

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
add shaved black truffle & black truffle oil	7.5
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
add shaved black truffle	7.5

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
add shaved black truffle	7.5
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
add black truffle oil or truffle infused jus	7.5
300g Scotch Fillet – Rich marbled scotch with broccolini and red wine jus	58
add black truffle oil or truffle infused jus	7.5
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
add brown truffle butter	7.5
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
add shaved black truffle	7.5
Cavatelli Pasta – Cavatelli with house pesto, pea sprouts and herb pangrattato	29
Mushroom Risotto – Creamy risotto with wild mushrooms and gremolata	31
add shaved black truffle	7.5

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

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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.

Canberra Black Truffle Season



Each winter Canberra becomes home to one of the worlds most celebrated cullinary treasures, the Black Truffle.

During the truffle season, locally harvest truffles from The Truffle Farm are available as an addition to selected dishes throughout the menu.

From the Truffle Farm, majura ACT

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.

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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