

## 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.

**TILBA TASTING BOARD** .....\$24  
Tilba cheese board served with your choice of 3 different Tilba cheeses, grapes and house-made lavosh:

**Cheese selection;** Fire cracker, Blue cheese, Vintage, Smoked cheese or Brie cheese.



## Starters

**ARTISAN BREAD** .....\$9  
Mixed basket of breads served with Pepe Saya cultured butter.

**SALMON GRAVALAX** .....\$21  
Salmon gravalax cured in gin, beetroot and sugar, served with fresh papaya crystal plant and orange blossom vinaigrette.

**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

**JASMINE TEA SMOKED DUCK** .....\$22  
Pickled rosella flowers with snow pea tendrils, watermelon radish, sunflower seeds, citrus segment and blackberry vinaigrette.

**AUSTRALIAN KING PRAWN** .....\$18  
Kataifi wrapped Australian king prawn, smoked pepper and walnut puree.

## Mains

### Protein Based

#### GRASS FED STEAK

Select one of our grass fed steaks cooked to order served with your choice of jus. First Edition Canberra proudly uses locally sourced meats, supporting Australian farmers.

400 gram Tasmanian Cape Grim rib eye .....\$39

200 gram lemon rubbed tenderloin .....\$32

**Choice of sauce;** Sage and mushroom jus, Red wine jus, Creamy green peppercorn jus, Whisky salted walnut butter, Black truffle butter or Chimichurri.

**PORK CRUMBED IN PANKO** .....\$32

Free range pork crumbed in panko with lemon, pickled granny smith apples, wild rocket and orange blossom vinaigrette.

**ROASTED CHICKEN** .....\$32

Sumac roasted chicken breast with whipped goats cheese, house-made baba ganoush, baby mint potato and house-made saltbush dukkha.

**CONE BAY BARRAMUNDI** .....\$36

Panfried Cone Bay barramundi with Pernot orange cream glaze, crispy oven baked Congo potatoes, broccolini with crispy capers.



### 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

**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.

**FRESH ORECCHIETTE** .....\$28

First Edition's smoked mozzarella, sunflower seeds and rocket pesto.

**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.

**SALADE DE CHEVRE** .....\$12

Wild rocket, goats cheese, toasted walnut, pickled apples, orange blossom viaigarette.

**FIRST EDITION'S CAPRESE SALAD** .....\$14

Fresh buffalo mozzarella curd, summer tomato, Fedra Olive Grove's olive oil, smoked sea salt and micro basil.

### Pizza & Pasta

**PIZZA ROSSA** .....\$29

Mozzarella, fresh prosciutto and wild rocket

**MARGARITA PIZZA** .....\$24

Buffalo mozzarella, cherry tomato and basil.

**FRESH ORECCHIETTE** .....\$32

First Edition's smoked mozzarella, sunflower seed and rocket pesto with Pialligo Estate's peppered pancetta.

**SPAGHETTI AL VONGOLE** .....\$30

Cloudy bay surf clams sautéed with garlic, sea parsley and chardonnay.

**PLEASE ASK YOUR WAIT STAFF FOR OUR SPECIALS!**

15% surcharge applies on public holidays.

## 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.

**BAKED POTATOES** .....\$10

Oven baked Congo potatoes in sea salt and Fedra Olive Grove's extra virgin olive oil.

**TRUFFLED CAULIFLOWER CHEESE** .....\$10

Grilled cauliflower with truffle oil infused béchamel topped with a grated cheese gratin.

**STEAMED VEGETABLES** .....\$8

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



## Desserts

**CHOCOLATE CRUMBLE** .....\$16

Cherry and apple, chocolate crumble served with vanilla and macadamia gelato.

**WHITE CHOCOLATE TART** .....\$13

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

**PANNA COTTA** .....\$16

Dairy free coconut and mango panna cotta with hazelnut biscotti.

**TRADITIONAL ITALIAN MINI CANNOLI** .....\$12

Five pieces traditional Italian cannoli stuffed with fresh ricotta cream dusted in pistachio.

**FRESH SEASONAL FRUIT PLATE** .....\$9

Selection of fresh cut seasonal fruits

Vol.I

# FIRST. EDITION

Bar . Dining



*Local & Sustainable*

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

@firsteditioncanberra #firsteditioncanberra

*Be Social*

