FIRST.EDITION

Bar. Dining

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BAR MENU & BEVERAGES

www.firsteditioncanberra.com.au

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.

BAR MENU

Capital Charcuterie Board	35
Trio of cured meats · antipasto · hummus dip · beetroot dip · marinated olives · mixed nuts ·	
turkish bread	
First Edition Cheese Board	30
Aged mature cheddar • camembert brie • soft blue • quince paste • truffle honey • crackers	
Garlic Bread	13
Housemade garlic butter • oven toasted • balsamic oil	
Griled Chorizo & Olives	17
Grilled chorizo \cdot marinated olives \cdot grilled sourdough	
Bruschetta	18
Fresh basil • tomato • Italian glaze	
Korean Fried Chicken	18
Korean spiced chicken wings ∙ chilli sauce	



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Blue Cheese Pizza Sprinkle blue cheese · sliced apple · grapes · honey drizzle · rocket · pine nuts	28
Tandoori Chicken Pizza Tandoori marinated chicken • jalapeno • mozzarella	32
First Edition Margarita Pizza Mozzeralla • fresh cherry tomato • fresh basil • Fedra olive oil	25
First Edition Chicken Burger Crispy fried chicken • coleslaw • American cheese • harissa mayo • jalapeno • chips • aioli	25
Capital Beef Burger Beef patty (200gms) · caramelised onion · burger cheese · pickled cucumber · chips · aioli	27
Sweet Potato Chips Thick cut sweet potato chips • aioli	77
Chips Thick cut chips · aioli	77

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COCKTAILS

First Impression Ch. 2 Gin • peach schnapps • butterfly pea syrup • lemon juice • demerara • peach bitters	22
Giggly Tea Vodka • elderflower extract • mango juice • fresh berries • sparkling • lemonade	21
Popcorn Negroni Gin • Campari • sweet vermouth • popcorn infusion • popcorn	21
Spiced Margarita Tequilla • Cointreau • agave • orange juice • lime • spice mix	21
Paradise Punch Coconut rum · white rum · pineapple · orange juice · Blue Curacao · fresh lime · dry coconut	21
Tropical Twilight Vodka · Chambord · passionfruit liqueur · passion fruit pulp · elderflower extract · lime juice	21
First Edition Distillery Special Glenfiddich • Woodford Reserve • Jack Daniels • Sazerac Rye • orange extract • bitters	25

Classic Cocktails - Ask your server 20

FIRST.EDITION COCKTAILS

SPARKLING WINES

De Bortoli Bancroft Bridge Brut 40 9

Herbaceous nose, creamy palate and crisp finish Riverina, NSW

La Gioiosa Prosecco 200ml

Pale straw yellow with fine persistent mousse. Fresh, slightly sweet and soft to the palate due to flavours of ripe golden apple and acacia flowers. Veneto, Italy

Mumm Marlborough Brut Prestige

90

20

Notes of pear, apricot and citrus dominate. Complemented by notes of honey and biscuit which balance beautiful with the acidity. Marlborough, NZ

Taittinger Chardonnay, Pinot Noir & Pinot Meunier 120

Typical of the Taittinger "house" style, non vintage Champagne is superbly well-balanced and easy to drink. Smoothly textured with delicate fruit flavours and subtle toasty yeast characters it is an ideal aperitif. Reims, France

WHITE WINES

Lark Hill Riesling Intense aromatic nose. Green apple and fresh lime palate with a crisp zesty finish. Canberra Region	65	
De Bortoli Semillon Sauvignon Blanc Grassy aromas with characters of gooseberry, citrus and tropical fruits on the palate. Riverina, NSW	40	9
Johnson Estate Sauvignon Blanc Classic Marlborough aromas of grapefruit, elderflower and a fusion of tropical fruits. A crisp and fine palate with a silken mouthfeel. Marlborough, NZ	55	12
Lerida Estate Pinot Grigio Light in colour with a youthful green hue. The nose is bursting with honeysuckle, violets, apple, pear and citrus aromas, while the palate has a tight, racy minerality backed by a crisp acid finish. Canberra Region	60	
Hungerford Hills Chardonnay Exotic peach and melon fruits follow to a creamy cashew nut palate with well integrated oak. Hunter Valley, NSW	55	13

ROSÉ WINES & SWEET WINES

De Bortoli, Rosé

40 9

45

Lively raspberry fruit flavour and a crisp refreshing finish. This Rosé is medium bodied and well balanced. Riverina, NSW

Fiore Moscato

Floral aromas of roses and elderflower flow from the attractive bouquet while the palate is juicy and vibrant, brimming with lychee and grape flavours. Mudgee, NSW



Lerida Estate Pinot Noir

Matured in French oak for just under a year, this aromatic and perfumed Pinot shows cherry, red current, allspice and vanilla aromas. On the palate, it displays luscious red fruits with a balanced savoury backbone with fine, integrated tannin. Canberra Region

Nick O'Leary Sangiovese

A satisfying medium-bodied earthy red wine with a nice weight. The palate is not too fruit-forward and not too-light expect subtle notes of roast pepper with aromas of cherry and fig. Canberra Region

Ricasoli Chianti

The entry is fresh, soft and round. Harmonious finish with a pleasant good persistence to the end. Yarra Valley, VIC

70 14

55 12

RED WINES

De Bortoli Cabernet Merlot	40
Rich, dark cherries finished with smooth soft plumy	
notes.	
Riverina, NSW	

Nick O'Leary Shiraz

An elegant fragrance of red-fruits, dusted spice and lifted white pepper. The palate brims with dark berry fruits and delivers a silky textured mouth feel which finishes with long fine tannins. Canberra Region

Eden Road Syrah

Succulent, lively red with cranberry, sweet-sour cherry, walnut and dark chocolate characters all pulling in unison. This varietal sits on the lighter side of medium-weight, and is built on acidity as much as on fruit, the end result as much refreshing as complex.

Canberra Region

40 9

16

65

75

BEER & CIDER

Tap Beer

Byron Bay Lager (4.2%)	9
Hahn Super dry (4.6%)	9
Furphy Original Ale (4.4%)	9
Kosciuszko Pale Ale (4.5%)	9

Bottled Beer & Cider

Bentspoke Crankshaft (5.8%)	13
Capital Brewing XPA (5%)	12
Capital Brewing Coast Ale (4.3%)	12
Guinness Stout (4.2%)	12
Kirin Ichiban (5%)	77
Boags Premium Lager (4.6%)	10
Boags Premium Light (2.7%)	10
James Squire Apple Cider (4.8%)	10
Bundaberg Ginger Beer (4%)	10
Heineken (0%)	10

FIRST.EDITION BEER & CIDER

PREMIUM SPIRITS

GIN

Botanical Gin, The Canberra Distillery - Canberra	16
Blood Orange, The Canberra Distillery - Canberra	16
Four Pillars - Yarra Vally, Australia	15
Hendricks - Ayrshire, Scotland	14
Roku - Osaka, Japan	14
Sloe Plymouth - Plymouth, England	14
Bombay Sapphire - Hampshire, England	12
Tanqueray - Cameron Bridge, Scotland	77
Gordons - Cameron Bridge, Scotland	10

VODKA

Cîroc - Maison Villevert Salles d'Angles, France	16
Grey Goose - Picardy, France	15
Ketel One - Schiedam, Netherlands	12
Smirnoff - Illinois, USA	10

TEQUILA

Patrón Silver - Jalisco, Mexico	17
1800 Repasado - Jalisco, Mexico	14
Jose Cuervo - Jalisco, Mexico	10

FIRST.EDITION SPIRITS

PREMIUM SPIRITS

WHISKY

tarward Solera - Melbourne, Australia 20	0
agavulin 8yo Single Malt - Islay, Scotland	3
alisker 10yo Single Malt - Carbost Scotland 78	3
aphroaig 10yo Single Malt - Islay Scotland 76	5
Slenfiddich 12yo Single Malt - Dufftown Scotland	5
ohnny Walker Black - Kilmarnock, Scotland 12	2
ameson Black Barrel - Cork, Ireland 77	
Canadian Club - Ontario, Canada 77	
ohnny Walker Red - Kilmarnock, Scotland	2
ohnny Walker Black - Kilmarnock, Scotland ameson Black Barrel - Cork, Ireland Canadian Club - Ontario, Canada	2 1

BOURBON

Sazerac Rye Whiskey - Kentucky, USA	16
Woodford Reserve - Kentucky, USA	14
Makers Mark - Kentucky, USA	13
Jack Daniels - Tennessee, USA	12
Jim Beam - Kentucky, USA	10

RUM

Kraken Spiced Rum - Virgin Islands, Trinidad	14
Havana Club - Havana, Caribbean Islands	13
Captain Morgan - Virgin Islands, US	12
Bundaberg Red - Bundaberg, Australia	10
Bacardi - Cataño, Puerto Rico	10

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SPIRITS

CONGNAC

Remy Martin - Cognac, France	18
PORT	
Hungerford Hills - Hunter Valley, NSW	16
APERITIF	
Aperol - Padua, Italy	77
Campari - Milan, Italy	77
Pimm's - London, England	77
LIQUEURS	
Fireball - Canada	77
Cointreau - Saint-Barthélemy-d'Anjou, France	77
Malibu - Barbados	77
Midori - Japan	77
Limoncello - Italy	77
Baileys Irish Cream - Dublin, Ireland	77
Kahlua - Veracruz, Mexico	77

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