

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 10:30am to 2:30pm

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)	70.0
Sparkling High Tea (a glass of Sparkling wine)	0.08
Champagne High Tea (a glass of Champagne)	90.0
Champagne Experience (two hrs of Champagne) 1	20.0
Children's High Tea	40.0



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Chicken + pesto wrap

Smoked salmon + cream cheese, on rye
Egg, watercress + spinach sandwich
Crab, lettuce + wasabi Vol-au-vent
Cheesy bacon + cauliflower cake (gf, nf)
Spinach, mushroom + feta quiche (gf, vg)

Scones

Freshly baked plain, white chocolate and apple + raisins scones (nf, vg)

Condiments (gf, nf, vg)

Raspberry + rose jam | Passionfruit curd | Devonshire cream

Sweets

Redberry macaron, berry compote, rose jelly, cocoa crumb (gf, vg)

Chocolate rum, pineapple jam cake (vg)

Matcha, yuzu cremeux, finger lemon cheesecake (nf, vg)

Profiterole on cone, caramel + hazelnut (vg)

Apple + almond, tonka bean sable mousse (vg)



gf – gluten free \mid nf – nuts free \mid v – vegan \mid vg - vegetarian All items may contain traces of nuts





49.0pp Champagne Breakfast Available daily 7am – 11am

Freshly squeezed orange juice to start + a glass of NV Mumm Champagne
A freshly baked croissant with house made jam + whipped butter
Crème fraîche + chive scrambled eggs, Tasmanian smoked
Salmon + toasted sourdough
A barista made tea or coffee



30.0ea (serves 2) Available daily 11:30am – 3:00pm

Valrhona Chocolate Indulgence

White, milk or dark chocolate fondue, served with house made cookies, raspberry + passionfruit marshmallows, chocolate brownie, seasonal fruits

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Cheese Lovers Dream

Rich gruyère + smoked cheddar fondue, served with crusty bread, parmesan cheese straws, selection of crudities





Crêpe Suzette | 16.0

Crepe - citrus (v)

Eggs Benedict | 16.0

English muffin, spinach, poached eggs, hollandaise sauce

Add: smoked ham | +3.5

smoked bacon | +3.5

smoked salmon | +3.5

French Toast | 18.0

Cinnamon, berries (v)

Smashed Avocado | 18.0

Goats cheese, dried tomato, sourdough (v)

Smoked Salmon | 18.0

Scrambled eggs, sourdough

Omelet | 22.0

Truffle brie, baby spinach (gf, v)

Belle Epoque Big Breakfast | 26.0

Toulouse sausage, bacon, mushroom, baked beans, eggs your way, sourdough toast

df – dairy free | gf – gluten free | gfo – gluten free optional nf – nuts free | v – vegan | vg - vegetarian





Supplémentaire

Extra Toast (per slice) | 3.0

Slow Roast Tomatoes | 4.0

Hash Brown | 5.0

Sausage | 6.0

Avocado | 6.0

Mushrooms | 6.0

Smoked Bacon | 6.0

Tasmanian Smoked Salmon | 8.0

See cabinet for other options.

 $df-dairy\ free\ |\ gf-gluten\ free\ |\ gfo-gluten\ free\ optional \\ nf-nuts\ free\ |\ v-vegan\ |\ vg-vegetarian$





Le Dejeuner



Lunch 11:30am to 3:00pm

Soup of the Day | 9.0 Pain Du Jour (gf, v)

Croquettes | 18.0
Pea + Cheese croquettes, tomato salad, goats cheese (v)

Caesar Salad | 16.0

Baby cos, pancetta, white anchovy, ciabatta croutons, boiled egg, parmesan

Add: Chicken | +8.0

Eggplant Fries | 22.0 Pomegranate, beetroot, tahini (gf, df, vg)

Salmon Fillet | 22.0
Balsamic vinegar glaze, roast cauliflower (gf, df)

Flank Steak | 28.0 Red onion, garlic, fries (gf, df)







9.0 each

Rise + Pine

Carrot, pineapple, apple, ginger

Ruby Melon

Watermelon, rhubarb, pink lady apple, pear + lime

Green Detox

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

Just Beet It

Beetroot, cucumber, green apple + ginger

Straight OJ

Orange

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



Vittoria Oro Coffee	
Espresso Piccolo Short or Long Macchiato	4.0
Long Black Cappuccino Flat White Latte Mocha	4.5
Loose Leaf Tea Organic English Breakfast Organic China Green Sencha Peppermint Earl Grey Chamomile Lemongrass & Ginger Chai	4.5
Hot Chocolate (milk, mint, dark or spiced)	5.0
Chai Latte	4.5
Matcha or Tumeric Latte	5.0
Iced Chocolate Mocha Coffee Served with ice-cream + whipped cream	9.0
Iced Latte Espresso over ice, topped with cold milk	4.5
Iced Long Black Double shot of espresso over ice, topped with water	4.5
Milkshakes Caramel Chocolate Coffee Salted Caramel Strawberry Vanilla	7.0
Baby Chino Glass of Milk	3.0
ADDITIONAL EXTRAS Decaf Caramel Syrup Vanilla Syrup Hazlenut Syrup Oat Milk Salted Caramel Syrup Lactose Free Soy Almond Macadamia	0.6



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.



Early Grey | 4.5

The distinct homely flavour of this Earl Grey with bergamot will wrap up your tongue. It's soft on the palate so as to keep the knitting needles pointy.

English Breakfast | 4.5

English Breakfast has all the malty flavour you'd expect but for some reason we can't help but think of candied oranges when drinking it black.

Emporium Tea Blend | 5.0

Australian Daintree, lemon myrtle, Assam, Goji berry



China Green Sencha (Organic) | 4.5

It's the orthodox original green tea and stands up to the test of time across centuries and perhaps millennia. It tastes clean and crisp and sits harmoniously in your belly.

Green | 4.5

An ethereal green tea with a delicate and natural honey note. The most popular of green teas and filled to the brim with natural goodness.

Monks | 5.0

Monks is a popular blend of green and black teas, which takes hints from jasmine blossoms and sweet pieces of vanilla.

Classicali-T | 6.5

Like a classic look, oh so pretty is this delicate drop of green tea with huge cranberry pieces and rose buds leaving your taste buds swooning to the flavours.



China Jasmine Dragon Eyes | 11.5

Hand-rolled white tea and jasmine blossoms cut a very shapely figure in the cup. The mellow delicacy of the white tea is nicely framed by the slightly spicy and sweet jasmine.



Chamomile | 4.5

With a strong, naturally sweet bouquet, our Chamomile tea has many old wives nattering on about what it cures and its calming effect on the nervous system. Makes us sleepy. Caffeine free.

Lemongrass & Ginger | 4.5

A spicy tango, these two ingredients combine so effortlessly and almost symbiotically that its difficult to believe they're not the same plant. A sweet lemon and zingy ginger flavour to be had.

Peppermint | 4.5

Almost as good as brushing your teeth, the refreshing spice of peppermint tea is as soothing on the soul as it is on your mouth. A high content of etheric-oils gives the brew a strong but pleasant aroma. Caffeine free.

Prosperi-T | 4.5

All the spices of the Orient can and do shift this simple black tea into another dimension. Out-of-this-world delicious, Prosperi-T tastes like the secret of a life well-lived and is our most popular tea. Similar hints of a Chai tea.

Champagne Sencha | 5.0

A blend with opulent overtones and a rather rotund middle fills your mouth with a sweet, fruity flavour. Real strawberry slices, Roman chamomile and green sencha combine in a celebratory tea.

High-T | 5.0

A transcendent delight, High-T warms your mouth and tickles your tongue with Tibetan flowers, berries and even rhubarb flavours.

Lychee Oolong | 6.5

The sweetness and vivacious nature of the fruit combines with the rather demure oolong to create a fresh and cleansing way to enjoy this tea.

Peanut Butter + Jam | 6.5

A big hug transformed into the taste of this feel good tea, sunny days, after school glass of milk and the classic PBJ in hand. Ahhhh youth! Warning: *Contains almonds not peanuts*

Prince of Wales | 8.0

A little bit well-to-do, this tea is best served alongside a polo match. The delicate flavour and sweetness of the blackcurrant goes well with Devonshire tea.

Russian Caravan | 8.0

When vodka simply will not do, this smokey tea is a favourite across Russia. A bold flavour with wooded undertones.

Vani-T French Earl Grey | 8.5

A cute vintage dress on a cobbled street in Paris, Vani-T is oh-so-chic. The marriage of bergamot, marigold, rose petals and cornflowers will have your teapot smelling like a Parisian parlor.



Available from 7:00am

Espresso Martini

20.0

Vodka, Espresso + Sugar Syrup

Mojito

20.0

White Rum, Lemon Juice, Mint, Lime + Sugar Syrup

Aperol Spritz

20.0

Aperol, Prosecco, Soda Water + Orange

Cosmopolitan

20.0

Vodka, Contreau, Cranberry Juice, Lime Juice + Sugar Syrup

Raspberry Peach Giz Fizz

20.0

Gin, Peach Liquor, Lemon Juice, Sugar Syrup + Raspberry



Champagne	glass bottle
NV Mumm Grand Cordon – Reims, FR	26.0 125.0
NV Mumm Grand Cordon Rosé – Reims, FR	29.0 150.0
NV Perrier-Jouët Grand Brut – Epernay, FR	29.0 150.0
NV Charles Heidsieck Rosé Reserve – Reims, FR	230.0
NV Charles Heidsieck Blanc De Blanc – Reims, FR	250.0
NV Charles Heidsieck Brut Reserve – Reims, FR	160.0
NV Perrier-Jouët Blason Rosé – Epernay, FR	190.0
NV Billecart Salmon Brut Reserve – Mareuil-sur-Ay, FR	150.0
NV Louis Roederer – Reims, FR	165.0
NV Perrier-Jouët Blanc de Blancs – Epernay, FR	250.0
2006 Charles Heidsieck Brut – Reims, FR	280.0
2006 Charles Heidsieck Rosé – Reims, FR	285.0
2013 Perrier-Jouët Belle Époque – Epernay, FR	450.0
Vin Blanc	glass bottle
Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA	15.0 70.0
Louis Latour Grand Ardéche Chardonnay – Ardèche, FR	14.0 65.0
Tar & Roses Pinot Grigio – Strathbogie Ranges, VIC	13.0 60.0
Cave de Ribeauvillé Organic Pinot Blanc – Alsace, FR	70.0

70.0

Cave De Ribeauville Organic – Alsace, FR



Rosé	glass bottle
Maison AIX – Provence, FR	14.0 65.0
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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