



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

6th Oct - 28th Nov 2025

ENTRÉE \$10

Salad of roast beetroot, zucchini,
fennel, black olive and basil,
goats curd
GF NF VEG

Chicken terrine, cornichon and shallot
salad, toasted brioche
NF

Gochujang BBQ pork, soyabean and
lup cheong ragout, hoisin sauce
NF

Grilled octopus (A), chorizo, potato,
squid ink
GF NF DF

MAIN \$22

Crispy skinned blue eye, shaved
cuttlefish, yellow coconut curry sauce
GF DF NF

Beef sirloin, charred broccolini, beer
battered onion rings, green
peppercorn sauce
NF

Ras el hanout lamb cutlets, fried
cauliflower, freekeh and feta salad,
tarator sauce

Mushroom risotto, crisp parmesan
wafer, balsamic glaze
VEG GF NF

DESSERT \$10

Caramel, chocolate and almond dome,
white chocolate soil, candied almond
ice cream

Pistachio cake, orange curd, burnt
honey ice cream, Persian fairy floss

Lime, mascapone and raspberry tart,
lemon sherbet, raspberry essence
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.