



# Angliss Restaurant

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Angliss Restaurant is a live classroom, thank you for your support and understanding as our cookery and hospitality students develop their skills and knowledge under live service conditions.

# Angliss Restaurant Menu

*5th May - 28th June 2025*

## ENTRÉE \$10

Thai chicken and green papaya  
salad, peanut caramel  
GF DF

Seared scallops, cauliflower cream,  
potato crisps, truffle  
GF NF

Ham hock terrine, celeriac and  
apple remoulade, roasted beetroot,  
sauce Cumberland, toasted brioche  
NF

## MAIN \$22

Grilled sirloin steak, baked potato,  
beer battered onion rings, king  
brown mushroom, port jus  
NF

Grilled Atlantic salmon, garlic  
prawns, crab risotto  
GF NF

Roasted chicken breast, onion  
soubise, colcannon potato,  
asparagus, tarragon jus  
GF NF

Pumpkin and apple tortellini, Persian  
Feta and herb salad, candied  
walnuts  
VEG

## DESSERT \$10

Lime, mascarpone and raspberry  
tart, lemon sherbet, raspberry  
essence  
NF VEG

Peanut butter mousse, caramelised  
banana, salted caramel sorghum,  
chocolate ice cream

Coconut rice pudding, basil ice  
cream, pineapple, mango and lychee,  
coconut soil  
GF NF VEG

### ***Sorry, No Split Bills***

*Group bookings are welcome at Angliss Restaurant. All guests are required to dine on a set menu if you are a large group of 20+ guests.*

GF (Gluten Free)    DF (Dairy Free)    NF (Nut Free)    VEG (Vegetarian)

Menus are subject to change due to seasonality and product availability.

*Please Note: Angliss Restaurant offers products with peanuts, tree nuts, soy, milk, egg and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our menu items are 100% free of these ingredients.*