

Vol.I

FIRST. EDITION

Bar . Dining

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Please refer to the glossary for further explanation of
some key ingredients.

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
- Four Pillars Distillery

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Cocktails

First Impression

Refresh your taste buds with First Edition’s signature cocktail made with First Edition Signature gin, clapped basil and fresh passionfruit

16

French 75

This drink dates back to 1915 at the ‘Harry’s New York Bar’ in Paris, and was said to have such a kick like the French 75 field gun. Made with Bancroft sparkling wine, First Edition gin and lemon juice

16

Peach Bellini

First named in 1934 in Venice Italy. Marinated white peaches, and La Gioiosa Prosecco from Veneto, Italy

14

Cosmopolitan

Made famous by ‘Sex in the City’, our recipe from New York City’s ‘Odeon Bar’, 1987 consists of original ingredients focusing on citrus as the star. Absolut citron, Cointreau, lime and cranberry juice with flamed orange rind

16

Espresso Martini

A classic night cap using some of Canberra’s local products. Underground Vodka, Kahlua and espresso coffee

16

Classic Gin or Vodka Martini

Your choice of gin or vodka made to your liking

16

Negroni

Allegedly created for the tastes of Count Camillo Negroni in Florence 1919. Four Pillars gin, Campari and sweet red vermouth finished orange zest

16

Cocktails

Mojito

18

This cocktail stems its history back to the early British travellers to Cuba. When local ingredients were added to a spirit made from sugar cane. Ernest Hemingway made this drink famous making it his own. Havana Club #7, mint, lime, brown sugar and soda water

Manhattan

16

Invented around 1860's in a bar off Broadway using American whiskey. Our ingredients gives credit to Canadian whisky being a replacement during 1920's prohibition. Canadian Club rye whisky, sweet red vermouth, bitters

Bramble

16

This cocktail was created by Dick Bradsell in 1980's at 'Fred's Club' London. Using his memories of picking blackberries as a child we are using the traditional English ingredients. Gordon's gin, lemon juice and crème de cassis

Moscow Mule

15

Just before the 2nd world war ginger beer became very popular in the US and Pierre Smirnoff used it to help sell his vodka. He used his famous copper mug to give out samples. Smirnoff vodka, lemon juice and ginger beer

Underground Bloody Mary

16

Queen Mary had almost 300 people burned on the stake. This gave her the nick-name to the sometimes spiced up drink. Underground vodka, tomato juice, tobacco, worcestershire sauce, salt and pepper

Shareboards

Canberra's Tableland

28

With bresaola, speck, cacciatore salami from the Balzanelli family, two jersey cow cheeses from Tilba dairy farm, warm mixed olives and extra virgin olive oil from Fedra Estate's olive grove, native saltbush dukkah and house-made lavosh (GF available)

Garden Harvest

26

Chef's selection of two Tilba's jersey cow cheeses, Fedra Estate's green olives, extra virgin olive oil, native saltbush dukkah, warm bread and house-made lavosh (VG and GF available)

Chargrilled spatchcock alla diavola

32

Fried chilli garlic and baby herbs served with shoestring fries
(GF available)

Sumac toasted pita

8

Extra virgin olive oil and Persian feta (v)

Breads

Warm and crusty mini baguette Cultured butter (v)	5
Sumac toasted pita Served with Persian fetta (v)	8

Entrees

Trio of Australian king prawns Toasted cereal, chilli padi and curry leaf	16
Sean’s duck sausage roll Pecorino, pistachio, snake bean and kataifi served with beetroot and a native rosella puree	18
Baby lettuce cup Crushed chilli, cashed, pan fried wild mushrooms and shallot confit (vG)	14
Fresh papadelli con sugo di spuntatura 8 hr slow braised pork ribs, traditional Italian tomato sugo and pecorino	28
Fried squid Coriander, Malaysian textures served with a lemongrass chilli dipping sauce	14

Mains

Smoked eggplant lasagna 26

Spinach, rich ricotta, béchamel and a traditional Italian tomato sugo (v)

Fresh parpadelli con sugo di spuntatura 28

8 hr slow braised pork ribs, traditional Italian tomato sugo and pecorino

Free range chicken supreme 32

Stuffed with truffled gruyere, spinach and pine nuts. Served with a brandy glaze, and a salad of rocket, dried fig, chargrilled corn and pomegranate (GF available)

Panfried ocean trout, 36

Turmeric, coconut, snake bean and broccoli tossed with cardamom salt (GF available)

American BBQ beef ribs, 38

Candied jalepeno, old school slaw served with sweet potato waffle fries

Riverina Black Angus grass fed rib eye (350gm) 42

Hand cut roasted potato and pan fried snake bean (GF available)

Your choice of red wine jus, pink peppercorn or creamy mushroom jus

Cape Grim grass fed sirloin (250gm) 38

Rubbed in lemon myrtle served with a side of First Edition's signature fries and a salad of tendrils with horseradish dressing.

Your choice of red wine jus, pink peppercorn jus or creamy mushroom jus

Mains

Desert spiced lamb rack Charred scallion cream, hand cut roasted potatoes, beetroot and white bean puree with an almond dust and snow pea tendril	38
The Polish hunter stew 8 hr slow braised pork, kransky, wild mushroom and cured cabbage served with a crusty mini baguette	26

Sides

Pan fried broccoli and green beans Infused with chilli and garlic (v)	8
Hand cut roasted potatoes Skin on, baked with garlic butter and lemon thyme (v)	12
Warm roasted baby beetroot Spanish onion wedges served with toasted walnuts, wild rocket, Persian feta and shallots (v)	12
Shoestring fries Tomato sauce (v)	8
Sweet potato waffle fries Sprinkled with coconut chilli salt served with mountain pepper mayo (v)	12

Desserts

Maple sugar pie 18

Coffee whipped cream and a light walnut dust (v)

Blueberry, apple and coconut crumble 16

With boysenberry ripple ice cream (v)

Truffled white chocolate fondant 16

With an oozing dark chocolate centre and caramel orange dust served with English toffee ice cream. (Please allow 15 mins cooking time.) (v)

Tilba cheese board 24

A selection of three premium Tilba cheeses, grapes and homemade lavosh (v)

Select three from the following:

- *Fire cracker chilli cheese*
- *Blue cheese*
- *Vintage cheddar cheese*
- *Smoked cheddar cheese*
- *Brie cheese*

Please ask our wait staff for today's gluten free and dairy free desserts.

Champagne & Sparkling

gl / btl

De Bortoli Bancroft Bridge Brut

Riverina, NSW

Lovely herbaceous aromas with a creamy and crisp finish

7.5 / 35

La Gioiosa Prosecco DOCG

Veneto, Italy

White pear and jasmine flowers and a fine elegant finish

9 / 45

Gallagher Duets Pinot Noir/Chardonnay

Canberra Region, ACT

Bottle fermented showcasing flavours of vibrant pear and red apple with a clean and creamy lingering finish and a well-balanced depth of flavour

13 / 62

Mumm Cordon Rouge N/V

Reims, France

It is fresh, clean and fruit-driven, but full of charm and appeal. There is a touch of sweetness and the finish is clean and dry

110

Trentodoc Metodo Classico Rosé Brut N/V

Ravina, Italy

It presents a light pink colour with aromas of red berries and hints of spices

70

Taittinger Brut Réserve Champagne N/V

Reims, France

It is superbly well-balanced and easy to drink. Smoothly textured with delicate fruit flavours and subtle toasty yeast characters

110

White Wine

De Bortoli Bancroft Bridge Semillion Sauvignon Blanc 2018 **gl / btl**
Riverina, NSW **7.5 / 35**

Dry with fragrant, grassy aromas and characters of gooseberry, citrus and tropical fruits

Pikorua Sauvignon Blanc 2017 **9 / 45**
Marlborough, New Zealand

Fresh and lifted Marlborough Sauvignon Blanc with a ripe palate and subtle grassy notes

Gallagher Riesling 2018 **13 / 62**
Canberra Region, ACT

Clean, crisp and attractively flavoured with a vibrant, lingering finish. The citrus flower fruit flavours are ‘up front’ and is winner of four trophies at the international Riesling challenge

Mirabeau La Comtesse Rose 2017 **9 / 45**
Provence, France

Mirabeau specialise in producing deliciously dry rosés out of Provence. Vibrant pink, the La Comtesse is no exception, possessing a generous fruit body, intoxicating berry aromatics and acidity

Montesanto Moscato D’Asti D.O.C.G 2018 **9 / 45**
Repergo, Italy

The wine offers hints of white peaches and orange blossom, with prominent flavours of tropical fruit, especially lychee

White Wine

gl / btl

Oakridge Local Vineyard Series' Arneis 2016

66

Yarra Valley, VIC

Italian varietal that has lifted tropical aromas of nectarine and nutty preserved lemon scents with an abundance of texture and mouth feel

Lerida Estate Pinot Grigio 2018

12 / 55

Canberra Region, ACT

Bursting with honeysuckle, violets, apple, pear and citrus aromas, while the palate has a tight, racy minerality backed by a crisp acid finish

Santi Sortosele Pinot Grigio 2017

10 / 40

Veneto, Italy

Soft straw colour with platinum tint featuring ripe pear, dried fruit and a meadow flower palate

De Beaurepaire La Comtesse Chardonnay

10 / 55

Rylstone, NSW

A typical "Burgundian-style" Chardonnay with aromas of stone fruit, white peach and melon and lightly oaked

Philip Shaw Chardonnay 2017

90

Orange, NSW

Bright green gold colour with palate of white peach, pear, almond and honey. Fantastic example of cool climate Chardonnay

Red Wine

	gl / btl
Lerida Estate Lake George Pinot Noir 2017 Canberra Region, ACT Lifted fresh, raspberry, cherry and red fruits on the nose with rich, cherry, berry fruits and fine powdery tannins	11 / 55
Giesen Vineyard Selection Pinot Noir Malborough, New Zealand Vibrant red cherry and berry fruit characters with brambles, dry spice and cedar notes	14 / 60
De Bortoli Bancroft Bridge Cabernet Merlot Riverina, NSW Ripe cabernet sauvignon blended with smooth velvety Merlot. This is a rich and smooth wine with soft, silky tannins	7.5 / 35
Merlot D.O.C Venezia 2017 Riverina, NSW This wine presents fruit aromas and flavours of dark berries, plum, earthy cranberry and cherry with subtle hints of tobacco	9 / 45
Argento Classic Malbec 2017 Mendoza, Argentina Deep purple colour with aromas of plums, black cherries and notes of violet. The plum and red fruit flavours are rounded off with velvety tannins	8 / 40

Red Wine

gl / btl

Mt Majura Shiraz 2016

14 / 55

Canberra Region, ACT

An elegant and fine-boned cool climate Shiraz from the emerging wine region of the Canberra district. The wine is packed with spicy aromatics from pepper and bay leaf to marzipan and violets. Red fruit flavours run to blackberry and beef stock, carried by savoury, grainy tannins

The Lane Block 5 Shiraz 2017

10 / 50

Adelaide Hills, SA

Cool and fine feel with red fruits, light peppery spice, lick of fennel mint cool herbs, succulence in tannin and good length to taste

Robert Oatley Finisterre Cabernet Sauvignon 2014

16 / 70

Maragret River, WA

Blue-black fruits and dried herb with long fine tannins. A full bodied and creamy textured Cabernet

Kaesler The Bogan Shiraz 2015

130

Barossa Valley, Australia

The Barossa Valley is world famous for concentrated styles of Shiraz. The Bogan Shiraz is well known to be a quintessential, full bodied style of Shiraz. Concentrated and structured, yet elegant with a signature velvety palate. Fruit driven with supple, smooth tannins

Barone DOCG Ricasoli Chiant 2016

10 / 48

Tuscany, Italy

Lovely fragrances of ripe fruit and menthol hints invade the nose

Beers & Cider

TAP BEER

Hahn Super Dry	7.5
Kosciusko Pale Ale (Local)	8
Furphy Ale	9.5
White Rabbit Dark Ale	9

BOTTLED BEER & CIDER

Bentspoke Crankshaft (Local)	9.5
Heineken	9
James Squire One Fifty Lashes Pale Ale	8.5
Boags Premium	8
Tooheys Extra Dry	7.5
Tooheys New	7.5
XXXX Gold	6.5
Boags Premium Light	6
5 Seeds Apple Cider	7.5

Spirits

BOURBON

Jack Daniels	9
Jim Beam	7.5
Wild Turkey	9
Makers Mark	9
Woodford Reserve	12
Gentleman Jack	12

WHISKEY

Canadian Club	8
Johnny Walker Red	7.5
Johnny Walker Black	12
Jameson	9
Chivas Regal	9
Tullamore Dew	9
Glenfiddich 12yr	10
Aberlour 12yr	14
Laphroig 10yr	13.5
Glenkinchie 12yr	14

RUM

Bundaberg	7.5
Sailors Jerry spiced	9
Bacardi	7.5
Havana Club #7	12
Malibu	7.5
Kraken Black Spice	9

TEQUILA

Jose Cuervo Gold	7.5
Espolon Blanco	10
1800 Tequila Reposado	12

Spirits

GIN

First Edition - Canberra Distilled (Local)	10
Gordons	7.5
Tanqueray	10
Hendricks	14
Four Pillars	12
Plymouth Sloe	10
Bombay Sapphire	12

VODKA

Underground - Canberra Distilled (Local)	10
Underground - Caramel	10
Underground - Coffee	10
Smirnoff Red	7.5
Kettle One	12
Absolut	9
Tito's	10
Grey Goose	11

LIQUEURS

Bailey's	8
Kahlua	8
Frangelico	8
Pimms	7.5
Campari	8
Galliano – Vanilla, Black, Amaretto	8

Digestifs

	gl / btl
COGNACS	
St Remy VSOP	18
Hennessy VO	16
Courvoisier VSOP	15
Napoleon Chetelle	8
Remy Martin VSOP	13.5
PORTS	
Penfold Grandfather	15
Galway Pipe Tawny	10
McWilliams Tawny	7.5
DESSERT WINE	
Bimbadgen Botrytis Semillon 2015	10.5 / 59
Hot Toddy	14

Non-Alcoholic Drinks

Soft Drinks	4
Coca cola, coke zero, tonic water, lemonade or sprite	
Evian Still Mineral Water	
330ml	5.5
750ml	9
Badoit Sparking Water	
330ml	5.5
750ml	9
Juice	5.5
Orange juice, apple juice	
Coffee	4.5
Barista coffee with your choice of milk	
Pot of Tea	4
English breakfast, earl grey, peppermint, green tea with jasmine, chamomile	
First Edition Signature Tea	5
This handmade tea boasts of style and modern simplicity. A classic black tea, woven with comforting and floral bergamot and a sweet touch of vanilla	
Hot Chocolate	5
Served with marshmallows	

Shareboards

Canberra's Tableland

28

With bresaola, speck, cacciatore salami from the Balzanelli family, two jersey cow cheeses from Tilba dairy farm, warm mixed olives and extra virgin olive oil from Fedra Estate's olive grove, native saltbush dukkah and house-made lavosh (GF available)

Garden Harvest

26

Chef's selection of two Tilba's jersey cow cheeses, Fedra Estate's green olives, extra virgin olive oil, native saltbush dukkah, warm bread and house-made lavosh (VG and GF available)

Chargrilled spatch cock alla diavola

32

Fried chilli, garlic and baby herbs served with shoestring fries (GF available)

Sumac toasted pita

8

Extra virgin olive oil and Persian feta (v)

All Day Dining

American cheese burger	24
Complete with pickled relish, cheese, wagyu beef patty (200gm), beer battered onion rings served with shoestring fries	
Add on options	
- Extra wagyu beef patty	5
- Extra bacon	3
- Extra egg	2.5
- Extra cheese	2
Smokey chipotle bean burrito	18
Rice, sour cream, cheese and chargrilled corn salsa wrapped in a wholemeal tortilla	
Shoestring fries	8
Tomato sauce (v)	
Loaded shoestring fries	14
American cheese sauce, shredded braised beef and hand picked herbs (V available)	
Sweet potato waffle fries	12
Sprinkled with native lemon myrtle salt served with mountain pepper mayo (v)	
First Edition club sandwich	16
Grilled chicken, smoked bacon, house-made truffle mayo, cos lettuce, Spanish onion, free range fried egg on multigrain bread served with shoestring fries and tomato sauce (V and VG available)	
Japanese Katsu chicken burger	24
Panko crusted chicken, spring onion, asian slaw, miso mayo served with shoestring fries	

All Day Dining

Fully loaded hot dog Bratwurst, sauerkraut, smoked paprika cheese sauce, dill gherkins, chargrilled corn served with a side of shoestring fries	22
Warm winter harvest bowl Baby squash, Dutch carrot, purple yam and baby beetroot, warm honey dressing with your choice of haloumi, grilled chicken, and smoked BBQ braised beef (GF available)	18
The Polish hunter stew Slow braised pork, kransky, wild mushroom and cured cabbage served with a warm crusty mini baguette	26
Baby lettuce cup Pan fried mushrooms, shallot oil, crushed cashew and chilli (v)	14
Lanzhou beef noodle soup Slow braised marbled beef, beef consommé, homemade pickle daikon, sliced shallot, fresh coriander, sesame chilli oil and fresh handmade pulled noodles	18
Vegetarian chipotle red bean burrito Sour cream, cheese and chargrilled corn salsa wrapped in a wholemeal tortilla (GF available)	18
Soup of the day (v) Served with ciabatta	12
Diavola pizza Hot Calabrian salami, topped with wild rocket and buffalo mozzarella	26
Margarita pizza A rich Italian style tomato sauce with buffalo mozzarella and basil (v)	26

Glossary

Beef Consomme

An intensely flavourful, full-bodied soup made from brown beef stock and seasonings.

Bramble

A bramble is any rough, tangled, prickly shrub, usually in the genus *Rubus*, the blackberries and raspberries and dewberries.

Bresaola

Bresaola is air-dried, salted beef that has been aged two or three months until it becomes hard and turns a dark red, almost purple color.

Buffalo Mozzarella

A mozzarella made from the milk of Italian Mediterranean buffalo.

Cacciatore

Cacciatore is the classic Italian hunter's salami with caraway, coriander, dried red chilli and black pepper.

Diavola

A spicy sauce for pasta or seafood. Most versions are tomato-based and use chili peppers for spice, but the term is also used for sauces that include no tomato, or that use cayenne or other forms of pepper.

Gruyere

A smooth-melting type of Swiss cheese that's made from whole cow's milk and generally cured for six months or longer.

Lavosh

Lavash is a soft, thin unleavened flatbread made in a tandoor that is commonly used to garnish salads, main dishes, or served as an appetizer and snack.

Glossary

Lemon Myrtle

A beautiful Australian shrub naturally occurring in the wetter coastal areas of northern New South Wales and southern Queensland. Lemon Myrtle is without a doubt the most popular of Australia's native herbs, with its fresh fragrance of creamy lemon and lime.

Marzipan

Marzipan is a confection consisting primarily of sugar or honey and almond meal, sometimes augmented with almond oil or extract.

Pecorino

Pecorino is a family of hard Italian cheeses made from sheep's milk.

Purple Yam

Known as purple yam, ube, or greater yam, is a species of yam, a tuberous root vegetable. The tubers are usually vivid violet to bright lavender in colour.

Saltbush Dukkah

Saltbush Dukkah is an exotic middle eastern blend with macadamia, pepperleaf and dried saltbush leaves.

Speck

A pork-product very similar to prosciutto, this meat is smoked as a final step in the curing process.

Tomato Sugo

Sugo is a traditional Italian style, slow-cooked sauce for stirring through pasta, adding to hearty soups, or spooning over pizza bases.