

BE

OPEN 7 DAYS FROM 6:00am

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 2:00pm
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 High Tea (a glass of Sparkling wine)	90.0
Champagne High Tea (a glass of Champagne)	100.0
Champagne Decadence (two hrs of Champagne)	130.0
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 2:00pm

Savoury

Roast chicken + chive sandwich

Devilled egg tartlet (gf)

Prawn cocktail + avocado Vol au Vent

Salmon + beetroot brioche, horseradish crème fraîche (n)

Heirloom tomato + asparagus terrine (gf, n, vg)

Leek, mushroom + goat cheese quiche (gf, vg)

Scones

Freshly baked plain, apple + raisin (vg)

Served with our selection of

Raspberry + rose jam, passionfruit curd, Devonshire cream (gf, vg)

Sweets

Rum baba, caramelised banana, salted caramel whip (n, vg)

Redberry + lime choquette, raspberry gel (n, vg)

Grapefruit + guava tartlet (gf, vg)

Hazelnut cheesecake, Oryola chocolate cremeux (gf, n, vg)

Lemon + pistachio tea cake (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

Croque Madame | 14.0

Toasted sourdough, smoked ham, gruyere, mustard, fried egg

Nutella Crepe | 16.0

Crème chantilly, raspberries (vg)

French Toast | 18.0

Cinnamon ricotta, Emporium honey, berries (vg)

Omelet | 24.0

Little Acre mushrooms, truffle, rocket (vg)

Poached Eggs + Smashed Avocado | 23.0

Sourdough, whipped feta, chives

Pumpkin Bread | 24.0

Sautéed kale, hummus, roasted truss tomato, spiced avocado,
roast chickpeas, crumbled vegan feta (gf, v)

Smoked Salmon | 25.0

Scrambled eggs, roasted truss tomato, dill, quinoa sourdough

Eggs Benedict | 25.0

Poached free range eggs, toasted English muffin,
wilted spinach, hollandaise (vg)

Choice of: smoked salmon | smoked ham | grilled bacon

Belle Breakfast | 30.0

Eggs cooked to your liking, grilled bacon, pork sausage, herb roasted
mushroom, potato rosti, cherry tomato relish, sourdough toast

Supplémentaire | 6.0

Toast – gluten free, sourdough or wholegrain

Two free range eggs – cooked your way

Grilled bacon

Wilted spinach

Avocado

Potato rosti

Mushrooms

Pork sausage

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



Le Dejeuner



Lunch 11:30am to 3:00pm

Today's Soup | 12.0

Crusty bread, butter (gfo,vg)

Salt Cod Croquettes | 20.0

Piquillo peppers, watercress, baby capers, mustard cream (gf)

Chicken, Leek + Truffle Terrine | 24.0

Spiced pear puree, warm baguette (df)

Salade Niçoise | 18.0

Kipfler potatoes, green beans, capers, egg, olives, heirloom tomatoes,
white anchovy, red wine vinaigrette (df, gf, vg)

Choice of: prawn | smoked salmon + 8.0

Fried Artichokes | 26.0

Green beans, endive lettuce, walnuts, French dressing (gf, v, df)

Steak Frites | 32.0

Sirloin steak, French fries, bearnaise, watercress (gf)

Breast of Chicken | 32.0

Roast woodland mushrooms, grilled leeks, raisin puree, madeira jus (df, gf)

Braised Lamb Shoulder | 34.0

Spring vegetables, Tuscan cabbage, anchovy burnt butter, gremolata (gf)

Fillet of Salmon | 34.0

Roast fennel, green pea + herb salad, orange butter sauce (gf)


Sides

Grilled Broccolini | 10.0


Lemon oil, confit garlic, almonds (gf, n, v)

French Fries | 10.0

Truffle salt



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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 4.0

Long Macchiato | Long Black | Cappuccino | Flat White | Latte 4.5

Hot Chocolate (milk, mint, dark or spiced) 5.0

Mocha 5.0

Chai Latte 5.0

Tumeric Latte 5.0

Iced Chocolate | Mocha | Coffee 9.0

Served with ice-cream + whipped cream

Iced Latte 5.0

Espresso over ice, topped with cold milk

Iced Long Black 5.0

Double shot of espresso over ice, topped with water

Milkshakes 8.0

Caramel | Chocolate | Coffee | Strawberry | Vanilla

Baby Chino 2.0

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

Darjeeling | 8.0

Known as the 'Champagne of teas' from the foothills of the Himalaya. With a subtle taste of amber liquor and hint of ripe fruits, this tea can be drunk all day long.

Early Grey | 4.5

A traditional oriental blend of un-smoked Chinese teas. It casts a spell on all lovers of the fine bergamot from Calabria.

English Breakfast | 4.5

A classic blend of black teas, blended to provide a gloriously reviving drink that is suitable for any time of the day.

Assam | 8.0

This beautiful Indian tea with long leaves sprinkled with golden tips, offers a strong cup, very aromatic with honey notes. Can be enjoyed with milk anytime of the day.

Granny's Apple Pie | 8.0

A fruity citrus blend with spices and almond tones. Comforting and aromatic, this tea contains no caffeine.

Melbourne Cuppa | 8.0

A full-bodied black tea with the alliance of citrus fruit and bergamot to provide a fresh, lively and invigorating cup.

Prince of Wales | 8.0

Creating a full-bodied cup, this tea releases a deep, strong aromatic that is most pleasing. Enjoyed with or without milk, reflecting Edward Prince of Wales' favourite blend.

Queen Mary | 8.0

Excellent as an afternoon tea, robust enough to be drunk with a drop of milk.

Russian Caravan | 8.0

A light, delicate Chinese black tea, perfect for any moment of the day or evening. This tea contains little caffeine and has subtle smoky undertones.



Green Tea

Chinese Sencha Green Tea | 4.5

The word "Sencha" in China means "brewed tea". This tea releases a soft, mild and finely spicy taste in a golden yellow cup.

Green Tea | 4.5

Rich in antioxidants, this traditional green tea is a delicate equilibrium between the woody, floral and fruity notes of the genre.

Jasmine Green Tea | 8.0

A premium tea, with harmonious infusion between green tea and jasmine. An incredibly healing elixir blend with many health benefits.



White Tea

China Pai Mu White Peony | 8.0

The leaves of this Chinese tea, dried in the sun, have a wrinkled aspect and provide a crystal-clear cup. With a fresh flavour, this tea has aromas of honey and apricot.



Mixed Spice Tea

Chai | 8.0

Mixed spice tea. An Indian blend of cinnamon, cloves, cardamom, ginger. Can be served with milk and sweetened with honey or brown sugar.



Herbal Tea

Chamomile | 6.0

The infusion carries notes of citron and a light bitterness, akin to that of chicory, giving a long-tasting experience.

Lemon + Ginger | 6.0

A deliciously well-balanced blend of cool lemongrass and warm spicy ginger.

Peppermint | 4.5

A lively, refreshing mint infusion which resonates a fresh clean taste in the mouth.

Rooibos Raspberry Vanilla | 8.0

This flavoured rooibos with sweet raspberry and whipped cream is a treat for all hours of the day, for adults and children. As good warm as iced, containing no caffeine.



Available from 7:00am

Kir Royal	20.0
Crème de Cassis + Mumm Champagne	
Mimosa	20.0
Orange Juice + Mumm Champagne	
French 75	20.0
Gin, Mumm Champagne, Lemon Juice + Gomme	
French Martini	20.0
Vodka, Chambord, Pineapple + Lime	
Side Car	20.0
Cognac, Cointreau, Lemon, Gomme	
Espresso Martini	20.0
Vodka, Espresso + Gomme	
Cosmopolitan	20.0
Vodka, Cointreau, Cranberry Juice, Lime Juice + Gomme	
Pink Gin Fizz	20.0
Pink Gin, Peach Liquor, Lemon Juice, Gomme + Raspberry	



Champagne

	glass	bottle
NV Mumm Grand Cordon – <i>Reims, FR</i>	26.0	125.0
NV Mumm Grand Cordon Rosé – <i>Reims, FR</i>	29.0	150.0
NV Perrier-Jouët Grand Brut – <i>Épernay, FR</i>	29.0	150.0
NV Charles Heidsieck Rosé Reserve – <i>Reims, FR</i>		230.0
NV Charles Heidsieck Blanc De Blanc – <i>Reims, FR</i>		250.0
NV Charles Heidsieck Brut Reserve – <i>Reims, FR</i>		160.0
NV Perrier-Jouët Blason Rosé – <i>Épernay, FR</i>		190.0
NV Billecart Salmon Brut Reserve – <i>Mareuil-sur-Aÿ, FR</i>		150.0
NV Louis Roederer – <i>Reims, FR</i>		165.0
NV Perrier-Jouët Blanc de Blancs – <i>Épernay, FR</i>		250.0
2006 Charles Heidsieck Brut – <i>Reims, FR</i>		280.0
2006 Charles Heidsieck Rosé – <i>Reims, FR</i>		285.0
2013 Perrier-Jouët Belle Époque – <i>Épernay, FR</i>		450.0

Vin Blanc

	glass	bottle
Shaw + Smith Sauvignon Blanc – <i>Adelaide Hills, SA</i>	15.0	70.0
Louis Latour Grand Ardèche Chardonnay – <i>Ardèche, FR</i>	14.0	65.0
Tar & Roses Pinot Grigio – <i>Strathbogie Ranges, VIC</i>	13.0	60.0
Cave de Ribeauvillé Organic Pinot Blanc – <i>Alsace, FR</i>		70.0
Cave De Ribeauville Organic – <i>Alsace, FR</i>		70.0



Rosé

glass | bottle

Maison AIX – *Provence, FR*

14.0 | 65.0

Vin Rouge

glass | bottle

Langmeil “Prime Cut” Shiraz – *Barossa Valley, SA*

13.0 | 60.0

Domaine de Chatillon Gamay – *Vin De Savoie, FR*

12.0 | 55.0

Black Cottage – *Marlborough, NZ*

13.0 | 60.0

Vin de Dessert

glass | bottle

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

12.0 | 65.0

Other wines available on request



BIÈRE & CIDRE

James Boags Premium Light

8.0

Stone & Wood Pacific Ale

9.0

Peroni Nastro Azzuro

10.0

Peroni Leggera

10.0

Montieth’s Crushed Apple Cider

10.0

