

ANGLISS BISTRO



FRIDAY LUNCH MENU

8TH MAY- 29TH MAY 2025

2 Courses - \$30

3 Courses - \$35

ENTRÉE

Curried beetroot hummus, pita bread, carrot, chips *V NF DF*

Battered prawns (M) with green papaya salad and mustard honey sauce *GF DF #*

MAIN COURSE

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

Pan seared barramundi, dashi beurre blanc, mash, vegetables *NF GF*

Chicken Gyros plate *NF*

Soba noodle, vegetables, tofu, sesame ginger dressing *VG GF NF*

DESSERT

Chocolate tart, peppermint ice cream #

Coconut mousse, mango gel, coconut crumble *NF*

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

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

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.