

ANGLISS BISTRO

William
Angliss
Institute

FRIDAY LUNCH MENU

8TH AUG - 31ST OCT 2025

2 Courses - \$23

3 Courses - \$28

ENTRÉE

Garlic prawn skewer with Greek salad and aioli *GF NF*

Carne Asada Tacos - grilled marinated beef with accompaniments *NF*

Vegetable spring rolls, homemade dipping *VGN NF DF GF*

Pumpkin Soup - smooth and aromatic with a dash of cream *GF NF*

MAIN COURSE

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

Pan seared Barramundi (A) with zucchini salad and tomato velouté *NF GF*

Cajun spiced chicken with creamy fettucine *NF*

Mushroom steak, celeriac puree, kale and beetroot chips *VGN GF*

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

DESSERT

Tropical panna cotta, coconut crumble *NF*

Raspberry and chocolate cake *VGN NF*

Matcha white chocolate mousse, shiso, croustillant, peppermint ice cream

GF (GLUTEN FREE)

DF (DAIRY FREE)

NF (NUT FREE)

VGN (VEGAN)

(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.