



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 333.

— ■ ■ ■ — **VARIETIES** — ■ ■ ■ —

TRADITIONAL HIGH TEA	TEA, COFFEE	80.0
Sparkling & Champagne add-ons available		
CHILDREN'S HIGH TEA		45.0
TAKEAWAY	(ORDERS REQUIRE MIN. 24HR NOTICE)	from 80.0



Menu **SAMPLE HIGH TEA**

— ■ ■ ■ — **SAVOURY** — ■ ■ ■ —

Roast chicken + basil pesto wrap

Croque monsieur, gruyère + fried thyme

Smoked salmon + cream cheese on rye bread

Egg mayonnaise + watercress finger sandwich

Mushroom, feta + spinach quiche (gf, n)

Beetroot, cucumber + goat cheese tart (n)

— ■ ■ ■ — **SCONES** — ■ ■ ■ —

Freshly baked plain, apple + raisins

Served with our selection of
Raspberry + rose jam, blood orange curd, vanilla chantilly cream (gf)

— ■ ■ ■ — **SWEETS** — ■ ■ ■ —

Redberry macaron, berry crème brûlée, rose scented marshmallow (gf)

Blueberry + vanilla delice (gf)

Coconut + blood orange cheesecake tart (gf, n)

Chocolate rum cake w Hukambi chocolate crémeux

Peanut butter + raspberry cookies (n)

PETIT DÉJEUNER

— ■ ■ ■ — BREAKFAST UNTIL 11AM — ■ ■ ■ —

WARM BAGUETTE 10.0

French butter, preserves (vg)

EMPORIUM GRANOLA 18.0

Our blend of golden toasted coconut, roasted pistachios + sesame, served with fresh fruit and a drizzle of honey (gf, n, v)

Dietary option coconut yoghurt, cacao nibs, berries

AVOCADO & POACHED EGGS 25.0

Smashed avocado on sourdough, poached free range eggs, tangy Persian feta, pomegranate, pepitas, aromatic dukkha (n, vg)

TARTINE AUX CHAMPIGNONS 24.0

Local gourmet mushrooms sautéed in garlic butter, toasted artisan sourdough, topped with creamy cashew cheese (vg, vo)

CROQUE MADAME 18.0

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

FRENCH TOAST 20.0

Coconut French toast, spiced roasted pineapple, whipped coconut cream, caramelised pineapple syrup

RICOTTA & STRAWBERRY PANCAKES 20.0

Strawberry ricotta pancakes, vanilla chantilly, lightly macerated strawberries, maple syrup

CHILLI SCRAMBLE 24.0

Free range scrambled eggs on toasted sourdough, chilli macadamia oil, house made tomato relish, parmesan (n)

OMELETTE AU JAMBON 24.0

Maple rosemary glazed ham, free range eggs, goats' cheese, spinach, house made tomato relish, artisan sourdough (vgo)

EGGS BENEDICT 25.0

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

CRISPY POTATO & PARMESAN ROSTI 25.0

Potato, parmesan + onion rosti, served with free range poached eggs, grilled bacon, citrus hollandaise, fresh chive oil (gf)

BELLE BREAKFAST 30.0

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)

TWO FREE RANGE EGGS & SOURDOUGH 14.0

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

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

FRENCH ONION SOUP Gruyère crouton (vg, vo)	14.0
HALF DOZEN FRESHLY SHUCKED PACIFIC OYSTERS Mignonette, lemon, Tabasco (df, gf)	36.0
MOOLOOLABA KING PRAWN SALAD Grilled peach, seasonal mixed leaves, feta, dill, pickled shallots + house vinaigrette (dfo, gf)	28.0
GOAT'S CHEESE MILLE-FEUILLE Whipped goat's cheese, pickled figs, honey, walnuts, layered on puff pastry (vg)	22.0
PISSALADIÈRE Anchovies, caramelised onion, black olives on house-made focaccia (df)	25.0
HERBED SOCCA Confit cherry tomatoes, pistou, rocket, macadamia cheese, roasted cashews, EVOO (gf, v)	28.0
WAGYU BEEF BURGER & FRIES 180g Wagyu beef, lettuce, tomato, Boursin cheese, caramelised onion, aioli	30.0
STEAK FRITES Char-grilled Angus striploin, l'entrecôte sauce, shoestring fries	34.0
ROASTED CHICKEN BREAST Sauteed peas + bacon, crispy kale, sauce Albuféra (gf, dfo)	34.0

SIDES

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

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

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

6.0

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.

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. <i>Contains nuts and dairy</i>		
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

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

LA CARTE DES VINS

WINE LIST

CHAMPAGNE

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

VIN BLANC

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

ROSÉ

MAISON AIX Provence, FR

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

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

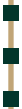
JAMES BOAGS PREMIUM LIGHT

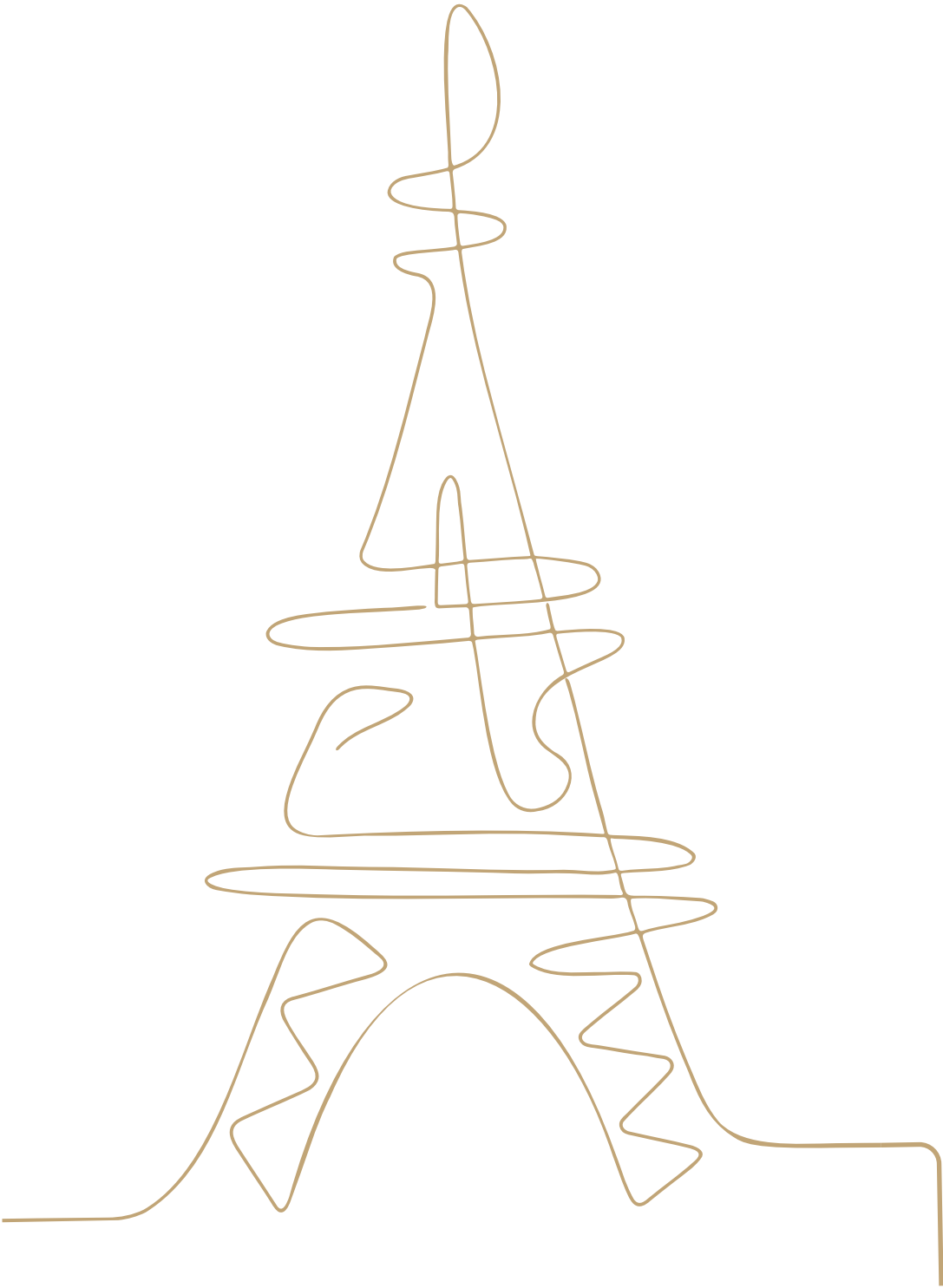
PERONI LEGGERA

PERONI NASTRO AZZURO

STONE & WOOD PACIFIC ALE

MONTIETH'S CRUSHED APPLE CIDER





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