

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 High Tea (*a glass of Sparkling wine*) ..... 90.0
- Champagne High Tea (*a glass of Champagne*) ..... 100.0
- Champagne Decadence (*two hrs of Champagne*)..... 130.0
- 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)

### **Mixed Berry Açai Bowl | 20.0**

Coconut yoghurt, banana, blueberries, toasted almonds + seeds (gf, n, v)

## **Supplémentaire | 6.0**

Toast – sourdough or gluten free 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





## T-BAR TEA RANGE

**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**

#### **First Flush Darjeeling | 9.0**

A first flush Indian Darjeeling with delicate fruit and floral notes.  
LIGHT | FLORAL | ENJOY AS IS

#### **French Earl Grey | 8.0**

A bergamot infused brew with tropical fruits and florals throughout.

#### **English Breakfast | 6.0**

A full-bodied breakfast blend of Ceylon leaves.  
MALTY | BALANCED FLAVOUR | ENJOY WITH MILK

#### **Assam Dimakusi | 9.0**

A strong and malty rolled tea, loved by black tea drinkers.  
MALTY | INTENSE | ENJOY WITH MILK

#### **Gingerbread | 8.0**

A festive blend of black tea and nostalgic gingerbread flavour.  
SWEET | SPICED | ENJOY WITH MILK  
Contains nuts and dairy

#### **Mascia Chai | 9.0**

A blend of rose petals and traditional Indian spices.  
FLORAL | SPICED | ENJOY WITH MILK

### **Tea For Sunday | 9.0**

A malty Assam tea with the sweetness of creamy vanilla.

MALTY | SWEET | ENJOY WITH MILK

### **Russian Caravan | 8.0**

A bold Chinese black tea, smoked over pine.

BOLD | SMOKEY | ENJOY WITH OR WITHOUT MILK



## **Green Tea**

### **Australian Sencha | 8.0**

An Australian grown green tea with a clean flavour.

VEGETAL | CLEAN TASTE | AUSTRALIAN BOTANICAL TEA

### **Japanese Lime | 8.0**

A zesty fusion of Japanese green tea and fresh lime flavour.

CITRUS | REFRESHING | ENJOY AS IS

### **Jasmine Monkey King | 8.0**

A robust Chinese green tea with an intense jasmine fragrance.

FLORAL | LIGHT | ENJOY AS IS



## **White Tea**

### **Stockholm Pai Mu Tan | 10.0**

A delicate white tea infused with lush mango and florals.

DELICATE | FRUITY | FLORAL



## Herbal Tea

### **Chamomile | 9.0**

A golden herbal brew with a light apple taste.

HERBAL | FLORAL | SOOTHING | CAFFEINE FREE

### **Ginger Kiss | 9.0**

A warm and tangy blend of ginger, hibiscus and lemongrass.

HERBAL | SPICED | SOOTHING | CAFFEINE FREE

### **Peppermint | 8.0**

A soothing brew made of organic peppermint leaves.

MINTY | COOLING | CAFFEINE FREE

### **Vanilla Rooibos | 8.0**

South African rooibos tea flavoured with sweet vanilla.

SWEET | HERBAL | CAFFEINE FREE | ENJOY AS IS



## Australian Tea

### **Spiced Wattleseed | 12.0**

A sweet and spiced blend of Australian botanicals, inspired by traditional chai.

SWEET | SPICED | AUSTRALIAN BOTANICAL TEA

### **Desert Lime & Lemon Myrtle | 12.0**

A zesty fusion of green tea and citrusy Australian botanicals.

CITRUS | REFRESHING | AUSTRALIAN BOTANICAL TEA

### **Davidson's Plum & Rosella | 12.0**

An Australian blend of ripe stonefruit and rosella.

SWEET | TART | CAFFEINE FREE | ENJOY AS IS



# 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 – Wrattenbully, 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



