

ENTREE

Sonoma Sourdough Bruschetta topped with fresh roma tomato, vincotto and Fedra olive oil	16
Tilba Cheese Board with membrillo, cornichons, muscatels and Fedra olives, served with crackers	36
add cured meats: Bressoala, Proschiutto, Salami, Mortadella	+14
Trio of House Made Dips served with Fedra olives and warm flatbread	20
Crisp Battered Zucchini Flowers with zucchini carpaccio and smoked lemon aioli (3 pcs)	21
Crispy Karaage Chicken with pickles and aioli	24
Slow Cooked Pork Belly with caramelised pear and romesco	22
House Smoked Salmon served on crostini with whipped goat cheese and avruga caviar (A)	25

SALAD

Grilled Halloumi Salad with avocado, cherry tomatoes, roasted chickpeas and crisp lettuce	23
Caesar Salad with crispy bacon, crunchy lettuce, croutons, boiled egg, parmesan and Caesar dressing	22
add Grilled Chicken	+7

SIDES

Chips with rosemary salt and aioli	13
Sweet Potato Chips with aioli	15
Seasonal Garden Salad with house dressing	14
Char Grilled Broccolini with lemon dressing and almonds	16
Green Beans with harissa and pangrattato	16

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

GRILL

Char Grilled Striploin 250g with broccolini and red wine jus	48
Rich Marbled Bindaree Scotch Fillet 300g with broccolini and red wine jus	58
Grilled Hilltops Pork Cutlet with apple chutney, seasonal greens and sage and mustard butter	37

MAINS

Crispy Skin Tasmanian Atlantic Salmon with pea purée, crispy pancetta, grilled asparagus and brown butter (A)	38
Roast Chicken Supreme with fondant potato, seasonal greens and jus	34
Slow Braised Ranger Valley Beef Cheeks with parsnip purée, glazed carrot, cavolo nero and salsa verde	36
Slow Braised Cowra Lamb Ragu with pappardelle pasta and shaved Grana Padano	33
Potato Gnocchi with butter sauce, fried sage and roasted capsicum	31
Pumpkin Risotto with caramelised eschalots and toasted hazelnuts	32

DESSERTS

Chocolate Cake with red wine poached baby pear, hazelnut crumble and vanilla ice cream	19
Crème Caramel with blood orange	18
Trio Sorbet chef’s selection	12

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