

## Coffee ~ \$3.00

Latte  
Cappuccino  
Short Black  
Long Black  
Short Macchiato  
Long Macchiato  
Flat White  
Mocha

## Tea ~ \$3.00

English Breakfast  
Earl Grey  
Rose with French Vanilla  
Peppermint  
Jasmine Green Tea  
Arabian Mint and Honey  
Berry Sensation

## William Angliss Institute

### About Us

In 1971 William Angliss Institute opened Angliss Restaurant, a training restaurant designed to teach and showcase the culinary skills of our apprentices and the food and beverage abilities of our Hospitality management students.

Since then William Angliss Institute has opened two other training restaurants and expanded into Events, Tourism, Resort Management and Commercial Cookery the demand of the hospitality, tourism and food industries.

Angliss Restaurant challenges Commercial Cookery students' creative sides with menu options that are based on the freshest ingredients and using industry innovators as a guide for the latest dishes and influences.

Angliss Restaurant is also a live classroom for front-of-house students who are studying Hospitality Management. These students are assessed on skills that they will require in the hospitality industry.

The Angliss Restaurant is home to the renowned Great Chef Program and is also available for corporate and private functions.

## LUNCH MENU

### Entrée \$7

Japanese style egg tofu and mix of mushroom  
with shiitake broth **V GF**

Crispy salt & chilli squid with Asian herb salad, chilli caramel  
peanuts, fresh lime **DF**

Yarra Valley goats cheese between spiced bread wafers with  
beetroot puree and hazelnut coulis **V**

Marinated quail with crisp rice cakes, black vinegar dressing **GF**

### Main \$15

Crispy skinned Hiramasa kingfish, scallop disks, coconut curry,  
jasmine rice **GF DF**

Flat iron beef blade, tarator sauce, braised peppers  
eggplant polpette

Roast pork belly, wombok and tofu salad, spring onion relish,  
spicy hoisin

Fried gnocchi, taleggio cheese, rocket pesto, zucchini

### Dessert \$7

Yuzu, lime and coconut meringue trifle

Chocolate pave, caramelized popcorn, raspberry gel,  
chocolate syrup

Earl Grey panna cotta, rhubarb, pistachios, filo wafer

**V - Vegetarian**    **GF - Gluten Free**    **DF - Dairy Free**

Please Note: Some of our dishes 'may contain traces of  
nuts and gluten'. Meals can be altered to suit your dietary  
requirements. Please see any one of our students for  
requests or questions you may have.

