BELLE ÉPOQUE

Inspire Moments

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. While we take care to accommodate dietary requirements, we cannot guarantee allergen-free dishes. A 15% surcharge applies on public holidays. A non-refundable 1.1% surcharge applies to all credit and tap and go payments.

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.

AVAILABILITY

Monday to Thursday | 10:30am - 12:30pm
Friday to Sunday | 10:30am - 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

TRADITIONAL HIGH TEA	Tea and Coffee	**85.0**
DECADENCE HIGH TEA	Two hours of Sparkling Wine or Mimosas. Add 50.0 per person to upgrade to Champagne.	**135.0**
CHILDREN'S HIGH TEA		**45.0**
TAKEAWAY FOR TWO	(Orders require min. 24hr notice)	**from 100.0**

Scan for this season's high tea

PETIT DÉJEUNER

BREAKFAST UNTIL 11AM

Fancy something sweet or savoury with your breakfast?
Ask our team about today's freshly baked pâtisserie selection.

WARM BAGUETTE 12.0
French butter, preserves (vg)

NUTELLA FRENCH TOAST 22.0
Caramelised banana, roast hazelnuts, caramel sauce + mascarpone cream

CITRON CREPES 20.0
Lemon gel, lemon syrup, vanilla chantilly + lemon sugar (gf, vg)

VANILLA RICE PUDDING 18.0
Winter rhubarb, toasted pistachio crumble (gf, n, vg)

NOOSA HAM OMELETTE 26.0
Maple glazed ham, free range eggs, caramelised onions, vintage cheddar, house made tomato relish, artisan sourdough (vgo)

MUSHROOM OMELETTE 26.0
Buttered local mushrooms, smoked ricotta, chives, house made tomato relish, artisan sourdough (vgo)

CROQUE MADAME 19.0
Wood-smoked QLD ham, toasted artisan sourdough, Gruyère cheese, hot English mustard, topped with a fried free range egg

SMASHED AVOCADO + SMOKED RICOTTA 26.0
Two free range poached eggs, toasted sourdough, charred lemon oil, beurre noisette crumbs

CRISPY POTATO + GRUYERE ROSTI 27.0
Smoked salmon (I), two free range poached eggs, citrus hollandaise + brown butter (gf)

CORN + ZUCCHINI FRITTERS 24.0
Cashew crème fraîche, smashed avocado + piccolo herbs (vg)

df dairy free **gf** gluten free **n** contains nut **o** option **v** vegan **vg** vegetarian
A Australian | **I** Imported | **M** Mixed
SEAFOOD ORIGIN

VEGAN TARTIFLETTE **24.0**
King Brown mushrooms, potato + cashew reblochon (gf, n, v)

EGGS BENEDICT **26.0**
Poached free range eggs, toasted English muffin, wilted spinach, rich hollandaise (gfo)
Choice of: Smoked Atlantic salmon (I) | 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

df dairy free **gf** gluten free **n** contains nut **o** option **v** vegan **vg** vegetarian
A Australian | **I** Imported | **M** Mixed
SEAFOOD ORIGIN

LA PÂTISSERIE

SIGNATURE SWEETS

BLACKBERRY + EARL GREY 14.0
Blackberry confit, Earl Grey tea crémeux, blackberry mousse, cocoa sablé, fresh blackberries
Contains dairy, gluten (wheat), egg

STRAWBERRY CHEESECAKE 14.0
Strawberry jelly, vanilla cheesecake, white chocolate namelaka, fresh strawberries, almond sablé
Contains dairy, gluten (wheat), egg, almond, hazelnut

LEMON MERINGUE ÉCLAIR 12.0
Lemon crémeux
Contains dairy, gluten (wheat), egg

CHOCOLATE CARAMEL ÉCLAIR 12.0
Caramelia chocolate custard
Contains dairy, gluten (wheat), egg

COFFEE OPÉRA GÂTEAU 15.0
Dark chocolate crémeux, coffee cream frosting, almond Joconde
Contains dairy, gluten (wheat), egg, almond

REDBERRY + VANILLA BAR 14.0
Redberry panna cotta, vanilla crémeux, brownie biscuit
Contains dairy, gluten (wheat), egg, almond

LE DEJEUNER

LUNCH FROM 11:30AM

FRENCH ONION SOUP 14.0
Gratinated Gruyère crouton (gfo, vg)

HALF DOZEN FRESHLY SHUCKED PACIFIC OYSTERS (A) 36.0
Mignonette, lemon, Tabasco (df, gf)

ROQUEFORT + WALNUT SALAD 25.0
Witlof, celery, seasonal mixed leaves + Dijon vinaigrette (gf, n, vg)

TWICE BAKED CHEESE SOUFFLE 26.0
Creamed spinach, crostini + herbed pickled shallots (gfo, vg)

PETITS CALMARS (I) 26.0
Pan-seared baby squid, persillade, olive oil, espelette pepper, warm baguette (df)

CRISP PANISSE 25.0
Chickpea fritter, pistou hummus, tomato, fennel, pine nuts, preserved lemon (gf, n, v)

POULET A LA MOUTARDE 34.0
Braised chicken thigh in mustard sauce, truffled mashed potato + sauteed kale (gf)

WARILBA ORGANIC LAMB 34.0
12-hour braised lamb shoulder, smoked eggplant purée, pickled onion, green beans + lamb jus (df, gf)

WAGYU BEEF BURGER & FRITES 30.0
King River Wagyu, Boursin cheese, caramelised onion, lettuce, tomato, aioli

STEAK FRITES 36.0
Char-grilled Angus striploin, l'entrecôte sauce, shoestring fries (dfo)

SIDES

FRENCH BISTRO SALAD 14.0
Seasonal leaves, radish + walnut, chardonnay 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
A Australian | I Imported | M Mixed

SEAFOOD ORIGIN

JUICES + SMOOTHIES

MADE DAILY, BOTTLED FRESH

ORGANIC HAND-CRAFTED JUICES

RUBY MELON 9.0
Watermelon, rhubarb, pink lady apple, pear, lime

GREEN DETOX 9.0
Kale, spinach, celery, lemon, cucumber, pear, ginger, spirulina

STRAIGHT OJ 8.0
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

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**

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

ESPRESSO MARTINI
Vodka, Espresso + Gomme

COSMOPOLITAN
Vodka, Contreau, Cranberry Juice, Lime Juice + Gomme

PINK GIN FIZZ

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

LA CARTE DES VINS

WINE LIST

CHAMPAGNE

2011 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 CHARLES HEIDSIECK BRUT RESERVE Reims, FR

NV MUMM GRAND CORDON Reims, FR

NV MUMM GRAND CORDON ROSÉ Reims, FR

NV MUMM GRAND CORDON ROSÉ Reims, FR

NV BOLLINGER SPECIAL CUVEE Aÿ, FR

VIN MOUSSEUX

NV MUMM NAPA BRUT PRESTIGE Napa Valley, USA

BANDINI PROSECCO DOC Veneto, ITA

VIN BLANC

SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA

DIGIORGIO COONAWARRA CHARDONNAY Coonawarra, SA

TAR & ROSES PINOT GRIGIO Strathbogie Ranges, VIC

LOUIS LATOUR GRAND ARDÉCHE CHARDONNAY Ardèche, 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 CUVEE 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

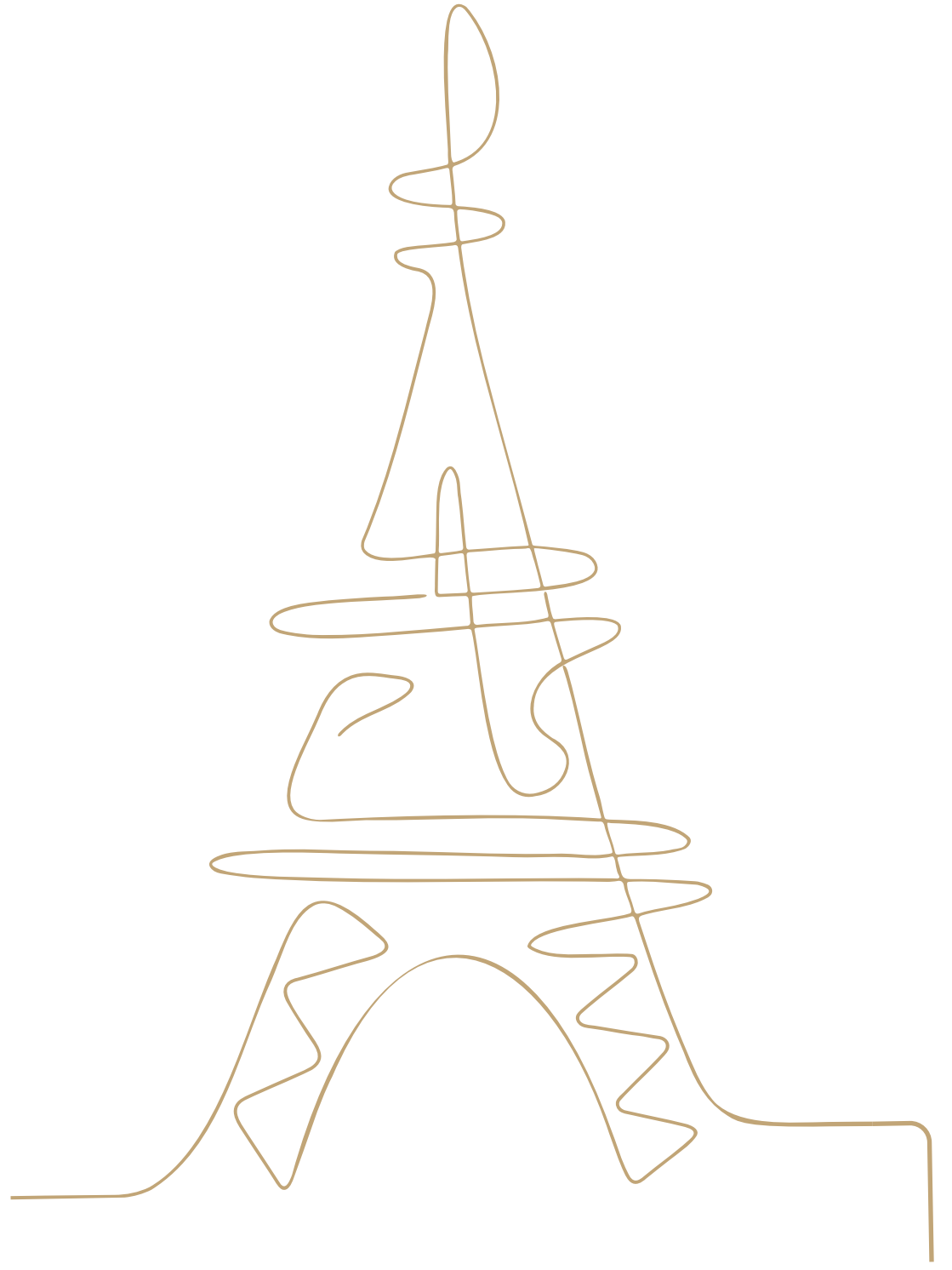
HEINEKEN 0.0

PERONI LEGGERA

PERONI NASTRO AZZURO

STONE & WOOD PACIFIC ALE

MONTIETH'S CRUSHED APPLE CIDER



Inspire Moments