

ANGLISS BISTRO

AVAILABLE TUESDAY & THURSDAY LUNCH 4TH MAR - 17TH APR

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.

BURGER .	
Double Bacon & Cheese Wagyu Beef	10.5
on brioche bun with lettuce, bacon, cheese,	
WAI special tomato sauce served with fries <i>NF</i>	
SPECIAL -	
Chef's Special of the Day	9.5



WOOD FIRED PIZZA Salami and Chorizo 8.5 tomato, chorizo, salami, roasted capsicum, mozzarella topped with jalapeno NF Hawaiian 8.5 tomato, compressed pineapple, crispy bacon, ham and mozzarella NF BBQ Roast Chicken 8.5

cheese, roasted chicken, spinach, onion and BBQ sauce *NF*

Margherita 8.5

tomato, bocconcini, mozzarella, pesto VEG 🛠







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

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.

SORRY, NO SPLIT BILLS



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MAINS -	
Thai Beef Salad Rice noodles, green papaya, lime dressing and spiced beef <i>DF GF NF</i>	10
Nasi Goreng Indonesian chicken fried rice DF NF ☆ (GF and VEG option available on request)	10
Battered Fish Spanish green salad, roasted chat potato and Romanesco sauce <i>DF</i>	11
Native Dukkah Spiced Grilled Lamb Rump Steak with pumpkin and chickpea tagine ,sheep's milk yoghurt and green beans GF NF 🏠	11.5
Chicken Parma with garden salad and chips NF ☆	10.5
Pulled pork and Chorizo Quesadillas	10





DESSERTS

with salsa Fresca NF

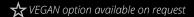
Pavlova

passionfruit curd, blood orange and mandarin soup *GF NF* \(\square\)

Flourless Lemon, Coconut & Almond Cake 6

mango sorbet and whipped coconut cream GF





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