Vol.I FIRST.EDITION Bar. Dining

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CANBERRA BLACK TRUFFLE

Seasonal Special

Truffle & Parmesan Chips (V, H)

Served with fresh grated truffle and parmesan cheese. Indulge in a simple yet decadent treat that elevates the classic chips to an extraordinary culinary experience.

Pizza Bianca

Discover the ultimate comfort in our Pizza Bianca with truffle and wild mushrooms. This artisanal pizza features a creamy alfredo base, topped with an assortment of mushrooms, each adding a unique depth of flavor. Finished with a delicate grating of black truffle, this pizza is a harmonious blend of rich, creamy, and earthy notes, making it a must-try.

Fettuccine a la Truffle

Delight in the exquisite taste of our handmade fettuccine, cooked to perfection and tossed in a velvety sauce. Adorned with a shower of freshly grated parmesan and black truffle shavings, each forkful is a rich and creamy journey.

Truffle Butter Steak

Savor our succulent 250-gram New York strip loin, expertly graded with a marbling score of 2-3+. Providing the perfect balance of tenderness and flavor. Cooked to your preference, this premium cut is accompanied by delicious truffle-infused mashed potatoes and aromatic truffle butter. The succulent steak, with its rich marbling and the savory truffle accents, creates a symphony of flavors that is both decadent and unforgettable.

About Canberra Truffles

Canberra boats a rich and diverse culinary heritage, and the Canberra Truffle season is a highlight of this gastronomic landscape. The region's unique climate and soil conditions create the perfect environment for producing some of the finest black truffles in the world.

Harvested from late June through early September, these truffles are celebrated for their intense aroma and complex flavor profile.

The Canberra Truffle Festival showcases this prized ingredient, satisfying food enthusiasts from all over to experience the magic of truffles in a variety of dishes.

At First Edition Canberra, we are proud to feature these exceptional truffles, offering you a taste of Canberra's most treasured culinary gem.

