

LOCAL . AUTHENTIC . SUSTAINABLE .

TASTE CANBERRA LIKE A LOCAL

Enjoy a curated paddock to plate menu showcasing some of the regions finest seasonal ingredients. 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, Sonoma Bakery, Breakout River Meats.

MORE SAVINGS. MORE REWARDS.

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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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FIRST.EDITION

Bar . Dining



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DINNER MENU

ENTREE

Sonoma Sourdough & Roma Salsa – Artisan sourdough with fresh roma tomato salsa, balsamic and Fedra olive oil	14
	Add white anchovies +6
Tilba Cheese Board – A selection of Tilba cheeses with membrillo, cornichons, muscatels and Fedra olives, served with crackers	42
	Add cured meats: Bressoala, Proschiutto, Salami, Mortadella 12
Whipped Ricotta & Olive Tapenade – Creamy ricotta with green olive tapenade, served with warm flatbread	18
Roasted Cauliflower Steak – Charred cauliflower with tahini yoghurt, fried chickpeas and chimichurri	19
Buttermilk Fried Chicken – Crispy golden chicken with chilli salt and aioli	21
Tuna Tartare – Fresh tuna with cured egg yolk, sesame dressing and crispy bread	24

SALADS

Roasted Pumpkin Salad – Pumpkin and chickpeas with fresh spinach and almond cream	21
Baby Beet Salad – Baby beets with pickled shallots, hazelnut, ricotta salata and chardonnay vinaigrette. <i>Also available without ricotta</i>	22
Classic Caesar – Crisp cos lettuce, bacon, parmesan, croutons and Caesar dressing	22
	Add grilled chicken breast +7

SIDES

Rosemary Chips – Skin-on thick cut chips with rosemary salt and aioli	12
Sweet Potato Chips – Golden sweet potato chips with aioli	14
Garden Salad – Fresh seasonal greens with house dressing	13
Truffle Mash – Creamy mashed potato infused with truffle	13
Green Beans – Green beans with harissa and pangrattato	15

GRILL

Lamb Rump Cap – Succulent lamb with glazed carrots, tomato salsa and chimichurri <i>Pair with Two Hands ‘Gnarly Dudes’ Shiraz</i>	42
250g Striploin – Chargrilled striploin with broccolini and red wine jus <i>Pair with Whistler SGM</i>	52
300g Scotch Fillet – Rich marbled scotch with broccolini and red wine jus <i>Pair with Long Rail Gully Cabernet Sauvignon</i>	58
Hilltops Pork Cutlet – Grilled pork cutlet with sage and mustard butter, apple chutney and seasonal greens <i>Pair with Pikes Riesling or Nick O’Leary Sangiovese</i>	37

MAINS

Mushroom Casarecce – Wild mushrooms with rocket pesto and ajo blanco <i>Pair with Te Mata Sauvignon Blanc</i>	31
Blue Swimmer Crab Linguine – Fresh crab with cherry tomatoes, garlic sauce and a touch of chilli oil <i>Pair with Hungerford Chardonnay or Nick O’Leary Riesling</i>	36
Roasted Eggplant – Eggplant with babaganoush, miso and toasted almonds <i>Pair with Nick O’Leary Shiraz</i>	30
Crispy Skin Salmon – Salmon with lemongrass-parsnip cream and seasonal vegetables. <i>Pair with Hungerford Chardonnay or Eden Road Pinot Noir</i>	42
Roast Chicken Supreme – Chicken with wild mushrooms, truffle mash and rosemary jus <i>Pair with Lerida Pinot Noir or Neudorf Chardonnay</i>	33

DESSERTS

Baked Cheesecake – Classic cheesecake with amarena cherries and honeycomb	18
Chocolate Fondant – Warm fondant with berry compote and salted caramel ice cream	18
Affogato – Vanilla ice cream with espresso and Mr Black coffee liqueur	12
Trio Sorbet – Mango, raspberry and lemon sorbets	17