

SHARE BOARDS & STARTERS

Proudly showcasing fresh produce from the Canberra, South Coast, Southern Tablelands and Central West regions.

Capital Charcuterie Board 35

18 month aged prosciutto · mild salami · bresola · duck pate · antipasto · olives · sourdough

Tilba Cheese Board 30

3 year mature cheddar · trilogy · super blue · quince paste · muscatel · strawberries
lavosh · crackers

Oysters 18 / 27 / 48

Homemade mignonette

Sauteed Mussels 26

Lemon · white wine · napoli sauce · Three Mills sourdough

Three Mills Bread Basket 15

Ancient grain sourdough · dinner bread roll · Grissini sticks · charcoal butter · balsamic vinegar

Pitted Olives 12

Infused olive oil · citrus rind · Grissini

Normandy Cheese Burger Sliders 23

Local Angus beef · American cheese · mustard · ketchup · milk bun · pickle · chips (3 pcs)

Crispy BBQ Chicken Wings 18

Sriracha bbq sauce · salt & pepper (6 pcs)

Stuffed Zucchini Flower 18

Beer batter · ricotta · capers · tomato basil chutney (3 pcs)

SALADS & SIDES

Pear & Wild Rocket Salad 18

Feta · saffron dressing

Seasonal Green Leaf Salad 16

Fedra olive oil · salt · balsamic

Grilled Vegetables 11

Broccolini · asparagus · green beans

Creamy Garlic Mash 11

Thick Cut Chips 11

Sweet Potato Chips 11

MAINS

Grass-Fed Beef Sirloin 47

Bungendore sirloin steak (250gms) · garlic mash · broccolini · caramelised shallot
Sauce: mushroom, pepper, gravy, shiraz jus

Cowra Lamb Rump 41

Spring lamb · jus · potato saladaise · green pea puree · truss tomato

Pork Cutlet 37

Celeriac slaw · sweet potato

Herb Marinated Chicken Breast 35

Corn puree · fresh vegetables · spinach

Fish of the Day 42

Grilled market fresh fish · pumpkin puree · charred asparagus

Chilli Garlic Prawn Fettuccine 35

Chargrilled prawns · parsley

Roasted Mushroom 30

Stuffed with pumpkin & feta · bean sprouts · carrot · balsamic reduction

Eggplant Parmigiana 30

Garlic · tomato sago · parmesan · basil

First Edition Pepperoni Pizza 27

Buffalo mozzarella · classic pepperoni

First Edition Margarita Pizza 25

Buffalo mozzarella · basil · Fedra olive oil

First Edition Cheese Burger 25

Grass-fed beef patty (200gms) · American cheese · pickle · caramelised onion · chips
black garlic aioli

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.

DESSERT MENU

Tiramisu Classic tiramisu	16
Crème Brulee Vanilla bean	18
Coconut Panna Cotta Raspberry compote	15
Sorbet Mango · raspberry · lemon	15
Affogato Espresso · vanilla ice cream · mr. black coffee liqueur	17

LOCAL . AUTHENTIC . SUSTAINABLE .

Taste Canberra like a local

Enjoy a curated paddock to plate a la carte menu showcasing some of the regions finest seasonal ingredients. Our menu changes with the seasons to showcase the best local produce available.

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 suppliers:

Fedra Olive Grove, Tilba Dairy Farm, Balzanelli Family Smallgoods, Three Mills Bakery.

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DINNER MENU