

Vol.1

FIRST. EDITION

Bar . Dining



Local & Sustainable

Our menu changes with the seasons to showcase the best local produce available.

We'd like to give a special mention to the following local suppliers:

- Fedra Olive Grove
- Tilba Dairy Farm
- Blue Frog Truffle Farm
- Balzanelli Family Smallgoods
- Outback Spirit Provenance
 - Lerida Estate
- Mount Majura Winery
- Canberra Distillery
- Underground Spirits
- Bentspoke Brewery

Be Social



@firsteditioncanberra
#firsteditioncanberra

Please let our team know of any special dietary requirements.

Although every effort is made to accommodate dietary requirements, our kitchen is not 100% nut, gluten or egg free.

15% surcharge applies on public holidays.

All Day Dining

Burgers/Sandwiches

AMERICAN CHEESE BURGER\$24

Complete with pickled cucumber, (200gram) wagyu beef pattie, Swiss cheese, tomato sauce, American mustard, onion rings and shoestring fries.

Add-on options include: (200gram) wagyu beef pattie (\$5), bacon (\$3), egg (\$2.5) or cheese (\$2).

TOKYO'S FRIED CHICKEN BURGER\$24

Japanese sesame fried chicken, mild wasabi mayo, pickled ginger and Asian slaw.

FIRST EDITION CLUB SANDWICH\$18

Grilled chicken, bacon, jam, wholegrain mustard mayo, Swiss cheese, cos lettuce, Spanish onion, tomato, fried free range egg on multigrain bread, served with a side of shoestring fries and tomato sauce.

CROQUET MONSIEUR\$18

Brioche loaf bread, house-made béchamel, Swiss cheese with your choice of champagne ham or grilled zucchini, served with a side of cornichons and shoestring fries.

Plant Based & Salads

VEGAN'S DELIGHT BURGER\$18

Black bean and field mushroom pattie with vegan cheese, wholegrain mustard "mayo", tomato, pickle cucumber on ciabatta served with a side of hand cut Congo potatoes.

SUMMER BLISS BOWL\$21

Wild rocket tossed with candied pecan, dehydrated cranberry, green apple, grilled haloumi, pomegranate and bush spiced field mushroom.

STUFFED FLAT BREAD\$15

Indian street style flat bread filled with spiced potato and pea served with a fragrant green herb chutney.

Pizza

PIZZA ROSSA\$29

Mozzarella, fresh prosciutto and wild rocket

MARGARITA PIZZA\$24

Buffalo mozzarella, cherry tomato and basil.



Share Plates

CANBERRA TABLELANDS TASTING BOARD\$30

Pialligo Estate pork coppa, pork tasso, wagyu bresaola, two of Tilba Dairy Farm jersey cow cheeses, mixed olives from Fedra Olive Grove, extra virgin olive oil, house-made saltbush dukkha, warm baguette and house-made lavosh.

HARVEST TASTING BOARD\$26

Two of Tilba Dairy Farm jersey cow cheeses, Fedra Olive Grove green olives, extra virgin olive oil, grilled vegetables, house-made saltbush dukkha, warm baguette, house-made lavosh and pickled rosella flowers.

Sides

SHOESTRING FRIES\$8

Hand-cut potato fries served with tomato sauce.

SWEET POTATO WAFFLE FRIES\$12

Sweet potato waffle cut fries served with mountain pepper mayo.

STEAMED VEGETABLES\$8

Mixed steamed greens with house-made saltbush dukkah drizzled with Fedra Olive Grove's extra virgin olive oil.

Starters

ARTISAN BREAD\$9

Mixed basket of breads served with Pepe Saya cultured butter.

TRADITIONAL SICILIAN ARANCINI BALLS\$12

Mini traditional Sicilian tomato arancini balls filled with soft buffalo mozzarella with basil infused mayo.

SUMAC TOASTED PITA BREAD\$15

Extra virgin olive oil, house made baba ganoush, pomegranate and summer blossoms.

SPICED CHICKEN BREAST\$12

Fried boneless five spiced chicken breast, chilli salt, crystal plant

Something Sweet

WHITE CHOCOLATE TART\$13

Lavender infused white chocolate tart, bitter cocoa shortcrust pastry served with fresh berries.

FRESH SEASONAL FRUIT PLATE\$9

Selection of fresh cut seasonal fruits