

First Edition Spring Menu

Vol.I

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
 - Clonakilla Winery
 - Lerida Estate
- Mount Majura Winery
- The Canberra Distillery
- Underground Spirits
- Bentspoke Brewery

Be Social



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Starters

ARTISAN BREAD\$10

Mixed basket or artisan breads with Pepe Saya cultured butter (serves 4)

CHEESY GARLIC PIZZA\$14

Thin crust pizza with garlic and cheese (v)

SOUP OF THE DAY\$10/14

Served with warm crusty bread rolls (v, h)

TRADITIONAL SICILIAN ARANCINI\$8

Mini traditional Sicilian tomato arancini balls filled with soft buffalo mozzarella with basil infused mayo (v)

SALT & PEPPER CALAMARI\$14

Salt & mountain pepper fried calamari tossed with lemon grass chilli & toasted coconut, served with ginger infused soy

CRISPY CHICKEN BAO BUN\$15

Crispy fried chicken, kim chi, sea blite, & seracha (h)

ROASTED CARROT HOMMUS\$14

Roasted carrot hommus, toasted seeds served with warm pita bread (vg)

CANBERRA TABLELANDS TASTING BOARD\$28

Pialligo Estate bresaola, pork tasso, cacciatore salami, Tilbas dairy farm selection of two types of jersey cow cheese, Fedras Olive Grove warm mixed olives & extra virgin olive oil, house-made saltbush dukkah and house-made lavosh bread

HARVEST BOARD\$24

Selection of Tilba Dairy Farm jersey cow cheeses, Fedra Olive Grove green olives and extra virgin olive oil, grilled eggplant, carrot hommus, house-made saltbush dukkah, sliced baguette and house-made lavosh (v, h)

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. gf: Gluten free, df: Dairy free, v: Vegetarian, vg: Vegan h: Halal
15% surcharge applies on public holidays.

First Edition Spring Menu

Mains

CHARGRILLED ANGUS EYE FILLET\$42
NSW Riverina Angus eye fillet (220grams) from with potato puree, roasted fennel, heirloom dutch carrot, smoked garlic and thyme butter (h)

PANKO CRUMBED PORK CUTLET\$36
Granny smith and potato mash, slow braised silver beet creamy wholegrain mustard sauce

TASMANIAN ATLANTIC SALMON\$34
Panfried Tasmanian Atlantic salmon with sautéed mushroom, potato fondant, truffled pea sauce (h)

SLOW BRAISED LAMB SHANK\$28
Slow braised Massaman lamb shank topped with toasted peanuts served on coconut rice (h)

SHABNAM CURRY\$22
Vegan Shabnam curry mild pea and mushroom on coconut rice (vg)

FETTUCCINI BOSCAOLA\$24
Fresh fettuccini, wild mushroom, bacon, white wine cream, native warrigal greens

TRUFFLED LASAGNE\$23
Spinach and truffled ricotta lasagne with tomato sugo and traditional béchamel (v)

AMERICAN CHEESE BURGER\$24
Complete with pickled cucumber, wagyu beef pattie (200gms), Swiss cheese, tomato sauce, American mustard, onion ring and thick cut chips (h)

Add-on options include:

- Extra wagyu beef pattie\$5
- Bacon\$3
- Egg\$2.5

FIRST EDITION CLUB SANDWICH\$18
Grilled chicken, smoked bacon, truffle mayo, cos lettuce, Spanish onion, fried free range egg on multigrain bread, thick cut fries and tomato sauce

BUTTERNUT PUMPKIN & BARLEY SALAD\$16
Warm butternut pumpkin and barley salad with pomegranate, rocket, Persian fetta, and orange vinaigrette

- Add chicken (h)\$5
- Add falafel (v)\$5

**ASK OUR STAFF ABOUT
OUR \$15 KIDS MENU**

Sides

THICK CUT CHIPS\$8
Potato chips served with tomato sauce

SWEET POTATO WAFFLE FRIES\$8
Lemon myrtle salted sweet potato waffle fries served with mountain pepper mayo

MIXED STEAMED GREENS\$8
Mixed steamed greens with house-made saltbush dukkah drizzled with Fedra Olive Grove's extra virgin olive oil

Pizza

PIZZA DIAVOLA\$24
Hot Calabrian salami, wild rocket, and mozzarella cheese

MARGARITA PIZZA
Buffalo mozzarella, and basil (v)\$24



Desserts

TOASTED ALMOND CRUMBLE\$14
Apple and blueberry toasted almond crumble, raspberry sorbet (v)

CHEESE CAKE\$14
Warm matcha cheese cake served with mango jam and cocoa soil (v)

DECADENT CHOCOLATE FONDANT\$14
Hot soft centered chocolate fondant, Peanut butter caramel, served with vanilla bean ice cream (v)

TRADITIONAL CANNOLI\$8
Traditional cannoli filled with vanilla ricotta cream crushed pistachio (3 per serve, v)



View our upcoming events & promotions
firsteditioncanberra.com.au

**PLEASE TELL US WHAT YOU THINK
ON TRIP ADVISOR**