

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

Sonoma Sourdough Bruschetta – Artisan Sourdough topped fresh roma tomato, vincotto and Fedra olive oil	14
Tilba Cheese Board – A selection of Tilba cheeses with membrillo, cornichons, muscatels and Fedra olives, served with crackers	36
Add cured meats: Bressoala, Proschiutto, Salami, Mortadella	+14
Burrata Caprese – Creamy burrata with heirloom tomatoes and house pesto	25
Maple Roast Carrots – Roasted carrots with tahini yoghurt, chickpeas and gremolata	16
Pork Belly – Slow cooked pork belly with romesco and apple slaw	23
House Smoked Salmon – Smoked salmon with whipped goat cheese and roasted beetroot (A)	25

SALAD

Halloumi Salad – Grilled halloumi with avocado, cherry tomatoes, roasted chickpeas and crisp lettuce	23
Caesar Salad – Crispy bacon, crisp lettuce, parmesan, croutons, boiled egg and Caesar dressing	22
Add Grilled Chicken	+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
Mash Potato – Paris mash potato	13
Green Beans – Green beans with harissa and pangrattato	15

Seafood Origin - Australia, A. imported, I. Mixed, M.

GRILL

250g Striploin – Chargrilled striploin with broccolini and red wine jus	48
300g Scotch Fillet – Rich marbled scotch with broccolini and red wine jus	58
Hilltops Pork Cutlet – Grilled pork cutlet with sage and mustard butter, apple chutney and seasonal greens	37

MAINS

Crispy Skin Salmon – Tasmanian Atlantic Salmon with celeriac purée, crispy pancetta and seasonal vegetables (A)	37
Roast Chicken Supreme – Succulent roast Chicken with wild roast mushrooms, paris mash served with jus	33
Ranger Valley Beef Cheeks – Slow braised beef cheeks with Paris mash, glazed carrot, cavolo nero and merlot jus	34
Lamb Ragu Pappardelle – Slow braised Cowra lamb with pappardelle and shaved Grana Padano	31
Cavatelli Pasta – Cavatelli with house pesto, pea sprouts and herb pangrattato	29
Mushroom Risotto – Creamy risotto with wild mushrooms and gremolata	31

DESSERTS

Sticky Date Pudding – Served with berry compote, butterscotch sauce and vanilla ice cream	18
Baked Cheesecake – Classic cheesecake with amarena cherries and honeycomb	18
Trio Sorbet – Chef's selection sorbet	12