

BE



OPEN 7 DAYS FROM 6:00am



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 daily from 10:30am to 1:00pm
Reservations are required 24 hours in advance.

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)..... 80.0

Sparkling & Champagne add-ons available

Children's High Tea 45.0



TAKEAWAY HIGH TEA

Orders require a minimum of 24 hours notice

High Tea..... from 80.0



SAMPLE HIGH TEA MENU

Reservations are required 24 hours in advance.

Available daily from 10:30am to 1:00pm

Savoury

Roasted chicken + sundried tomato wrap

Curried egg sandwich, mayo, watercress (vg)

Crab + avocado bun, chives, crème fraîche

Fried cauliflower + brie tart (gf, n, vg)

Roasted pumpkin + halloumi, macadamia cream cheese finger slice (gf)

Roasted onion, capsicum + spinach frittata (gf, vg)

Scones

Freshly baked plain, apple + dates (vg)

Served with our selection of

Raspberry + rose jam, passionfruit curd, chantilly cream

Sweets

Fig + Chocolate Cup - Li Chu chocolate mousse, fig compote (gf)

Cappuccino Slice - Coffee + mascarpone cream, chocolate glaze (gf)

Citrus Delight - Yuzu mousse, calamansi cremeux,
green tea dacquoise (gf, n)

Redberry Choux - Rhubarb + redberry compote, whipped white
chocolate ganache (n)

Chocolate Brioche - Manjari chocolate cream

gf – gluten free | n – contains nut | v – vegan | vg - vegetarian

All items may contain traces of nuts

PETIT DÉJEUNER

Breakfast 6:00am to 11:00am

Two Free Range Eggs + Sourdough | 14.0

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

Warm Baguette | 10.0

French butter + preserves (*vg*)

Croque Madame | 17.0

Toasted sourdough, smoked ham, gruyere, mustard, fried egg

Blueberry Pancakes | 18.0

Blueberry compote, lemon curd, pistachio, fairy floss (*vg*)

Spiced French Toast | 20.0

Raspberry curd, toasted meringue, berries (*vg*)

Poached Eggs + Avocado | 24.0

Persian feta, crisp rice cracker, sumac, sourdough (*gfo*, *vg*)

Smoked Salmon Rosti | 26.0

Poached eggs, salsa verde, lemon myrtle

Eggs Benedict | 25.0

Poached free range eggs, toasted English muffin,
wilted spinach, hollandaise (*vg*)

Choice of: smoked salmon | smoked ham | grilled bacon | haloumi

Omelette | 26.0

Local mushrooms, truffle, rocket (vg)

Belle Breakfast | 30.0

Free range eggs – fried, poached or scrambled, grilled bacon, chipolata sausage, herb roasted mushroom, hash brown, cherry tomato relish, sourdough (gfo)

Falafel + Avocado Souvlaki | 22.0

Macadamia feta, tomato, kale, chickpeas, pine nuts, tahini dressing (n, v)

Toasted Coconut + Pistachio Granola | 18.0

Coconut yoghurt, cacao nibs, berries (gf, n, v)

Supplémentaire | 6.0

Toast – sourdough or gluten free pumpkin bread

Two free range eggs – fried, poached or scrambled

Grilled bacon

Wilted spinach

Avocado

Mushrooms

Chipolata sausage

Hash browns

df – dairy free | gf – gluten free | n – contains nut
o - optional | v – vegan | vg - vegetarian



Le Dejeuner



Lunch 11:30am to 3:00pm

Today's Soup | 12.0

Crusty bread, butter (*gfo, vg*)

Pork + Pistachio Terrine | 24.0

Sauce gribiche, cornichons + warm baguette (*n*)

Goats Cheese Crottin | 22.0

Vegetable pickles + warm baguette (*vg*)

½ Dozen Freshly Shucked Pacific Oysters | 36.0

Mignonette, tabasco, lemon (*df, gf*)

Mooloolaba King Prawns + Grilled Peach Salad | 26.0

Goats cheese, dill, red wine vinaigrette (*gf*)

Gnocchi Gratin | 26.0

Spring greens, roquefort, celery, pine nuts + watercress (*vg, n*)

Seared Tuna Niçoise | 28.0

Potato purée, olives, capers, tomato, soft boiled egg (*gf*)

Steak Frites | 34.0

Sirloin steak, French fries, béarnaise, watercress (*gf*)

Confit Duck à l'orange | 34.0

Roast kipflers + silverbeet (*gf, df*)

Bouillabaisse | 34.0

Snapper, mussel, scallop, prawn, garlic baguette + rouille

Roast Chicken Breast | 32.0

Braised lentil ragu, sauteed kale, chicken jus (*df, gf*)

Sides



French Bistro Salad | 14.0

Spring greens, radish + walnuts (*gf, n, v*)

Truffle Fries | 15.0

Aioli (*vg*)

df – dairy free | gf – gluten free | n – contains nut
o - optional | v – vegan | vg - vegetarian





Organic Hand-Crafted Juices | 9.0

Rise + Pine

Carrot, pineapple, apple, ginger

Ruby Melon

Watermelon, rhubarb, pink lady apple, pear + lime

Green Detox

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

Just Beet It

Beetroot, cucumber, lime, green apple + ginger

Straight OJ

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

Vittoria Oro Coffee

Espresso | Piccolo | Short Macchiato 4.0

Long Macchiato | Long Black | Cappuccino | Flat White | Latte 4.5

Hot Chocolate 5.0

Mocha 5.0

Matcha 5.0

Chai Latte 5.0

Tumeric Latte 5.0

Iced Chocolate | Mocha | Coffee | Matcha 9.0

Served with ice-cream + whipped cream

Iced Latte 5.0

Espresso over ice, topped with cold milk

Iced Long Black 5.0

Double shot of espresso over ice, topped with water

Milkshakes 8.0

Caramel | Chocolate | Coffee | Strawberry | Vanilla

Baby Chino 3.0

Glass of Milk 3.0

EXTRAS 0.7

Decaf | Caramel Syrup | Vanilla Syrup | Hazlenut Syrup

Oat Milk | Lactose Free | Soy | Almond



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.



Black Tea

Darjeeling | 8.0

Known as the 'Champagne of teas' from the foothills of the Himalaya. With a subtle taste of amber liquor and hint of ripe fruits, this tea can be enjoyed all day long.

Early Grey | 4.5

A traditional oriental blend of un-smoked Chinese teas. It casts a spell on all lovers of the fine bergamot from Calabria.

English Breakfast | 4.5

A classic blend of black teas, blended to provide a gloriously reviving drink that is suitable for any time of the day.

Assam | 8.0

This beautiful Indian tea with long leaves sprinkled with golden tips, offers a strong cup, very aromatic with honey notes. Can be enjoyed with milk anytime of the day.

Granny's Apple Pie | 8.0

A fruity citrus blend with spices and almond tones. Comforting and aromatic, this tea contains no caffeine.

Melbourne Cuppa | 8.0

A full-bodied black tea with the alliance of citrus fruit and bergamot to provide a fresh, lively and invigorating cup.

Prince of Wales | 8.0

Creating a full-bodied cup, this tea releases a deep, strong aromatic that is most pleasing. Enjoyed with or without milk, reflecting Edward Prince of Wales' favourite blend.

Queen Mary | 8.0

Excellent as an afternoon tea, robust enough to be enjoyed with a drop of milk.

Russian Caravan | 8.0

A light, delicate Chinese black tea, perfect for any moment of the day or evening. This tea contains little caffeine and has subtle smoky undertones.



Green Tea

Chinese Sencha Green Tea | 4.5

The word "Sencha" in China means "brewed tea". This tea releases a soft, mild and finely spicy taste in a golden yellow cup.

Green Tea | 4.5

Rich in antioxidants, this traditional green tea is a delicate equilibrium between the woody, floral and fruity notes of the genre.

Jasmine Green Tea | 8.0

A premium tea, with harmonious infusion between green tea and jasmine. An incredibly healing elixir blend with many health benefits.



White Tea

China Pai Mu White Peony | 8.0

The leaves of this Chinese tea, dried in the sun, have a wrinkled aspect and provide a crystal-clear cup. With a fresh flavour, this tea has aromas of honey and apricot.



Mixed Spice Tea

Chai | 8.0

Mixed spice tea. An Indian blend of cinnamon, cloves, cardamon, ginger. Can be served with milk and sweetened with honey or brown sugar.



Herbal Tea

Chamomile | 6.0

The infusion carries notes of citron and a light bitterness, akin to that of chicory, giving a long-tasting experience.

Lemon + Ginger | 6.0

A deliciously well-balanced blend of cool lemongrass and warm spicy ginger.

Peppermint | 4.5

A lively, refreshing mint infusion which resonates a fresh clean taste in the mouth.

Rooibos Raspberry Vanilla | 8.0

This flavoured rooibos with sweet raspberry and whipped cream is a treat for all hours of the day, for adults and children. As good warm as iced, containing no caffeine.



COCKTAILS

Available from 7:00am



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



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 – Épernay, FR	29.0	180.0
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 – Épernay, FR		190.0
NV Billecart Salmon Brut Reserve – Mareuil-sur-Aÿ, FR		150.0
NV Louis Roederer – Reims, FR		165.0
NV Perrier-Jouët Blanc de Blancs – Épernay, FR		250.0
2006 Charles Heidsieck Brut – Reims, FR		280.0
2006 Charles Heidsieck Rosé – Reims, FR		285.0
2013 Perrier-Jouët Belle Époque – Épernay, FR		450.0

Vin Blanc

	glass	bottle
Shaw + Smith Sauvignon Blanc – Adelaide Hills, SA	15.0	70.0
Louis Latour Grand Ardèche Chardonnay – Ardèche, FR	14.0	65.0
Tar & Roses Pinot Grigio – Strathbogie Ranges, VIC	13.0	60.0
Chateau de Castelnau Picpoul de Pinet – Languedoc, FR		60.0
Reserve Chardonnay – Wrattontully, SA		70.0



WINE

Rosé

Maison AIX – Provence, FR

glass | bottle

14.0 | 65.0

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

glass | bottle

12.0 | 55.0

13.0 | 60.0

65.0

Vin de Dessert

Chateau Le Tertre du Lys d’Or Cuvée d’Exception Sauternes
Sauternes, FRA

glass | bottle

12.0 | 65.0

Other wines available on request



BEER

BIÈRE & CIDRE

James Boags Premium Light

8.0

Peroni Leggera

9.0

Peroni Nastro Azzuro

10.0

Stone & Wood Pacific Ale

10.0

Montieth’s Crushed Apple Cider

10.0

