

# 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 & 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 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



df – dairy free | gf – gluten free | n – contains nut  
o - optional | 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 4.0

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.



## COCKTAILS

**Available from 7:00am**



### **Kir Royal**

Crème de Cassis + Mumm Champagne

20.0



### **Mimosa**

Orange Juice + Mumm Champagne

20.0



### **French 75**

Gin, Mumm Champagne, Lemon Juice + Gomme

20.0



### **French Martini**

Vodka, Chambord, Pineapple + Lime

20.0



### **Side Car**

Cognac, Cointreau, Lemon, Gomme

20.0



### **Espresso Martini**

Vodka, Espresso + Gomme

20.0



### **Cosmopolitan**

Vodka, Cointreau, Cranberry Juice, Lime Juice + Gomme

20.0



### **Pink Gin Fizz**

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

20.0



## 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	180.0
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
Chateau de Castelnau Picpoul de Pinet – <i>Languedoc, FR</i>		60.0
Reserve Chardonnay – <i>Wrattonbully, SA</i>		70.0



## **Rosé**

Maison AIX – Provence, FR

**glass | bottle**

14.0 | 65.0

## **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

**glass | bottle**

12.0 | 55.0

13.0 | 60.0

65.0

## **Vin de Dessert**

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

**glass | bottle**

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



