

ANGLISS BISTRO

FRIDAY LUNCH MENU

7TH MAR - 30TH MAY

2 Courses - \$23

3 Courses - \$28

ENTRÉE

Prawn, avocado and cucumber tian with mustard, lime vinaigrette

GF DF NF

Tempura of chicken and vegetables with homemade dipping sauce

GF NF DF (VEG option available)*

MAIN COURSE

Rosemary infused lamb rump, parsnip puree, caramelised onions,
lamb jus and winter vegetables

NF

Salmon with lemon beurre, kumara mash pickled fennel and cucumber

NF GF

Tofu kofta curry with basmati rice, salad

GF VGN

Student chef's special dish of the day

(Subject to availability)

DESSERT

Pear and chocolate tart with peppermint ice cream

Coffee Crème Brulee

DF (NF# option available on request)

GF (GLUTEN FREE) DF (DAIRY FREE) NF (NUT FREE) VGN (VEGAN)
VEG* (VEG OPTION AVAILABLE) NF# (NUT FREE OPTION AVAILABLE)

SORRY, NO SPLIT BILLS

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.