

ANGLISS BISTRO



FRIDAY LUNCH MENU

7th AUG - 30th OCT 2026

2 Courses - \$30

3 Courses - \$35

ENTRÉE

Velouté of roasted root vegetables with root crisps and basil oil *VG NF DF*

Prawn and green pawpaw salad with honey mustard vinaigrette *GF DF # (M)*

MAIN COURSE

Sous-vide chicken breast with saffron pomme puree, garlic emulsion,
baby carrots *GF NF*

Pan seared barramundi fillets with herb crust, panache of vegetables
and salsa verde *NF DF (A)*

Soba noodle, seasonal vegetables, sesame-ginger dressing and fried tofu *VG*

Lamb rump, parsnip puree, caramelized onions, lamb jus and Brussels sprouts *NF*

Chef's Specials

Subject to availability

DESSERT

Chocolate mascarpone mousse, croustillant, mango gel

Caramelised macadamia tart, pistachio soil, lemon myrtle ice-cream

GF (GLUTEN FREE) DF (DAIRY FREE) NF (NUT FREE)
VG (VEGAN) V (VEGETARIAN) # (NUT FREE OPTION AVAILABLE ON REQUEST)

(A) SEAFOOD IS FROM AUSTRALIA (M) SEAFOOD IS MIXED ORIGIN

Sorry, No Split Bills

(Please note we are cashless payments from 1 October 2026)

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.