

ENTRÉE

- Terrine of smoked ham hock, celeriac and apple remoulade, roasted beetroot, sauce cumberland *NF DF* \$7.00
- Steamed pumpkin, Sichuan black bean sauce, spring onion pancake *VG NF DF* \$7.50
- Garlic chilli prawns, squid ink risotto, prawn oil *NF GF* \$9.00
- Asian style pork belly, seared calamari, Asian herb salad, yellow bean dressing *NF DF* \$8.00

MAIN

- Beef sirloin, mushroom ragout, chips with garlic oil and Rosemary, port jus *NF* \$18.50
- Grilled chermoula chicken, freekah, harissa baby carrots, petit salad and pomegranate molasses \$17.00
- Confit duck leg, braised cabbage with pancetta, jus gras *DF NF* \$18.00
- Crispy skinned blue eye, jasmine rice, coconut curry, Asian salad *NF DF GF* \$17.50

DESSERT

- Pistachio cake, burnt honey ice cream, Persian fairy floss \$7.00
- Peanut butter mousse, caramelised banana, chocolate sauce \$7.00
- Chocolate pave, salted caramel popcorn, popcorn sherbert, chocolate syrup *NF GF* \$7.00

Gluten Free *Dairy Free* *Nut Free* *Vegan*

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.