

Vol.I
FIRST
EDITION.
Bar . Dining
☞

In Room Dining

Dial 844 to place your order

We thank you for allowing at least 30 minutes service time after placing your order

All Day Dining 11:00am – 9:30pm

Croquet Monsieur \$24 ∞

Béchamel, gouda, champagne ham or grilled zucchini served on toasted brioche with a side of cornichons and shoestring fries

Add a fried egg to make it Croque Madame \$26

The Club by First Edition \$20

Grilled chicken, champagne ham, truffle mayonnaise, roma tomato, rocket, Swiss cheese on multigrain bread, served with shoestring fries

Spicy Lamb Brisket Hoagie \$26

(American sandwich) Slow cooked lamb brisket, sour cream, Nashville slaw in an artisan roll, served with shoestring fries

Yankee Doodle Burger \$26

Wagyu beef, cheese, ketchup, mustard, cos lettuce in a brioche bun with a jalapeno popper topper and served with shoestring fries

Tokyo Fried Chicken Burger \$26

Japanese fried chicken, Asian slaw and mild wasabi mayo in a brioche bun topped with pickled ginger and served with shoestring fries

Rainbow Bliss Bowl \$24 ∞

Chargrilled corn, purple cabbage, cucumber, roma tomato, radish and wild rocket with a tahini dressing, served with your choice of

- Grilled herb-rubbed chicken
- Chilli Lamb Brisket
- Pea Falafel
- First Edition Gin cured Salmon

Lebanese Falafel Plate \$24 ∞

Oven baked Pea falafel, tzatziki, warm pita bread, salad of cucumber, Spanish onion, tomato, mint and Fedra Olive Grove's olives

Chef Elna's Homemade Chicken Tandoori \$30

A family recipe from our Chef Elna - chicken marinated in traditional homemade paste served with rice and a cucumber salad

∞ Vegetarian or can be made vegetarian, please ask

Salmon Catcher on the rye plate \$24

Cured salmon, goat's cheese, dill and cucumber served with rye bread on the side.

Chefs Seasonal Soup \$18 ∞

Prepared using seasonal produce served with crusty bread roll. Please ask for today's soup selection

All Yours 5pm – 9:30pm

Rigatoni Salsiccia e Piselli \$26

Local handmade rigatoni, Balzanelli pork sausage, peas and pecorino

Fettuccini Alla Norma \$24 ∞

Local handmade fettuccini, eggplant, tomato and Fedra Olive Grove truffle oil

Smoked American Beef Ribs

American Ribs (200gm each), coleslaw, sweet potato fries, and candied jalapeno. Your choice of classic BBQ sauce or spicy BBQ sauce on the side.

One Rib \$38

Two Ribs \$44

Sides 11:00am – 9:30pm

Shoestring Fries \$10 ∞

with tomato Sauce

Classic Caprese Salad \$16 ∞

Summer tomato, fresh mozzarella, basil

Sweet Potato Fries \$10 ∞

with truffle mayo

Kipfler Potatoes \$14 ∞

Roasted in garlic, lemon and thyme

Pan Fried Broccoli \$11 ∞

with chilli sea salt

BBQ Corn on the Cob \$10 ∞

with Sriracha Mayo

∞ Vegetarian or can be made vegetarian, please ask

Healthy Choice by Sally Fitzgibbon 5pm – 9:30pm

Mexican chicken \$30

Mexican spiced chicken breast salad with roasted sweet potato, toasted corn, guacamole and baby cos leaves

Spiced Salmon \$33

Indian spiced salmon with green pea puree, grilled water melon, cucumber and coriander salad (contains nuts)

Dessert 6pm – 9:30pm

The First Edition Beach \$18 ∞

Discover the most perfect summer day in a glass with the First Edition beach. Sponge cake sand, coconut milk waves, a sea salt caramel ocean, mango and beach succulents

Mamma Sue's Summer Berry Crumble \$18 ∞

Feel like you are right at home with a traditional berry crumble just like mum used to make, served with white chocolate Movenpick ice-cream

Local Indulgence \$18 ∞

Spoil yourself with local award winning chocolatier 'Jasper and Myrtle' in the form of a flourless brownie with peanut brittle and vanilla bean Movenpick ice-cream

Tilba Cheese Board \$24 ∞

Your choice of three:

- Premium vintage - a sharp mature cheese aged 2 years
- Smoked vintage - Vintage blend with smokey undertones
- 3 udders brie - A delightful triple cream brie
- Firecracker - A zingy little number with chilli
- Super blue - A robust blue cheese for the blue lover

Kids Menu 11:00am – 9:30pm

Kids Meals \$15 ∞

Includes one main meal, your choice of undressed salad or steamed vegetables, soft drink or juice and two scoops of ice cream

Your choice of:

- Novotel hamburger with shoestring fries
- Grilled chicken tenderloins with mashed potatoes
- Crumbed or grilled fish with shoestring fries
- Spaghetti bolognaise
- 6" ham and pineapple junior pizza
- Ham and cheese toasted sandwich

Sleepwalker Menu 9:30pm onwards

Chefs Seasonal Soup \$18 ∞

Prepared using seasonal produce served with crusty bread roll. Please ask for today's soup selection

Croquet Monsieur \$24

Béchamel, gouda, champagne ham served on toasted brioche with side of potato crisp

Vegetarian Croquet Monsieur \$24 ∞

Béchamel, gouda, grilled zucchini served on toasted brioche with side of potato crisp

Lamb Casserole \$22

Braised lamb shoulder with summer vegetables, served with a bread roll

Local Indulgence \$18 ∞

Spoil yourself with local award winning chocolatier 'Jasper and Myrtle' in the form of a flourless brownie with peanut brittle and vanilla bean Movenpick ice-cream

Cheese Plate \$24 ∞

Chef's selection of three Tilba cheeses

Non-alcoholic Drinks

Coca Cola \$4.50

Diet Coke \$4.50

Tonic Water \$4.50

Sprite \$4.50

Evian Still Mineral Water 330ml \$6.50

Evian Still Mineral Water 750ml \$9.50

Badoit Sparking Water 330ml \$6.50

Badoit Sparking Water 750ml \$9.50

Orange Juice \$6.50

Apple Juice \$6.50

Tea & Coffee

Barista coffee \$5.00

Hot chocolate \$6.00

Pot of tea \$5.00

English breakfast, earl grey, peppermint, green tea with jasmine, chamomile

Beer

Heineken \$9.00

Kosciusko Lager \$8.50

Spirits

All spirits 50ml

Jack Daniels \$10.00

Absolut Vodka \$10.00

Johnnie Walker Red Label \$10.00

Bundaberg Rum \$10.00

Gordons Gin \$10.00

For a more extensive drink list, please talk to
one of our friendly staff members

Follow us today!



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