

SHARE BOARDS & STARTERS

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

Tilba Cheese Board	30
Aged mature cheddar • camembert brie • soft blue • quince paste • truffle honey • crackers	
Add-on Trio of Cold Meats	+8
A selection of locally produced cold cut meats	
Garlic Bread	13
Housemade garlic butter • oven toasted • balsamic oil	
Bruschetta	18
Fresh Basil • tomato • italian glaze	
Garlic Prawn	23
Chilli prawn • tomato concasse • grilled sourdough	
Korean Fried Chicken	18
Korean spiced chicken wings • chilli sauce	

SALADS & SIDES

Roasted vegetable & Quinoa Salad	18
Roast vegetables • trio quinoa • kale • avocado • pumpkin seeds	
Grilled Halloumi Salad	19
Char grilled halloumi • mixed leaves • cucumber • onion • cherry tomato • homemade lemon dressing	
Butter Broccolini	13
Roast broccolini • toasted almond	
Sweet Potato Chips	11
Thick cut sweet potato chips • aioli	
Chips	11
Thick cut chips • aioli	
Add-on Fresh Grated Truffle	+7
Chips tossed in fresh grated local truffle from The Truffle Farm at Majura	

MAINS

Rib-Eye Steak	55
Chimichurri marinated steak (250 gms) • cauliflower puree • crushed kipfler potato • seasonal vegetables • red wine jus	
Add-on Truffle Butter	+7
Housemade truffle butter using local truffles from The Truffle Farm at Majura	
Cowra Lamb Rack	45
Herb marinated lamb cutlet • mash potato • braised seasonal vegetables	
Hilltops Pork Cutlet	37
Grilled cutlet • sweet potato mash • celeriac remoulade • apple chitney • sage butter	
Pan Seared Salmon	45
Tasmanian Atlantic salmon • tahini yogurt • red quinoa • basil oil • micro herbs	
Mushroom Ragù	32
Tagliatelle • mushroom ragù • parmesan	
Add-on Fresh Shaved Truffle	+7
Topped with fresh shaved local truffles from The Truffle Farm at Majura	
Roasted Vegetable Lasagne	30
Roast seasonal vegetables • Napoli Sauce • housemade bechamel • parmesan	
Prawn Pizza	32
Cherry tomato • mozzarella • basil	
First Edition Margarita Pizza	25
Mozzeralla • fresh cherry tomato • fresh basil • Fedra olive oil	
First Edition Chicken Burger	25
Crispy fried chicken • coleslaw • American cheese • harissa mayo • jalapeno • chips • aioli	
Capital Beef Burger	27
Beef patty (200gms) • caramelised onion • burger cheese • pickled cucumber • chips • aioli	

DESSERT MENU

Baked Cheese Cake Hibiscus flower · caramel sauce	18
Chocolate Mud Cake Rich chocolate mud cake · maple ricotta	18
Trio Sorbet Mango · raspberry · lemon	12
Affogato Espresso shot · 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 producers:

The Truffle Farm, Fedra Olive Grove, Tilba Dairy Farm, Balzanelli Family Smallgoods, Three Mills Bakery, Sonoma Bakery, Houston Pork Wholesalers, Breakout River Meats.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance. 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.

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Bar . Dining
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DINNER MENU