



**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.

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 3333.

— ■ ■ ■ — **VARIETIES** — ■ ■ ■ —

TRADITIONAL HIGH TEA Tea, Coffee Sparkling & Champagne add-ons available	85.0
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 French butter, preserves (vg)	12.0
NUTELLA FRENCH TOAST Caramelised banana, roast hazelnuts, caramel sauce + mascarpone cream	22.0
CITRON CREPES Lemon gel, lemon syrup, vanilla chantilly + lemon sugar (gf, vg)	20.0
VANILLA RICE PUDDING Winter rhubarb, toasted pistachio crumble (gf, n, vg)	18.0
NOOSA HAM OMELETTE Maple glazed ham, free range eggs, caramelised onions, vintage cheddar, house made tomato relish, artisan sourdough (vgo)	26.0
MUSHROOM OMELETTE Buttered local mushrooms, smoked ricotta, chives, house made tomato relish, artisan sourdough (vgo)	26.0
CROQUE MADAME Wood-smoked QLD ham, toasted artisan sourdough, Gruyère cheese, hot English mustard, topped with a fried free range egg	19.0
SMASHED AVOCADO + SMOKED RICOTTA Two free range poached eggs, toasted sourdough, charred lemon oil, beurre noisette crumbs	26.0
CRISPY POTATO + GRUYERE ROSTI Smoked salmon (l), two free range poached eggs, citrus hollandaise + brown butter (gf)	27.0
CORN + ZUCCHINI FRITTERS Cashew crème fraîche, smashed avocado + piccolo herbs (vg)	24.0

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 (l) | 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

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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 11:30AM - 3PM

FRENCH ONION SOUP Gratinated Gruyère crouton (gfo, vg)	14.0
HALF DOZEN FRESHLY SHUCKED PACIFIC OYSTERS (A) Mignonette, lemon, Tabasco (df, gf)	36.0
ROQUEFORT + WALNUT SALAD Witlof, celery, seasonal mixed leaves + Dijon vinaigrette (gf, n, vg)	25.0
TWICE BAKED CHEESE SOUFFLE Creamed spinach, crostini + herbed pickled shallots (gfo, vg)	26.0
PETITS CALMARS (I) Pan-seared baby squid, persillade, olive oil, espelette pepper, warm baguette (df)	26.0
CRISP PANISSE Chickpea fritter, pistou hummus, tomato, fennel, pine nuts, preserved lemon (gf, n, v)	25.0
POULET A LA MOUTARDE Braised chicken thigh in mustard sauce, truffled mashed potato + sauteed kale (gf)	34.0
WARILBA ORGANIC LAMB 12-hour braised lamb shoulder, smoked eggplant purée, pickled onion, green beans + lamb jus (df, gf)	34.0
WAGYU BEEF BURGER & FRITES King River Wagyu, Boursin cheese, caramelised onion, lettuce, tomato, aioli	30.0
STEAK FRITES Char-grilled Angus striploin, l'entrecôte sauce, shoestring fries (dfo)	36.0

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

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SEAFOOD ORIGIN

JUICES + SMOOTHIES

MADE DAILY, BOTTLED FRESH

ORGANIC HAND-CRAFTED JUICES



RUBY MELON

Watermelon, rhubarb, pink lady apple, pear, lime

9.0



GREEN DETOX

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

9.0



STRAIGHT OJ

Orange

8.0

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

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, Cointreau, Cranberry Juice, Lime Juice + Gomme



PINK GIN FIZZ

Pink Gin, Peach Liqueur, 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 CUVÉE 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 ARDÈCHE 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 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

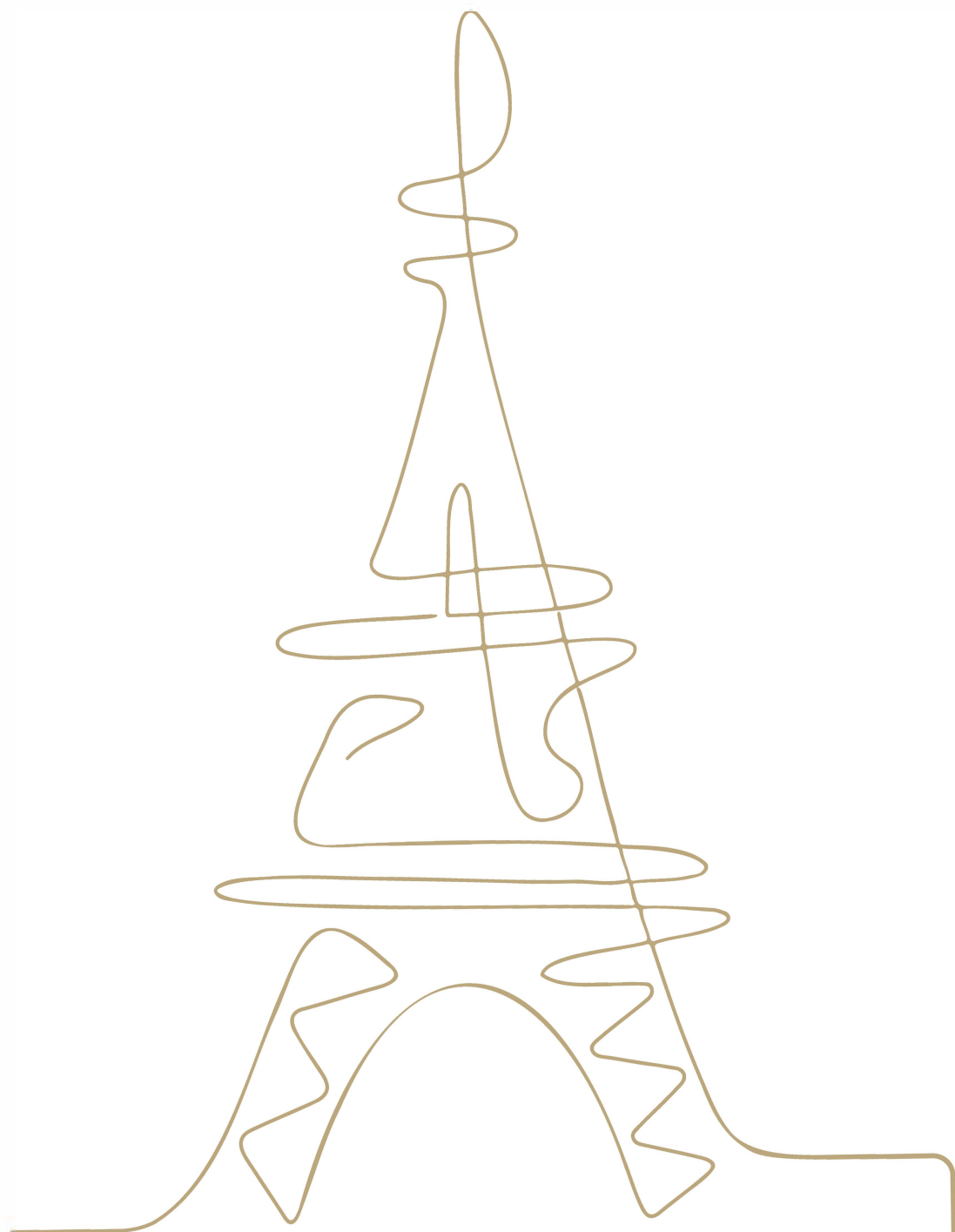
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PERONI LEGGERA

PERONI NASTRO AZZURO

STONE & WOOD PACIFIC ALE

MONTIETH'S CRUSHED APPLE CIDER



Inspire Moments