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Order online with your room service QR code, or dial 844 on your in-room phone to speak to our friendly staff.

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.

Our operating hours for in-room dining may vary on public holidays.

We thank you for allowing a 30-minute service time after placing your order.

10% surcharge applies on Sundays, 15% surcharge applies on public holidays.

Accor Plus discounts not available on room service.

A \$5 tray charge applies to all orders.

Novotel Canberra

IN-ROOM DINING MENU

Breakfast 02

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Dinner 05

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Beverages 12

Breakfast

6.30am - 10.00am

Menu add-ons and additional beverages are available when you order.
Please scan the QR code for full menu details or ask our friendly staff when you order.

We thank you for allowing a 30-minute service time after placing your order.

BREAKFAST

6.30am - 10.00am

Please allow a 30-minute service time after placing your order

Full English Breakfast 28

Two hash browns, two sausages, bacon, baked beans, tomato, mushrooms, two free range eggs cooked your way, toast, croissant and Danish pastry.

American Breakfast 26

Pancake stack with your choice of maple syrup, cream and/or berries, with bacon, hash brown, croissant and Danish pastry.

Continental Breakfast 19

Fruit bowl, bircher muesli, fresh bread or toast, a selection of cold meats and cheese, croissant, Danish pastry with your choice of spreads.

Healthy Breakfast 24

Fruit Bowl, yoghurt, bircher muesli, two free range eggs cooked your way, toast, and your choice of spreads.

Smashed Avo 17

Smashed avocado on toasted Three Mills sourdough.

Oz Breakfast 15

Bacon and egg roll with BBQ sauce.

Bircher Muesli 16

Bircher muesli served with sweet yoghurt, grated apple and fresh fruits.

BREAKFAST

6.30am - 10.00am

Please allow a 30-minute service time after placing your order

Vegan Breakfast 22

Mixed berry and banana smoothie bowl with almond milk.

Day Break Omelette 18

Three-egg omelette with your choice of fillings (onion, cheese, mushroom, spinach, tomato, ham), served with toasted Three Mills sourdough.

Scrambled Eggs 18

Fluffy scrambled eggs on toasted sourdough bread.

Bakery Basket 15

Toasted Three Mills sourdough with your choice of spreads, served with small butter croissant, Danish pastry and mini muffin.

Kid's Breakfast (please select one option) 15

Mini fruit cup, two eggs cooked your way, with choice of fresh bread or toast.

Mini fruit cup plus four pancakes served with maple and chocolate syrup.

BEVERAGES

Dilmah Loose Leaf Tea	Green, chamomile, peppermint, English breakfast, earl grey	7
Coffee & Hot Chocolate	Long black, flat white, cappuccino, latte, mocha, espresso, chai latte, hot chocolate	R 5 L 6
Juice	Apple, orange, pineapple	5
Milk	Skim, oat, almond, soy, lactose-free	.50

Dinner

Monday - Saturday 4.00pm - 10.00pm

Sunday 4.00pm - 9.00pm

Please scan the QR code in your room for full menu details
or ask our friendly staff when you order.

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LOCAL GRAZING PLATTERS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

First Edition Charcuterie Board 35

18-month-aged prosciutto, mild salami, bresaola, hummus dip, beetroot dip, antipasto, mixed nuts, marinated Fedra olives and Turkish bread.

Tilba Cheese Board 30

Aged cheddar, camembert brie, super blue, quince paste, truffle honey and crackers.

STARTERS

Garlic Bread 13

Oven toastsed with housemade garlic butter and balsamic oil.

Grilled Chorizo & Olives 17

Grilled chorizo with marinated Fedra olives served with sourdough.

Garlic Prawn 23

Chilli garlic prawns in tomato concasse served with grilled sourdough.

Korean Fried Chicken 18

Korean spiced chicken wings served with chilli sauce.

MAINS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

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| Rib-Eye Steak | 55 |
| Chimichurri marinated steak (250 gms), cauliflower puree, crushed kipfler potato, seasonal vegetables with red wine jus. | |
| Herb Marinated Spatchcock | 37 |
| Tunnel bone spatchcock, herb marinate with braised freekeh. | |
| Pan Seared Salmon | 45 |
| Tasmanian Atlantic salmon, tahini yogurt, red quinoa, basil oil with micro herbs. | |
| Mushroom Ragù | 32 |
| Tagliatelle, wood ear, oyster and shiitake ragù and parmesan. | |
| Roasted Vegetable Lasagne | 30 |
| Roast seasonal vegetables, napoli sauce and housemade bechamel with parmesan. | |
| Creamy Vegetable Curry | 30 |
| Indian spiced curry using seasonal vegetables, fried onion and coriander served with basmati rice. | |

MAINS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

First Edition Chicken Burger 25

Crispy fried chicken, coleslaw, American cheese, harissa mayo and jalapeno served with chips and aioli.

Capital Beef Burger 27

Beef patty (200gms), caramelised onion, burger cheese, pickled cucumber. served with chips and aioli.

PIZZAS

Blue Cheese Pizza 28

Sprinkle blue cheese, sliced apple, grapes, honey drizzle and rocket.

Tandoori Chicken Pizza 32

Tandoori marinated chicken, jalapeno with mozzarella.

First Edition Margarita Pizza 25

Mozzeralla, fresh cherry tomato, fresh basil and Fedra olive oil.

SALADS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Roasted Vegetable & Quinoa Salad 18

Roast seasonal vegetables, trio quinoa, avocado, topped with kale and pumpkin seeds.

Grilled Halloumi Salad 19

Char grilled halloumi with mixed leaf, cucumber, onion, cherry tomato and homemade lemon dressing.

SIDES

Butter Broccolini 13

Roast broccolini with toasted almonds.

Sweet Potato Chips 11

Thick cut sweet potato chips served with aioli.

Chips 11

Thick cut chips served with aioli.

DESSERTS

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Baked Cheese Cake 18

Hibiscus flower and caramel sauce.

Chocolate Mud Cake 18

Rich chocolate mud cake and maple ricotta.

Panna Cotta 15

Raspberry compote.

Trio Sorbet 12

Mango, raspberry and lemon.

KID'S DINNER

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

MAINS

Each main meal is served with a soft drink or juice of your choice

Spaghetti Bolognese 16

Spaghetti and Italian meat sauce.

Butter Spaghetti 14

Spaghetti tossed with butter and fresh parsley.

Steak Sandwich 16

Steak sandwich with tomato, cheese and mayo served with chips.

Toasted sandwich 14

Toasted tomato and cheese sandwich served with chips.

Junior Burger 15

Beef patty and cheese on a bun served with chips.

Chicken Nuggets 12

Chicken nuggets served with chips and tomato sauce.

SIDES

Chips with tomato sauce or aioli. 5

Green Leaf Salad 5

DESSERTS

Chocolate Brownie 5

Chocolate or Vanilla Ice cream with strawberry or chocolate topping. 5

Beverages

Monday - Saturday 4.00pm - 10.00pm

Sunday 4.00pm - 9.00pm

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NON-ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

Dilmah Loose Leaf Tea		7
Green, chamomile, peppermint, English breakfast, earl grey		
Coffee	R	L
Long black, flat white, cappuccino, latte, mocha, espresso, chai latte	5	6
Juice		5
Apple, orange, pineapple		
Soft Drink		5
Coke, Coke Zero, Sprite, Sprite Lemon +		
Ginger Ale (Bundaberg)		6
Wild Organic Juice		8
Mixed banana, mango & apple, mixed green		
Water (750ml)		9
Still		
Water (750ml)		9
Sparkling		

ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

PREMADE COCKTAILS

Espresso Martini 12

Piña Colada 12

BEER (330ML)

Bentspoke Crankshaft (5.8%) 14

Guinness Stout (4.2%) 13

James Boags Premium (4.6%) 11

James Boags Light (2.5%) 11

Heineken (0%) 11

Bundaberg Ginger Beer (4%) 11

James Squire Apple Cider (4.8%) 11

ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

SPARKLING WINE

G B

Bancroft Brut NSW

10 40

La Gioiosa Prosecco (200ml) Italy

20

CHAMPAGNE & PREMIUM SPARKLING WINE

B

Taittinger Cuvee Prestige Brut NV France

120

Mumm Marlborough Brut Prestige New Zealand

90

WHITE WINE

G B

Bancroft Semillon Sauvignon Blanc NSW

10 40

Hungerford Hills Chardonnay NSW

13 55

Johnson Estate Sauvignon Blanc New Zealand

55

Lark Hill Reisling Canberra Region

65

Lerida Estate Pinot Grigio Canberra Region

60

ALCOHOLIC

Monday - Saturday 4.00pm - 10.00pm, Sunday 4.00pm - 9.00pm

ROSE

	G	B
Bancroft Rose NSW	10	40
Fiore Moscato NSW		45

RED WINE

	G	B
Bancroft Cabernet Merlot NSW	10	40
Nick O'Leary Shiraz Canberra Region	16	75
Lerida Estate Pinot Noir Canberra Region		70
Ricasoli Chianti Italy		55
Nick O'Leary Sangiovese Canberra Region		70

Vol.I
FIRST. EDITION

Bar . Dining



LOCAL. AUTHENTIC. SUSTAINABLE.

Taste Canberra like a local

Enjoy a curated paddock to plate à 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 producers:

Fedra Olive Grove, Tilba Dairy Farm, Balzanelli Family Smallgoods, Three Mills Bakery, Sonoma Bakery, Houston Pork Wholesalers, Breakout River Meats.

ENJOY YOUR STAY

