



**BELLE  
ÉPOQUE**  
*Inspire Moments*



*Inspire Moments*  
**HIGH TEA**

In Paris, the smallest rituals are treated like art, a clink of fine china, a shared glance, the slow pour of champagne.

At Belle Époque, high tea is our homage to that tradition: a moment to savour, to connect, to inspire.

Choose your experience, from delicate teas to indulgent bubbles, and let time slow just enough for something beautiful to begin.

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

To enquire about private functions, please speak to our wait staff or contact our Conference & Events Team on 07 3556 3333.

— ■ ■ ■ — **VARIETIES** — ■ ■ ■ —

<b>TRADITIONAL HIGH TEA</b> Tea, Coffee Sparkling & Champagne add-ons available	<b>85.0</b>
<b>CHILDREN'S HIGH TEA</b>	<b>45.0</b>
<b>TAKEAWAY FOR TWO</b> (Orders require min. 24hr notice)	<b>from 100.0</b>



Scan for this season's high tea

# PETIT DÉJEUNER

BREAKFAST UNTIL 11AM

<b>WARM BAGUETTE</b> French butter, preserves (vg)	12.0
<b>NUTELLA FRENCH TOAST</b> Caramelised banana, roast hazelnuts, caramel sauce + mascarpone cream	22.0
<b>CITRON CREPES</b> Lemon gel, lemon syrup, vanilla Chantilly + lemon sugar (gf, vg)	20.0
<b>COCONUT YOGHURT PANNA COTTA</b> Toasted oat + maple granola, tropical fruit compote, fresh fruit, cocoa nibs (gfo, n)	18.0
<b>NOOSA HAM OMELETTE</b> Maple glazed ham, free range eggs, caramelised onions, vintage cheddar, house made tomato relish, artisan sourdough (vgo)	26.0
<b>MUSHROOM OMELETTE</b> Buttered local mushrooms, smoked ricotta, chives, house made tomato relish, artisan sourdough (vgo)	26.0
<b>CROQUE MADAME</b> Wood-smoked QLD ham, toasted artisan sourdough, Gruyère cheese, hot English mustard, topped with a fried free range egg	19.0
<b>SMASHED AVOCADO + SMOKED RICOTTA</b> Two free range poached eggs, toasted sourdough, charred lemon oil, beurre noisette crumbs	26.0
<b>CRISPY POTATO + GRUYERE ROSTI</b> Smoked salmon, two free range poached eggs, citrus hollandaise + brown butter (gf)	27.0
<b>CORN + ZUCCHINI FRITTERS</b> Cashew crème fraîche, smashed avocado + piccolo herbs (vg)	24.0

**EGGS BENEDICT** **26.0**

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*

**TWO FREE RANGE EGGS + SOURDOUGH** **16.0**

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

**BELLE BREAKFAST** **32.0**

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)

**SUPPLÉMENTAIRE** **7.0 each**

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

# LE DEJEUNER

LUNCH 11:30AM - 3PM

<b>FRENCH ONION SOUP</b> Gratinated Gruyère crouton (gfo, vg)	14.0
<b>HALF DOZEN FRESHLY SHUCKED PACIFIC OYSTERS</b> Mignonette, lemon, Tabasco (df, gf)	36.0
<b>ROQUEFORT + WALNUT SALAD</b> Witlof, celery, seasonal mixed leaves + Dijon vinaigrette (gf, n, vg)	25.0
<b>TWICE BAKED CHEESE SOUFFLE</b> Creamed spinach, crostini + herbed pickled shallots (gfo, vg)	26.0
<b>PETITS CALMARS</b> Pan-seared baby squid, persillade, olive oil, espelette pepper, warm baguette (df)	26.0
<b>CRISP PANISSE</b> Chickpea fritter, pistou hummus, tomato, fennel, pine nuts, preserved lemon (gf, n, v)	25.0
<b>POULET A LA MOUTARDE</b> Braised chicken thigh in mustard sauce, truffled mashed potato + sauteed kale (gf)	34.0
<b>WARILBA ORGANIC LAMB</b> 12-hour braised lamb shoulder, smoked eggplant purée, pickled onion, green beans + lamb jus (df, gf)	34.0
<b>WAGYU BEEF BURGER &amp; FRITES</b> 200g Wagyu beef, Boursin cheese, caramelised onion, lettuce, tomato, aioli	30.0
<b>STEAK FRITES</b> Char-grilled Angus striploin, l'entrecôte sauce, shoestring fries (dfo)	36.0

## SIDES

<b>FRENCH BISTRO SALAD</b> Seasonal leaves, radish + walnut, chardonnay vinaigrette (df, gf, n)	14.0
<b>FRIES</b> Aioli (df, vg, vo)	12.0
<b>TRUFFLE FRITES</b> Parmesan, aioli (vg)	15.0

# JUICES + SMOOTHIES

MADE DAILY, BOTTLED FRESH

## ORGANIC HAND-CRAFTED JUICES



### RISE & PINE

Carrot, pineapple, apple, ginger

9.0



### RUBY MELON

Watermelon, rhubarb, pink lady apple, pear, lime

9.0



### GREEN DETOX

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

9.0



### JUST BEET IT

Beetroot, cucumber, lime, green apple, ginger

9.0



### STRAIGHT OJ

Orange

8.0

## 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.

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

# CAFE BEVERAGES

*Un petit plaisir*

Life's little pleasures are often found in coffee and quiet.

## 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

# T-BAR TEA RANGE

*Where every sip begins a moment.*

From the warmth of a classic pour to the indulgence of milk-brewed blends or a chilled infusion over ice, our teas are crafted to suit both mood and moment.

Unsure where to begin? Let our team guide you, c'est notre plaisir.

## AUSTRALIAN TEA

**SPICED WATTLESEED** SWEET | SPICED | BOTANICAL 12.0  
A sweet and spiced blend of Australian botanicals, inspired by traditional chai.

**DESERT LIME & LEMON MYRTLE** CITRUS | REFRESHING | BOTANICAL 12.0  
A zesty fusion of green tea and citrusy Australian botanicals.

**DAVIDSON'S PLUM & ROSELLA** SWEET | TART | CAFFEINE FREE 12.0  
An Australian blend of ripe stonefruit and rosella.

## GREEN TEA

**AUSTRALIAN SENCHA** VEGETAL | CLEAN TASTE | BOTANICAL 8.0  
An Australian grown green tea with a clean flavour.

**JAPANESE LIME** CITRUS | REFRESHING | ENJOY AS IS 8.0  
A zesty fusion of Japanese green tea and fresh lime flavour.

**JASMINE MONKEY KING** FLORAL | LIGHT | ENJOY AS IS 8.0  
A robust Chinese green tea with an intense jasmine fragrance.

## WHITE TEA

**STOCKHOLM PAI MU TAN** DELICATE | FRUITY | FLORAL 10.0  
A delicate white tea infused with lush mango and florals.

## HERBAL TEA

- CHAMOMILE** HERBAL | FLORAL | SOOTHING | CAFFEINE FREE 9.0  
A golden herbal brew with a light apple taste.
- GINGER KISS** HERBAL | SPICED | SOOTHING | CAFFEINE FREE 9.0  
A warm and tangy blend of ginger, hibiscus and lemongrass.
- PEPPERMINT** MINTY | COOLING | CAFFEINE FREE 8.0  
A soothing brew made of organic peppermint leaves.
- VANILLA ROOIBOS** SWEET | HERBAL | CAFFEINE FREE | ENJOY AS IS 8.0  
South African rooibos tea flavoured with sweet vanilla.

## BLACK TEA

- FIRST FLUSH DARJEELING** LIGHT | FLORAL | ENJOY AS IS 9.0  
A first flush Indian Darjeeling with delicate fruit and floral notes.
- FRENCH EARL GREY** AROMATIC | SOFT FINISH | ENJOY AS IS 8.0  
A bergamot infused brew with tropical fruits and florals throughout.
- ENGLISH BREAKFAST** MALTY | BALANCED FLAVOUR | ENJOY WITH MILK 6.0  
A full-bodied breakfast blend of Ceylon leaves.
- ASSAM DIMAKUSI** MALTY | INTENSE | ENJOY WITH MILK 9.0  
A strong and malty rolled tea, loved by black tea drinkers.
- GINGERBREAD** SWEET | SPICED | ENJOY WITH MILK 8.0  
A festive blend of black tea and nostalgic gingerbread flavour.  
*Contains nuts and dairy*
- MASALA CHAI** FLORAL | SPICED | ENJOY WITH MILK 9.0  
A blend of rose petals and traditional Indian spices.
- TEA FOR SUNDAY** MALTY | SWEET | ENJOY WITH MILK 9.0  
A malty Assam tea with the sweetness of creamy vanilla.
- RUSSIAN CARAVAN** BOLD | SMOKEY | ENJOY WITH OR WITHOUT MILK 8.0  
A bold Chinese black tea, smoked over pine.

# COCKTAILS

— ■ ■ ■ — AVAILABLE FROM 7AM — ■ ■ ■ —



## **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

# LA CARTE DES VINS

## WINE LIST

### CHAMPAGNE

- 2013 PERRIER-JOUËT BELLE ÉPOQUE Épernay, FR
- NV PERRIER-JOUËT GRAND BRUT Épernay, FR
- NV PERRIER-JOUËT BLASON ROSÉ Épernay, FR
- NV PERRIER-JOUËT BLANC DE BLANCS Épernay, FR
- NV BILLECART SALMON BRUT RESERVE Mareuil-sur-Aÿ, FR
- 2006 CHARLES HEIDSIECK BRUT Reims, FR
- 2006 CHARLES HEIDSIECK ROSÉ Reims, FR
- NV CHARLES HEIDSIECK BRUT RESERVE Reims, FR
- NV CHARLES HEIDSIECK ROSÉ RESERVE Reims, FR
- NV CHARLES HEIDSIECK BLANC DE BLANC Reims, FR
- NV LOUIS ROEDERER Reims, FR
- NV MUMM GRAND CORDON Reims, FR
- NV MUMM GRAND CORDON ROSÉ Reims, FR

### VIN BLANC

- SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA
- RESERVE CHARDONNAY Wrattenbully, SA
- TAR & ROSES PINOT GRIGIO Strathbogie Ranges, VIC
- LOUIS LATOUR GRAND ARDÈCHE CHARDONNAY Ardèche, FR
- CHATEAU DE CASTELNAU PICPOUL DE PINET Languedoc, FR

## ROSÉ

**MAISON AIX** Provence, FR

## VIN ROUGE

**LANGMEIL “PRIME CUT” SHIRAZ** Barossa Valley, SA

**LOUIS LATOUR LE VALMOISSINE PINOT NOIR** Burgundy, FR

**DOMAINE DE CHATILLON GAMAY** Vin De Savoie, FR

## VIN DE DESSERT

**CHATEAU LE TERTRE DU LYS D’OR CUVÉE D’EXCEPTION**

**SAUTERNES** Sauternes, FRA

### ***A toast to l’art de vivre.***

For those who see the extraordinary in the everyday, feel transported with a curated pour from The Reserve Cellar. Our extensive collection of fine and aged wines is available on request.

# **BIÈRE & CIDRE**

**JAMES BOAGS PREMIUM LIGHT**

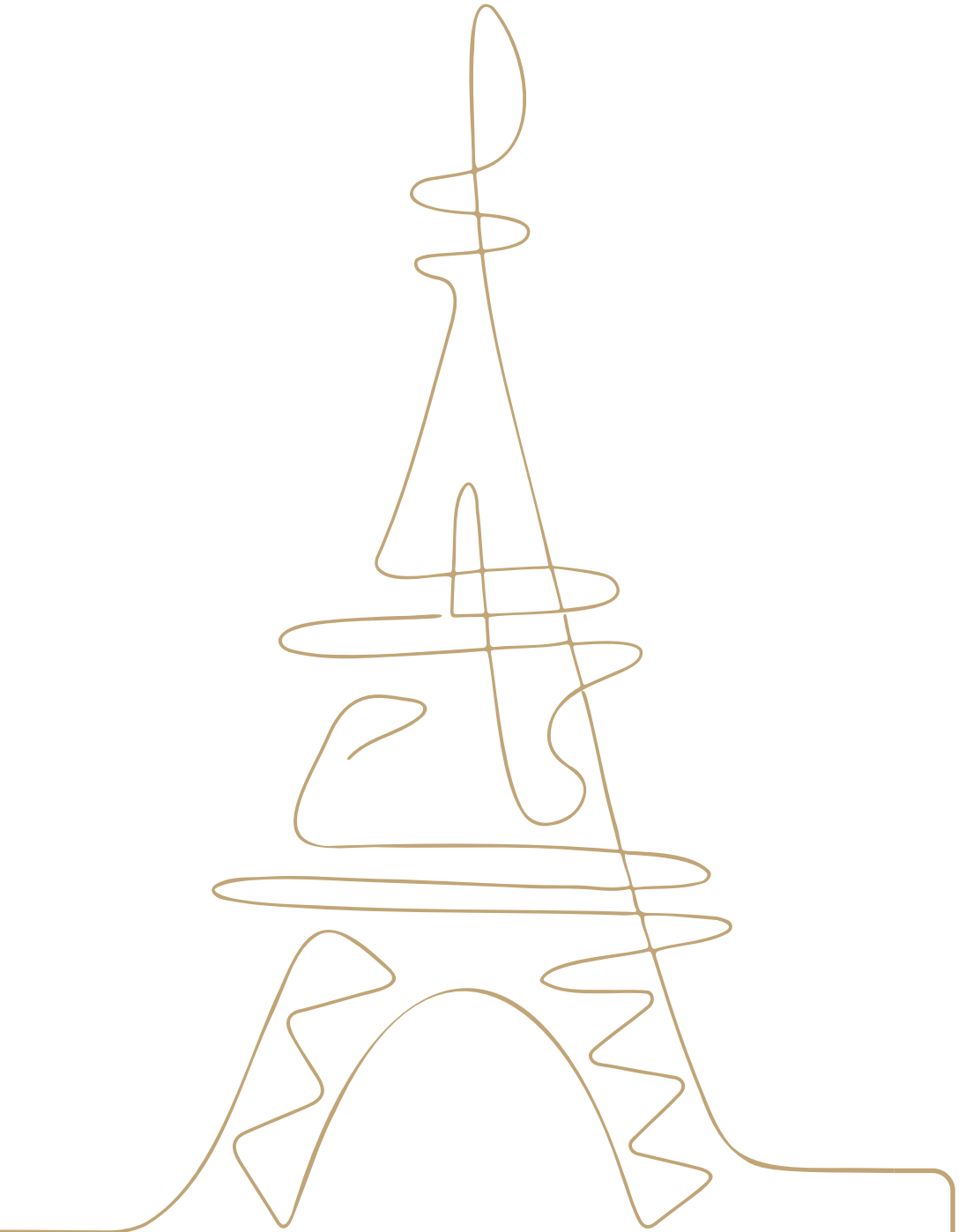
**PERONI LEGGERA**

**PERONI NASTRO AZZURO**

**STONE & WOOD PACIFIC ALE**

**MONTIETH'S CRUSHED APPLE CIDER**





Inspire Moments