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Belle Époque is available for private functions.
To make an enquiry, please speak to our wait staff or
call our Conference & Events Team on 3556 3333.

bon appétit



Merci!

Available daily from 10:30am to 1:00pm
Reservations are required 24 hours in advance.

Sweet, savoury and absolutely sublime, there's simply no better way to indulge in Belle Époque's delicacies than our renowned signature High Tea.

Choose from a large range of craft teas or elevate the experience with a glass of gorgeous champagne.



BELLE ÉPOQUE HIGH TEA VARIETIES

Traditional High Tea (tea & coffee)..... 80.0

Sparkling & Champagne add-ons available

Children's High Tea 45.0



TAKEAWAY HIGH TEA

Orders require a minimum of 24 hours notice

High Tea..... from 80.0



SAMPLE HIGH TEA MENU

Reservations are required 24 hours in advance.

Available daily from 10:30am to 1:00pm

Savoury

Roast chicken + sundried tomato wrap

Smoked salmon tart, dill cream cheese, cucumber + capers

Crab Vol au Vent, avocado, chives, cream fraiche

Sautéed mushroom + vegetable quiche (gf, n)

Roast beef, onion chutney, rocket on ciabatta

Heirloom tomato + asparagus terrine (gf, v)

Scones

Freshly baked plain, apple + raisins

Served with our selection of

Raspberry + rose jam, passionfruit curd, vanilla chantilly

Sweets

Redberry + vanilla pillow, white chocolate namelaka, cocoa sable (gf)

Peach + chamomile choux, ruby chocolate cremeux

Caramel + hazelnut delice, gianduja whip (gf, n)

Orange, coffee + hazelnut tart, whipped vanilla ganache,
hazelnut meringue (gf, n)

Coconut + date tart, coconut frangipane (gf, n)

gf – gluten free | n – contains nut | v – vegan | vg - vegetarian

All items may contain traces of nuts

PETIT DÉJEUNER

Breakfast 6:00am to 11:00am

Warm Baguette | 10.0

French butter + preserves (vg)

Emporium Granola | 18.0

Our blend of golden toasted coconut, roasted pistachios + sesame, served with fresh fruit and a drizzle of honey (gf, n, v)

Dietary option Coconut yoghurt, cacao nibs, berries

Smashed Avocado + Poached Eggs | 25.0

Smashed avocado on sourdough, poached free range eggs, tangy Persian feta, pomegranate, pepitas + aromatic dukkha (n, vg)

Tartine aux Champignons | 24.0

Local gourmet mushrooms sautéed in garlic butter, topped with creamy cashew cheese on toasted artisan sourdough (vg, vo)

Croque Madame | 18.0

Toasted sourdough, wood smoked QLD ham, gruyere cheese, hot English mustard, topped with a fried free-range egg

French Toast | 20.0

Coconut French toast, spiced roasted pineapple, whipped coconut cream, caramelised pineapple syrup

Ricotta + Strawberry Pancakes | 20.0

Strawberry + ricotta pancakes, vanilla chantilly, lightly macerated strawberries + maple syrup

Chilli Scramble | 24.0

Free range scrambled eggs on toasted sourdough, chilli macadamia oil, house made tomato relish + parmesan (n)

Omelette au Jambon | 24.0

Maple + rosemary glazed ham, free-range eggs, goats' cheese, spinach, house made tomato relish, artisan sourdough (vgo)

Eggs Benedict | 25.0

Poached free-range eggs, toasted English muffin, wilted spinach + rich hollandaise (gfo)

Choice of: smoked Atlantic salmon | wood smoked QLD ham | grilled Pendle hickory smoked bacon | halloumi

Crispy Potato + Parmesan Rosti | 25.0

Potato, parmesan + onion rosti, served with free range poached eggs, grilled bacon, citrus hollandaise + fresh chive oil (gf)

Belle Breakfast | 30.0

Free range eggs – fried, poached or scrambled, grilled Pendle hickory smoked bacon, pork + fennel sausage, thyme roasted portobello mushroom, hash brown, cherry tomato relish, toasted sourdough (gfo)

Two Free Range Eggs + Sourdough | 14.0

Fried, poached or scrambled, cherry tomato relish (gfo, vg)

Supplémentaire | 7.0

Toast – sourdough, rye, quinoa + soy, gluten free sourdough

Two free range eggs – fried, poached or scrambled

Grilled Pendle hickory smoked bacon

Wilted spinach

Avocado

Hash brown

Herb roasted mushrooms

Pork + fennel sausage

df – dairy free | gf – gluten free | n – contains nut
o – option | v – vegan | vg – vegetarian



Le Dejeuner



Lunch 11:30am to 3:00pm

French Onion Soup | 14.0

Gruyère crouton (vg, vo)

Half Dozen Freshly Shucked Pacific Oysters | 36.0

Mignonette, lemon, Tabasco (df, gf)

Grilled Artichoke à la Barigoule | 26.0

Aromatic vegetable broth, white wine, herbs + olive oil

Served with warm baguette (gfo, v)

Pan-Fried Triple Cream Brie | 24.0

Fresh figs, balsamic fig jam, pistachio + crostini (gfo, n)

Anchovies on Brioche | 24.0

Preserved anchovies, cherry tomato, ricotta + basil on toasted brioche

Moules Frites | 28.0

Steamed mussels in white wine, shallots, garlic + herbs

Served with French fries + crusty roll

Wagyu Beef Burger + Fries | 30.0

180g Wagyu beef, lettuce, tomato, Boursin cheese, caramelised onion + aioli

Steak Frites | 34.0

Char-grilled Angus striploin, l'entrecôte sauce, shoestring fries

Roast Chicken Breast | 32.0

Local gourmet mushroom fricassée, chat potatoes + green beans (gf)

Sides

French Bistro Salad | 14.0

Seasonal leaves, radish + walnut, French vinaigrette (df, gf, n)

Fries | 12.0

Aioli (df, vg, vo)

Truffle Fries | 15.0

Parmesan, aioli (vg)

*df – dairy free | gf – gluten free | n – contains nut
o – option | v – vegan | vg – vegetarian*





Organic Hand-Crafted Juices | 9.0

Rise + Pine

Carrot, pineapple, apple, ginger

Ruby Melon

Watermelon, rhubarb, pink lady apple, pear + lime

Green Detox

Kale, spinach, celery, lemon, cucumber, pear, ginger + spirulina

Just Beet It

Beetroot, cucumber, lime, green apple + ginger

Straight OJ

Orange

Smoothies | 9.0

Tropo Colada

Coconut, pineapple, mango, mint + lime (gf, v)

Power Berry

Raspberry, blackberry + strawberry (gf, v)

Fruit Tingle

Strawberry, banana + coconut (gf, v)

**A selection of chilled bottled soft drinks, juices,
still & sparkling water are also available.**



CAFE BEVERAGES

Vittoria Oro Coffee

Espresso | Piccolo | Short Macchiato 4.5

Long Macchiato | Long Black | Cappuccino | Flat White | Latte 5.0

Hot Chocolate 5.0

Mocha 5.5

Matcha 5.0

Chai Latte 5.0

Tumeric Latte 5.0

Iced Chocolate | Mocha | Coffee | Matcha 9.5

Served with ice-cream + whipped cream

Iced Latte 5.5

Espresso over ice, topped with cold milk

Iced Long Black 5.5

Double shot of espresso over ice, topped with water

Milkshakes 8.0

Caramel | Chocolate | Coffee | Strawberry | Vanilla

Baby Chino 3.5

Glass of Milk 3.0

EXTRAS 0.7

Decaf | Caramel Syrup | Vanilla Syrup | Hazlenut Syrup

Oat Milk | Lactose Free | Soy | Almond



For assistance selecting your tea, please speak with a member of our Team. All teas can be served hot, brewed on milk, or chilled with ice.



Black Tea

First Flush Darjeeling | 9.0

A first flush Indian Darjeeling with delicate fruit and floral notes.

LIGHT | FLORAL | ENJOY AS IS

French Earl Grey | 8.0

A bergamot infused brew with tropical fruits and florals throughout.

English Breakfast | 6.0

A full-bodied breakfast blend of Ceylon leaves.

MALTY | BALANCED FLAVOUR | ENJOY WITH MILK

Assam Dimakusi | 9.0

A strong and malty rolled tea, loved by black tea drinkers.

MALTY | INTENSE | ENJOY WITH MILK

Gingerbread | 8.0

A festive blend of black tea and nostalgic gingerbread flavour.

SWEET | SPICED | ENJOY WITH MILK

Contains nuts and dairy

Masala Chai | 9.0

A blend of rose petals and traditional Indian spices.

FLORAL | SPICED | ENJOY WITH MILK

Tea For Sunday | 9.0

A malty Assam tea with the sweetness of creamy vanilla.

MALTY | SWEET | ENJOY WITH MILK

Russian Caravan | 8.0

A bold Chinese black tea, smoked over pine.

BOLD | SMOKEY | ENJOY WITH OR WITHOUT MILK



Green Tea

Australian Sencha | 8.0

An Australian grown green tea with a clean flavour.

VEGETAL | CLEAN TASTE | AUSTRALIAN BOTANICAL TEA

Japanese Lime | 8.0

A zesty fusion of Japanese green tea and fresh lime flavour.

CITRUS | REFRESHING | ENJOY AS IS

Jasmine Monkey King | 8.0

A robust Chinese green tea with an intense jasmine fragrance.

FLORAL | LIGHT | ENJOY AS IS



White Tea

Stockholm Pai Mu Tan | 10.0

A delicate white tea infused with lush mango and florals.

DELICATE | FRUITY | FLORAL



Herbal Tea

Chamomile | 9.0

A golden herbal brew with a light apple taste.

HERBAL | FLORAL | SOOTHING | CAFFEINE FREE

Ginger Kiss | 9.0

A warm and tangy blend of ginger, hibiscus and lemongrass.

HERBAL | SPICED | SOOTHING | CAFFEINE FREE

Peppermint | 8.0

A soothing brew made of organic peppermint leaves.

MINTY | COOLING | CAFFEINE FREE

Vanilla Rooibos | 8.0

South African rooibos tea flavoured with sweet vanilla.

SWEET | HERBAL | CAFFEINE FREE | ENJOY AS IS



Australian Tea

Spiced Wattleseed | 12.0

A sweet and spiced blend of Australian botanicals, inspired by traditional chai.

SWEET | SPICED | AUSTRALIAN BOTANICAL TEA

Desert Lime & Lemon Myrtle | 12.0

A zesty fusion of green tea and citrusy Australian botanicals.

CITRUS | REFRESHING | AUSTRALIAN BOTANICAL TEA

Davidson's Plum & Rosella | 12.0

An Australian blend of ripe stonefruit and rosella.

SWEET | TART | CAFFEINE FREE | ENJOY AS IS



COCKTAILS

Available from 7:00am



Kir Royal

Crème de Cassis + Mumm Champagne



Mimosa

Orange Juice + Mumm Champagne



French 75

Gin, Mumm Champagne, Lemon Juice + Gomme



French Martini

Vodka, Chambord, Pineapple + Lime



Side Car

Cognac, Cointreau, Lemon, Gomme



Espresso Martini

Vodka, Espresso + Gomme



Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Lime Juice + Gomme



Pink Gin Fizz

Pink Gin, Peach Liquor, Lemon Juice, Gomme + Raspberry



Champagne

NV Mumm Grand Cordon – *Reims, FR*
NV Mumm Grand Cordon Rosé – *Reims, FR*
NV Perrier-Jouët Grand Brut – *Épernay, FR*
NV Charles Heidsieck Rosé Reserve – *Reims, FR*
NV Charles Heidsieck Blanc De Blanc – *Reims, FR*
NV Charles Heidsieck Brut Reserve – *Reims, FR*
NV Perrier-Jouët Blason Rosé – *Épernay, FR*
NV Billecart Salmon Brut Reserve – *Mareuil-sur-Aÿ, FR*
NV Louis Roederer – *Reims, FR*
NV Perrier-Jouët Blanc de Blancs – *Épernay, FR*
2006 Charles Heidsieck Brut – *Reims, FR*
2006 Charles Heidsieck Rosé – *Reims, FR*
2013 Perrier-Jouët Belle Époque – *Épernay, FR*

Vin Blanc

Shaw + Smith Sauvignon Blanc – *Adelaide Hills, SA*
Louis Latour Grand Ardèche Chardonnay – *Ardèche, FR*
Tar & Roses Pinot Grigio – *Strathbogie Ranges, VIC*
Chateau de Castelnau Picpoul de Pinet – *Languedoc, FR*
Reserve Chardonnay – *Wrattonbully, SA*



Rosé

Maison AIX – Provence, FR

Vin Rouge

Domaine de Chatillon Gamay – Vin De Savoie, FR

Langmeil "Prime Cut" Shiraz – Barossa Valley, SA

Louis Latour Le Valmoissine Pinot Noir - Burgundy, FR

Vin de Dessert

Chateau Le Tertre du Lys d'Or Cuvee d'Exception Sauternes
Sauternes, FRA

Other wines available on request



BIÈRE & CIDRE

James Boags Premium Light

Peroni Leggera

Peroni Nastro Azzuro

Stone & Wood Pacific Ale

Montieth's Crushed Apple Cider

