

# ANGLISS BISTRO

*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.*

William  
**Angliss**  
Institute

## ENTREE - \$8

### **Moroccan Vegetable & Chickpea Soup**

hearty soup with the flavours of Casbah served with house made bread NF DF VEG

### **Salami and Chorizo Pizza**

tomato, chorizo, salami, roasted capsicum, mozzarella topped with jalapeno NF

### **Margherita Pizza**

Tomato, bocconcini, mozzarella and pesto VEG

### **Chef's Special of the Day**

## MAIN COURSE - \$12

### **Chicken Parma**

with Garden salad and chips NF

### **Nasi Goreng**

Indonesian fried rice lightly wok-tossed with chicken, aromatic soy and sesame flavors  
DF NF (GF and VEG option available on request)

### **The Wagyu Royale**

Wagyu beef burger with bacon, tomato, cheddar, and house made ketchup,  
served with steak fries NF

## DESSERT - \$6

### **Dark Chocolate Ganache Tart**

rich dark chocolate ganache with berries and toffee gelato

### **Tropical Pavlova Elegance**

crisp meringue with passionfruit curd, floating in a vibrant blood orange citrus soup GF NF

### **Almond & Coconut Delight**

flourless almond cake with coconut cream and mango sorbet GF

GF (Gluten Free)   DF (Dairy Free)   NF (Nut Free)   VEG (Vegetarian)

### ***Sorry, No Split Bills***

**Menus are subject to change due to seasonality and product availability.**

*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.*