

# ANGLISS BISTRO



**\$9**

Wood Fired  
Pizza



**\$8**

Wonton  
Soup



**\$13**

Fried Calamari



**\$11**

Beef Ragu  
Pappardelle



**\$12**

Fish and  
Chips



**\$6.5**

Gingerbread  
Cake

AVAILABLE SATURDAY LUNCH

16 MAY - 27 JUNE 2026

*Angliss Bistro 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.*

## MENU

### Wood Fired Pizza

Chef's Special of the day

\$9.00

### Mains

Chicken broth with pork and shiso dumplings, garlic oil *DF NF*

\$8.00

Fried calamari (M) with chilli salt, garlic aioli, lemon *DF NF*

\$13.00

Beef ragu, fresh pappardelle pasta, parmesan *NF*

\$11.00

Beer battered fish (M), fennel salad, chips *DF NF*

\$12.00

Baked polenta, mushroom ragu, Taleggio cheese *GF NF VEG*

\$9.00

### Side

Steak Fries *NF DF VEG*

\$5.00

### Dessert

Gingerbread cake, caramelised pear, vanilla ice cream, butterscotch sauce *NF*

\$6.50

Chocolate mousse, berry salad, blackberry sorbet *GF NF*

\$6.50

***SORRY, NO SPLIT BILLS***

GF (Gluten Free)   DF (Dairy Free)   NF (Nut Free)   VEG (Vegetarian)  
(M) Seafood is Mixed origin, a blend of Australian and imported

Please Note: Angliss Bistro 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.