

ANGLISS BISTRO

William
Angliss
Institute

FRIDAY LUNCH MENU

8TH AUG - 31ST OCT 2025

2 Courses - \$23

3 Courses - \$28

ENTRÉE

Scallops (I) on cauliflower cream with pickled onion and micro greens *GF NF*

Beef skewers with satay sauce, Asian slaw DF NF

Vegetable spring rolls, homemade dipping VGN NF DF GF

Cappuccino of mushroom soup, mushroom dust NF

MAIN COURSE

Sous vide lamb rump, parsnip puree, caramelized onions, lamb jus, vegetables *NF*

Pepper seared barramundi (A) with tomato-chilli chutney and pomme puree *NF GF*

Native spiced chicken breast on barley risotto, lemon myrtle cream *NF*

Rice noodles with broccoli, peppers & tofu *VGN GF #*

Student chef's special dish of the day
(Subject to availability)

DESSERT

Bailey's creme brûlée tart with burnt meringue and lime jelly NF

Raspberry and chocolate cake VGN NF

Chocolate mascarpone mousse, croustillant, mango gel

GF (GLUTEN FREE) DF (DAIRY FREE) NF (NUT FREE) VGN (VEGAN)

(NUT FREE OPTION AVAILABLE)

(A) SEAFOOD IS FROM AUSTRALIA

(I) SEAFOOD IS IMPORTED

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.