

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

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|---|--|------------------|
| TRADITIONAL HIGH TEA | TEA, COFFEE | 85.0 |
| Sparkling & Champagne add-ons available | | |
| CHILDREN'S HIGH TEA | | 45.0 |
| TAKEAWAY | (ORDERS REQUIRE MIN. 24HR NOTICE) | from 80.0 |



Scan for this season's high tea

PETIT DÉJEUNER

BREAKFAST UNTIL 11AM

| | |
|--|------|
| WARM BAGUETTE French butter, preserves (vg) | 10.0 |
| EMPORIUM GRANOLA Our blend of golden toasted coconut, roasted pistachios + sesame, served with fresh fruit and a drizzle of honey (gf, n, v) <i>Dietary option coconut yoghurt, cacao nibs, berries</i> | 18.0 |
| AVOCADO & POACHED EGGS Smashed avocado on sourdough, poached free range eggs, tangy Persian feta, pomegranate, pepitas, aromatic dukkha (n, vg) | 25.0 |
| TARTINE AUX CHAMPIGNONS Local gourmet mushrooms sautéed in garlic butter, toasted artisan sourdough, topped with creamy cashew cheese (vg, vo) | 24.0 |
| CROQUE MADAME Wood-smoked QLD ham, toasted artisan sourdough, gruyère cheese, hot English mustard, topped with a fried free range egg | 18.0 |
| FRENCH TOAST Coconut French toast, spiced roasted pineapple, whipped coconut cream, caramelised pineapple syrup | 20.0 |
| RICOTTA & STRAWBERRY PANCAKES Strawberry ricotta pancakes, vanilla chantilly, lightly macerated strawberries, maple syrup | 20.0 |
| CHILLI SCRAMBLE Free range scrambled eggs on toasted sourdough, chilli macadamia oil, house made tomato relish, parmesan (n) | 24.0 |
| OMELETTE AU JAMBON Maple rosemary glazed ham, free range eggs, goats' cheese, spinach, house made tomato relish, artisan sourdough (vgo) | 24.0 |

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

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| EGGS BENEDICT | 25.0 |
| Poached free range eggs, toasted English muffin, wilted spinach, rich hollandaise (gfo) | |
| Choice of: <i>smoked Atlantic salmon / wood-smoked QLD ham</i> | |
| <i>grilled Pendle hickory smoked bacon / halloumi</i> | |
| 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 spinac | |
| Avocado | |
| Hash brown | |
| Herb roasted mushrooms | |
| Pork + fennel sausage | |

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LE DEJEUNER

LUNCH 11:30AM - 3PM

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

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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.
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



SIDE CAR

Cognac, Cointreau, Lemon, Gomme



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

2013 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 BILLECART SALMON BRUT RESERVE Mareuil-sur-Aÿ, FR

2006 CHARLES HEIDSIECK BRUT Reims, FR

2006 CHARLES HEIDSIECK ROSÉ Reims, FR

NV CHARLES HEIDSIECK BRUT RESERVE Reims, FR

NV CHARLES HEIDSIECK ROSÉ RESERVE Reims, FR

NV CHARLES HEIDSIECK BLANC DE BLANC Reims, FR

NV LOUIS ROEDERER Reims, FR

NV MUMM GRAND CORDON Reims, FR

NV MUMM GRAND CORDON ROSÉ Reims, FR

VIN BLANC

SHAW + SMITH SAUVIGNON BLANC Adelaide Hills, SA

RESERVE CHARDONNAY Wrattonbully, SA

TAR & ROSES PINOT GRIGIO Strathbogie Ranges, VIC

LOUIS LATOUR GRAND ARDÉCHE CHARDONNAY Ardèche, FR

CHATEAU DE CASTELNAU PICPOUL DE PINET Languedoc, 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

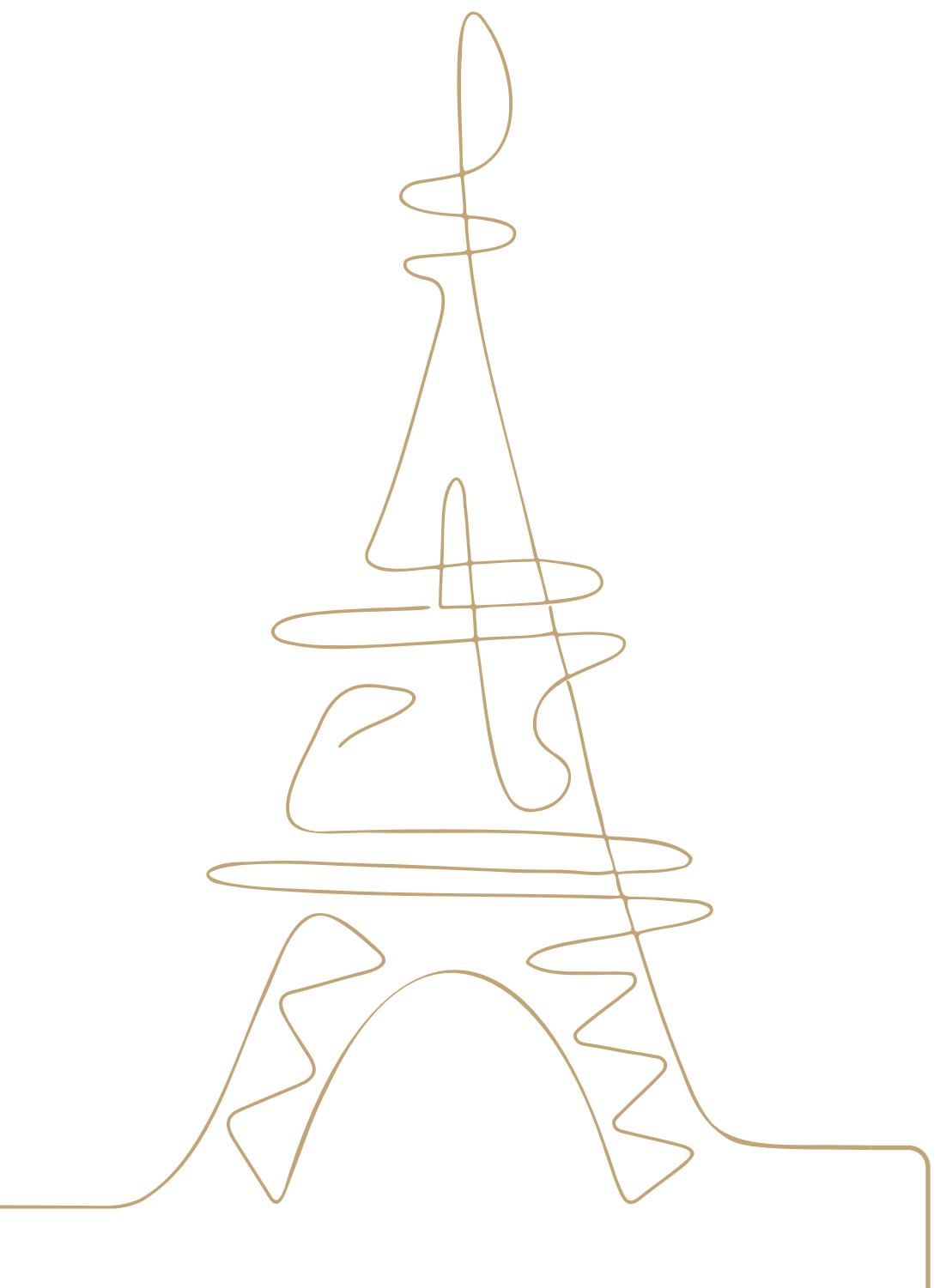
JAMES BOAGS PREMIUM LIGHT

PERONI LEGGERA

PERONI NASTRO AZZURO

STONE & WOOD PACIFIC ALE

MONTIETH'S CRUSHED APPLE CIDER



Inspire Moments