

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.

**Are you earning rewards and points on your meal?**

ALL Accor allows you to earn points on accommodation, dining, meetings, and events. Redeem your points for hotel stays, unforgettable experiences, and more, while enjoying exclusive member rates and additional privileges designed to make each visit even more rewarding.

With ALL, every moment goes even further. Not a member?

**Join today, it's free!**



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.

Vol.I

# FIRST. EDITION

Bar. Dining



LOCAL. AUTHENTIC. SUSTAINABLE.

DINNER MENU

## ENTREE

## SIDES & SALADS

**Roasted Pumpkin Salad** – Pumpkin and chickpeas with fresh spinach and almond cream

**Classic Caesar** – Crisp cos lettuce, bacon, parmesan, croutons and Caesar dressing  
Add grilled chicken breast

**Rosemary Chips** – Skin-on thick cut chips with rosemary salt and aioli

**Sweet Potato Chips** – Golden sweet potato chips with aioli

**Garden Salad** – Fresh seasonal greens with house dressing

**Green Beans** – Green beans with harissa and pangrattato

## TRIPLE THE POINTS? YES PLEASE.

Enjoy 3x Reward points every time you dine with us, offer ends **22 March 2026**

Step 1. Not a member?  
**JOIN NOW**



Step 2. Register now  
**at ALL.COM**



# GRILL

<b>250g Striploin</b> – Chargrilled striploin with broccolini and red wine jus	52
<i>Pair with Whistler SGM</i>	
<b>300g Scotch Fillet</b> – Rich marbled scotch with broccolini and red wine jus	60
<i>Pair with Long Rail Gully Cabernet Sauvignon</i>	
<b>Hilltops Pork Cutlet</b> – Grilled pork cutlet with sage and mustard butter, apple chutney and seasonal greens	37
<i>Pair with Pikes Riesling or Nick O’Leary Sangiovese</i>	

## MAINS

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

## DESSERTS

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