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OPEN 7 DAYS FROM 6:30am

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





My passion for Belle Époque is framed around the essence of French renaissance-style sweets and savouries whilst maintaining the integrity of our hand crafted classic products.

I have built a strong commitment in using quality ingredients. With a philosophy grounded in the belief that hand crafting our decadent creations for Belle will produce the finesse of experiencing the true French renaissance.

Adventure into an atmosphere that will captivate all your senses.

Bon appétit!

Alex Norman

Executive Pastry Chef,
Emporium Hotel South Bank



HIGH TEA

Merci!

Available 11:30am to 3:00pm

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).....	55.0
Sparkling High Tea (a glass of Mumm Petit Cordon).....	65.0
Champagne High Tea (a glass of Perrier Jouet GrandBrut)..	75.0
Champagne Experience (two hrs of Mumm Grand Cordon).	90.0
Children's High Tea	25.0



HIGH TEA MENU

SAVOURIES

Smoked salmon & lemon pepper cream cheese finger sandwich
Champagne ham, gouda & sweet mustard pickle finger sandwich
Zucchini, corn & linseed fritter, avocado & tomato salsa (vg)
Cypriot triple cheese muffin
Grilled capsicum & green olive wrap, marinated artichoke hummus (vg)

SWEETS

BELLE- A -RON

Signature macaron, candied kumquat, whipped Dulcey chantilly, salted caramel (gf, n, vg)

PUMPKIN SPICED CHOUX

Choux bun, pumpkin spiced cream, candied pepita seeds (vg)

PEAR & GINGER CAKE

Pear & stem ginger sponge, whipped crème fraîche, crystallised ginger (vg)

PLUM & WHITE CHOCOLATE BACI

Almond Baci biscuit, plum pâte de fruit, white chocolate & lemon myrtle ganache,
Davidson plum powder (gf, vg, n)

EMPORIUM BLEND TEA-SOAKED SULTANA & CRANBERRY SCONES

Boysenberry & sage jam, thick vanilla cream (vg)

Includes two hours of your selection of Tea and Coffee.

Dietary alternative High Tea's available.

gf - gluten free gfo - gluten free optional df - dairy free
vg - vegetarian v - vegan nf - nut free





Coffee Shop

Cafe

74



PETIT DÉJEUNER AU CHAMPAGNE

Champagne Breakfast Available daily 7am – 11am

A luxurious start to the day.

Freshly squeezed orange juice to start

A glass of NV Mumm Champagne

A freshly baked croissant with house made jam & whipped butter

Crème fraîche and chive scrambled eggs, Tasmanian smoked salmon & toasted sourdough

A barista made tea or coffee

49.0 PP

PETIT DÉJEUNER

Breakfast 6:30am to 11:00am

LE CROISSANT | 8.0

Freshly baked croissant with house made jam + whipped butter (vg)

Champagne ham & Gruyère cheese toasted croissant 10.0

CROQUE MONSIEUR | 8.0

Toasted sourdough, bechamel, grain mustard + Gruyere with a choice of:

Classic smoked leg ham / Spinach & watercress / Reuben

Croque Madame – As above, with a fried egg 10.0

AÇAI BOL | 16.0

Acai berry, banana & coconut yoghurt with quinoa granola,
toasted coconut + blueberries (vg, gf)

AVOCAT | 16.0

Poached eggs, smashed avocado, Persian feta, pine nuts + toasted sourdough (v)

OEUFS BÉNÉDICTE | 18.0

Poached eggs, spinach, ham, hollandaise sauce + English muffin (gfo)

Royal – Smoked salmon

Florentina – Spinach (v)

SAUMON FUMÉ DE TASMANIE | 16.0

Scrambled egg, Tasmanian smoked salmon + toasted sourdough

gf - gluten free gfo - gluten free optional df - dairy free
vg - vegetarian v - vegan nf - nut free

BACON D'ÉRABLE | 16.0

Maple glazed bacon, slow roast tomatoes, poached egg,
avocado + hazelnut dukkha

SAUCISSE DE TOULOUSE | 18.0

Toulouse sausage, mushroom, bacon, toasted sourdough,
tomato relish + fried egg

COMME VOUS VOULEZ | 16.0

Eggs your way, toasted sourdough + whipped butter

Add Smoked Bacon 6.0

Add Tasmanian Smoked Salmon 8.0

SUPPLÉMENTAIRE

Extra Toast (per slice) | 3.0

Slow Roast Tomatoes | 4.0

Avocado | 5.0

Mushrooms | 5.0

Champagne Ham | 5.0

Smoked Bacon | 6.0

Tasmanian Smoked Salmon | 8.0

bon appétit





FONDUE FOR TWO

Available daily 11:30am – 3:00pm

VALRHONA CHOCOLATE INDULGENCE

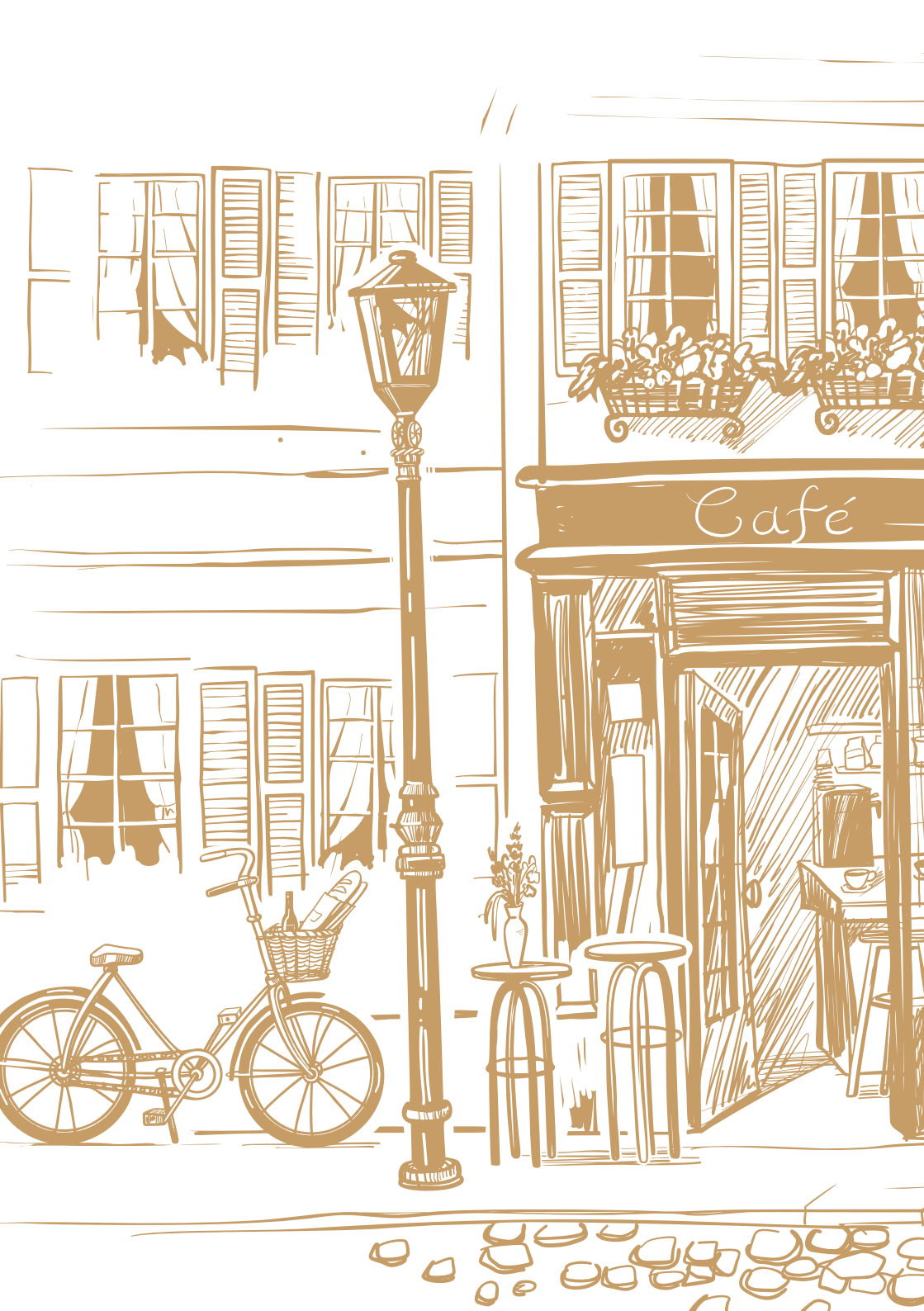
White, milk or dark chocolate fondue, served with house made cookies, raspberry & passionfruit marshmallows, chocolate brownie, seasonal fruits

or

CHEESE LOVERS DREAM

Rich gruyère & smoked cheddar fondue, served with crusty bread, parmesan cheese straws, selection of crudities

30.0 EA
(Serves 2)



Café

LE DEJEUNER

Lunch 11:30am to 3:00pm

SOUP DU JOUR | 9.0

Freshly made soup of the day served with bread + whipped butter (vg)

HUÎTRE DU CLYDE RIVER | 5.0 EA

Sydney rock oysters from Clyde River NSW, lemon, tabasco + mignonette (gf)

CHARCUTERIE | 24.0

Cured meats, marinated olives, zucchini, sundried tomatoes + grissini

SANDWICHES | 4.0 EA

Please see the cabinet for today's offerings

FROMAGE | 24.0

Selection of Australian cheese

Dried and fresh fruit, nuts, celery, quince paste, crackers & breads

LA TOURTE | 16.0

Belle Epoque House Made Pies

Beef & Green peppercorn / Chicken, leek, grain mustard & gruyere / special

Served with broccolini, mashed potato & gravy

CONFIT DE CANARD | 24.0

Crispy skin confit duck leg

Cassoulet of beans, pancetta and tomato (gf)

MOULES MARINIÈRE | 22.0

Boston Bay Mussels

White wine & cream sauce with onion, garlic & parsley

CHOUX-FLEUR GRATINÉ | 22.0

Cauliflower Gratin

Roast greens & vine ripened tomatoes (gf, vg)

gf - gluten free gfo - gluten free optional
df - dairy free vg - vegetarian
v - vegan nf - nut free



OJ SQUEEZE | 6.0

Freshly squeezed orange juice made to order

RUBY MELON | 9.0

Watermelon, mint, grapefruit + lemon

BEET-IT | 9.0

Beetroot, apple + ginger

CLEAN AND GREEN DETOX | 9.0

Kale, lemon, cucumber, parsley + pear

RISE & PINE | 9.0

Orange, carrot + pineapple

A selection of chilled bottled soft drinks, juices, still & sparkling water are also available.

Please enquire.



CAFE BEVERAGES

VITTORIA ORO COFFEE

Espresso Piccolo Short or Long Macchiato	4.0
Long Black Cappuccino Flat White Latte Mocha	4.5

LOOSE LEAF TEA

Organic English Breakfast Organic China Green Sencha Peppermint Earl Grey Chamomile Lemongrass & Ginger Chai	4.0
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HOT CHOCOLATE	4.0
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CHAI LATTE	4.5
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MATCHA LATTE	5.0
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LONG MAC ON THE ROCKS

A double espresso extracted over ice, served with a dash of milk on the side	4.5
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ICED CHOCOLATE MOCHA COFFEE Served with ice-cream + whipped cream	9.0
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ICED LATTE Espresso over ice, topped with cold milk	4.5
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ICED LONG BLACK Double shot of espresso over ice, topped with water	4.5
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MILKSHAKES

Caramel Chocolate Coffee Salted Caramel Strawberry Vanilla	7.0
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ESPRESSO SUNRISE Freshly squeezed orange juice served with a double shot of espresso	7.5
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BABY CHINO GLASS OF MILK	3.0
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ADDITIONAL EXTRAS

Decaf Caramel Syrup Vanilla Syrup Hazlenut Syrup Oat Milk Salted Caramel Syrup Lactose Free Soy Almond Macadamia	0.6
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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

EARLY GREY | 4.5

The distinct homely flavour of this Earl Grey with bergamot will wrap up your tongue. It's soft on the palate so as to keep the knitting needles pointy.

ENGLISH BREAKFAST | 4.5

English Breakfast has all the malty flavour you'd expect but for some reason we can't help but think of candied oranges when drinking it black.

EMPORIUM TEA BLEND | 5.0

Australian Daintree, lemon myrtle, Assam, Goji berry



WHITE TEA

CHINA JASMINE DRAGON EYES | 11.5

Hand-rolled white tea and jasmine blossoms cut a very shapely figure in the cup. The mellow delicacy of the white tea is nicely framed by the slightly spicy and sweet jasmine.



GREEN TEA

CHINA GREEN SENCHA (ORGANIC) | 4.5

It's the orthodox original green tea and stands up to the test of time across centuries and perhaps millennia. It tastes clean and crisp and sits harmoniously in your belly.

GREEN | 4.5

An ethereal green tea with a delicate and natural honey note. The most popular of green teas and filled to the brim with natural goodness.

MONKS | 5.0

Monks is a popular blend of green and black teas, which takes hints from jasmine blossoms and sweet pieces of vanilla.

CLASSICALI-T | 6.5

Like a classic look, oh so pretty is this delicate drop of green tea with huge cranberry pieces and rose buds leaving your taste buds swooning to the flavours.



HERBAL TEA

CHAMOMILE | 4.5

With a strong, naturally sweet bouquet, our Chamomile tea has many old wives nattering on about what it cures and its calming effect on the nervous system. Makes us sleepy. Caffeine free.

LEMONGRASS & GINGER | 4.5

A spicy tango, these two ingredients combine so effortlessly and almost symbiotically that its difficult to believe they're not the same plant. A sweet lemon and zingy ginger flavour to be had.

PEPPERMINT | 4.5

Almost as good as brushing your teeth, the refreshing spice of peppermint tea is as soothing on the soul as it is on your mouth. A high content of etheric-oils gives the brew a strong but pleasant aroma. Caffeine free.

PROSPERI-T | 4.5

All the spices of the Orient can and do shift this simple black tea into another dimension. Out-of-this-world delicious, Prosperi-T tastes like the secret of a life well-lived and is our most popular tea. Similar hints of a Chai tea.

CHAMPAGNE SENCHA | 5.0

A blend with opulent overtones and a rather rotund middle fills your mouth with a sweet, fruity flavour. Real strawberry slices, Roman chamomile and green sencha combine in a celebratory tea.

HIGH-T | 5.0

A transcendent delight, High-T warms your mouth and tickles your tongue with Tibetan flowers, berries and even rhubarb flavours.

LYCHEE OOLONG | 6.5

The sweetness and vivacious nature of the fruit combines with the rather demure oolong to create a fresh and cleansing way to enjoy this tea.

PEANUT BUTTER AND JAM | 6.5

A big hug transformed into the taste of this feel good tea, sunny days, after school glass of milk and the classic PBJ in hand. Ahhhh youth! Warning: *Contains almonds not peanuts*

PRINCE OF WALES | 8.0

A little bit well-to-do, this tea is best served alongside a polo match. The delicate flavour and sweetness of the blackcurrant goes well with Devonshire tea.

RUSSIAN CARAVAN | 8.0

When vodka simply will not do, this smokey tea is a favourite across Russia. A bold flavour with wooded undertones.

VANI-T FRENCH EARL GREY | 8.5

A cute vintage dress on a cobbled street in Paris, Vani-T is oh-so-chic. The marriage of bergamot, marigold, rose petals and cornflowers will have your teapot smelling like a Parisian parlor.

A decorative header for the 'APÉRITIFS' section. It features a central brown rectangular box with the word 'APÉRITIFS' in white, uppercase letters. This box is framed by ornate, symmetrical scrollwork and floral patterns in a light brown color, extending upwards and downwards from the box's corners and sides.

Available from 7:00am

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|--|-------------|
| MIMOSA | 12.0 |
| A timeless cocktail combining champagne & orange juice. | |
| BELLINI | 13.0 |
| A classic brunch favourite, made with peach puree & prosecco. | |
| SUZE & TONIC | 15.0 |
| A refreshing drink with earthy, bitter & floral notes topped with tonic water. | |
| ROSÉ SPRITZ | 15.0 |
| A spritz with a twist, rosé vermouth topped with prosecco, soda + berries. | |
| SPRITZ VENEZIANO | 15.0 |
| Classic Italian aperitif cocktail with Aperol, prosecco, soda + fresh orange. | |
| MARIE ANTOINETTE | 16.0 |
| A Rococo inspired take on the classic pink gin spritz, combined with prosecco. | |



CHAMPAGNE

GLASS | BOTTLE

NV Mumm Grand Cordon Reims, FR	24 110
NV Mumm Rosé Reims, FR	26 125
NV Perrier-Jouët Grand Brut Epernay, FR	29 140
NV Canard Duchêne Cuvée Léonie Epernay, FR	120
NV Perrier-Jouët Blason Rosé Epernay, FR	150
NV Billecart Salmon Brut Reserve Mareuil-sur-Ay, FR	150
NV Louis Roederer Reims, FR	165
NV Perrier-Jouët Blanc de Blancs Epernay, FR	210
NV Charles Heidsieck Brut Epernay, FR	280
2012 Perrier-Jouët Belle Époque Epernay, FR	345

VIN BLANC

GLASS | BOTTLE

2017 Villa Chiopris Pinot Grigio Stathbogie Ranges, VIC	10 45
2018 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	14 65
2016 Grand Ardèche Chardonnay Louis Latour, FR	14 65
2017 St Hugo Riesling Eden Valley, SA	14 105
2017 Hugel Gentil Pinot Grigio Alsace, FR	75
2018 Domaine Vacheron Sancerre Blanc Loire Valley, FR	105



ROSE

GLASS | BOTTLE

By Ott Côtes de Provence Rosé Provence, FR

16 | 65

VIN ROUGE

GLASS | BOTTLE

2015 Delas Freres Cotes du Rhône 'St Esprit' Rhone Valley, FR 12 | 55

2017 Turkey Flat Butchers Block Barossa, SA 55

2017 Stoneleigh Rapaura Pinot Noir Malborough, NZ 60

2016 Pierre Chermette 'Les Griottes' Beaujolais, FR 65



BIÈRE& CIDRE

James Boags Premium Light	7
Little Creatures Rogers	8.5
Heineken	9
Asahi	9
Peroni Leggera	9
Peroni Nastro Azzuro	9
Stone & Wood Pacific Ale	9.5
White Rabbit Dark Ale	10
Montieth's Crushed Apple Cider	12
Montieth's Crushed Pear Cider	12

CELEBRATION CAKES

Seasonally crafted by Alex Norman

Whole cakes require 24 hours notice.
Any message can be added on request.

LEMON MERINGUE CHEESECAKE

Lemon & vanilla cheesecake, tart lemon curd + Italian meringue (nf, r)
Small (4 people) \$30 | Large (10 people) \$60

PISTACHIO & ORANGE BLOSSOM PERSIAN LOVE CAKE

Cardamom & nutmeg spiced pistachio & polenta cake, orange blossom syrup,
whipped cream cheese, marinated figs + rose petals (gf, r)
Small (4 people) \$30 | Large (10 people) \$60

SALTED CARAMEL CAKE

Salted caramel sponge cake, white chocolate & crème fraiche ganache, caramel
drip, miso caramel popcorn + pretzel (nf, r)
Small (4 people) \$30 | Large (10 people) \$60

EMPORIUM SIGNATURE

Layered torte of flourless chocolate sponge, Valrhona Tainori Mousse, Sour cherry
jelly, cocoa nib crème brulee + vanilla cream (gf, nf, r)
Small (4 people) \$35 | Large (10 people) \$75

*Custom sizes & other flavours
are available on request.*

(R) Cake requires refrigeration 30-45minutes from collect