

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