

SHARE BOARDS & STARTERS

Proudly showcasing fresh produce from the Canberra, South Coast, Southern Tablelands and Central West regions.

Capital Charcuterie Board	35
18 month aged prosciutto · mild salami · bresola · duck pate · antipasto · olives · sourdough	
Tilba Cheese Board ^(V, H)	30
3 year mature cheddar · trilogy · super blue · quince paste · muscatel · strawberries lavosh · crackers	
Merimbula Oysters ^(DF, GF)	18 / 27 / 48
Homemade mignonette	
Sauteed Mussels ^(DF, GF)	26
Lemon · white wine · napoli sauce · Three Mills sourdough	
Three Mills Bread Basket ^(V)	15
Ancient grain sourdough · dinner bread roll · Grissini sticks · charcoal butter · balsamic vinegar	
Pitted Olives ^(VG)	12
Infused olive oil · citrus rind · Grissini	
Normandy Cheese Burger Sliders ^(H)	23
Local Angus beef · American cheese · mustard · ketchup · milk bun · pickle · chips (3 pcs)	
Crispy BBQ Chicken Wings ^(DF, H)	18
Sriracha bbq sauce · salt & pepper (6 pcs)	
Stuffed Zucchini Flower ^(V)	18
Beer batter · ricotta · capers · tomato basil chutney (3 pcs)	

SALADS & SIDES

Pear & Wild Rocket Salad ^(V, GF, H)	18
Feta · saffron dressing	
Seasonal Green Leaf Salad ^(VG, DF, H)	16
Fedra olive oil · salt · balsamic	
Grilled Vegetables ^(VG, DF, H)	11
Brocollini · asparagus · green beans	
Creamy Garlic Mash ^(GF)	11
Thick Cut Chips ^(V)	11
Sweet Potato Chips ^(V)	11

MAINS

Grass-Fed Beef Sirloin ^(GF, H)	47
Bungendore sirloin steak (250gms) · garlic mash · broccolini · caramelised shallot <i>Sauce: mushroom, pepper, gravy, shiraz jus</i>	
Cowra Lamb Rump ^(GF, H)	41
Spring lamb · jus · potato saladaise · green pea puree · truss tomato	
Crispy Pork Belly ^(GF)	35
Celeriac & apple puree · coleslaw	
Herb Marinated Chicken Breast ^(GF, H)	35
Corn puree · fresh vegetables · spinach	
Fish of the Day ^(GF)	42
Grilled market fresh fish · pumpkin puree · charred asparagus	
Chilli Garlic Prawn Fettuccine ^(H)	35
Handmade fettuccine · chargrilled prawns · parsley	
Roasted Mushroom ^(V, GF, H)	30
Stuffed with pumpkin & feta · bean sprouts · carrot · balsamic reduction	
Eggplant Parmigiana ^(V, H)	30
Garlic · tomato sago · parmesan · basil	
Pepperoni Pizza	27
Artisinal base · Buffalo mozzarella · classic pepperoni	
Margarita Pizza ^(V, H)	25
Artisinal base · Buffalo mozzarella · basil · Fedra olive oil	
First Edition Cheese Burger ^(H)	25
Grass-fed beef patty (200gms) · American cheese · pickle · caramelised onion · chips black garlic aioli	

vegan, VG · vegetarian, V · gluten free, GF · dairy free, DF · halal, H

Please let our team know of any special dietary requirements. Although every effort is made to accommodate, our kitchen is not 100% nut, gluten or egg free. 1.4% surcharge for credit cards. 10% surcharge applies on Sundays. 15% surcharge applies on public holidays. *Accor Plus discounts not available on public holidays and some special offers.

DESSERT MENU

Tiramisu ^(V) Classic tiramisu	16
Crème Brulee ^(V, GF, H) Vanilla bean	18
Coconut Panna Cotta ^(VG, GF, H) Raspberry compote	15
Sorbet ^(V, GF, H) Mango · raspberry · lemon	15
Affogato ^(V, GF) Espresso · vanilla ice cream · mr. black coffee liqueur	17

LOCAL . AUTHENTIC . SUSTAINABLE .

Taste Canberra like a local

Enjoy a curated paddock to plate a la carte menu showcasing some of the regions finest seasonal ingredients. Our menu changes with the seasons to showcase the best local produce available.

Experience First Edition Canberra's local drinks selection paying homage to award-winning wines and distilleries in the Canberra Region.

We'd like to give a special mention to the following local suppliers:

Fedra Olive Grove, Tilba Dairy Farm, Balzanelli Family Smallgoods, Three Mills Bakery.

vegan, VG · vegetarian, V · gluten free, GF · dairy free, DF · halal, H

Please let our team know of any special dietary requirements. Although every effort is made to accommodate, our kitchen is not 100% nut, gluten or egg free. 1.4% surcharge for credit cards. 10% surcharge applies on Sundays. 15% surcharge applies on public holidays.

*Accor Plus discounts not available on public holidays and some special offers.

Vol.I FIRST. EDITION Bar . Dining 🍷

DINNER MENU