



Angliss Restaurant

550 Little Lonsdale Street, Melbourne, VIC, 3000

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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

4th Aug - 20th Sep 2025

ENTRÉE \$10

—
Crispy salt & chilli squid (A), Asian style salad, lime and palm sugar dressing, fresh lime
DF NF

Cauliflower soup, Gruyere croutons, brown butter and sage
NF VEG

Red braised pork belly with daikon and shitake mushroom, spring onion pancake
DF NF

MAIN \$22

—
Grilled sirloin steak, mushroom ragout, chips with garlic oil and rosemary salt, port jus
DF NF

Confit duck leg, braised cabbage with celeriac cream, jus gras
NF

Green curry of king prawns (A), eggplant, Thai basil, jasmine rice
GF DF NF

Ricotta gnocchi, black cabbage pesto, roasted pine nuts
VEG

DESSERT \$10

—
Beurre bosc pear tart tatin, frangelico ice cream

Chocolate macadamia pudding, soft serve vanilla ice cream, chocolate fudge sauce

Burnt orange curd, blood orange jelly, lime 'syllabub' cream, ginger bread biscotti, lemon tea sorbet
NF

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)
(A) Seafood is from Australia

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.