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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 2:30pm

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 exquisite champagne.



## BELLE ÉPOQUE HIGH TEA VARIETIES

<b>Traditional High Tea</b> (tea & coffee).....	60.0
<b>Sparkling High Tea</b> ( a glass of Sparkling).....	70.0
<b>Champagne High Tea</b> (a glass of Champagne).....	80.0
<b>Champagne Experience</b> (two hrs of bottomless Champagne) .	110.0
<b>Children's High Tea</b> .....	30.0



## WINTER HIGH TEA MENU

### SAVOURIES

Cucumber, cream cheese & dill finger sandwich (vg)  
Roast beef, Dijon mustard mayo & horseradish finger sandwich, watercress  
Coronation chicken ciabatta, mango chutney, iceberg lettuce  
Beetroot, fetta & chard filo pie, beetroot leaf pesto (vg)  
Tasmanian salmon, creme fraiche & chive vol au vent, Avruga caviar

### SWEETS

#### BELLE- A -RON

Roasted almond macaron, whipped grapefruit posset,  
pink grapefruit marmalade, almond praline buttercream (gf, vg, n)

#### RASPBERRY & LYCHEE FRIAND

Whipped raspberry ganache, pistachio, lychee, chocolate bark (gf, vg, n)

#### PUMPKIN PIE

Spiced pumpkin pie, torched meringue, candied pepitas (gf, vg)

#### BLOOD ORANGE & CARDAMOM "TIM TAM"

Chocolate sable, blood orange pate de fruit, cardamom ganache, Valrhona  
Kalingo Dip, Four Pillars Rare Gin salt (gf, vg)

#### SERENDIPI-TEA-SOAKED SULTANA SCONES

Blackberry & apple jam, thick vanilla cream (vg)

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 | 7.0

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

Champagne ham & Gruyère cheese toasted croissant 9.0

### CROQUE MONSIEUR | 9.0

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 11.0

### 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

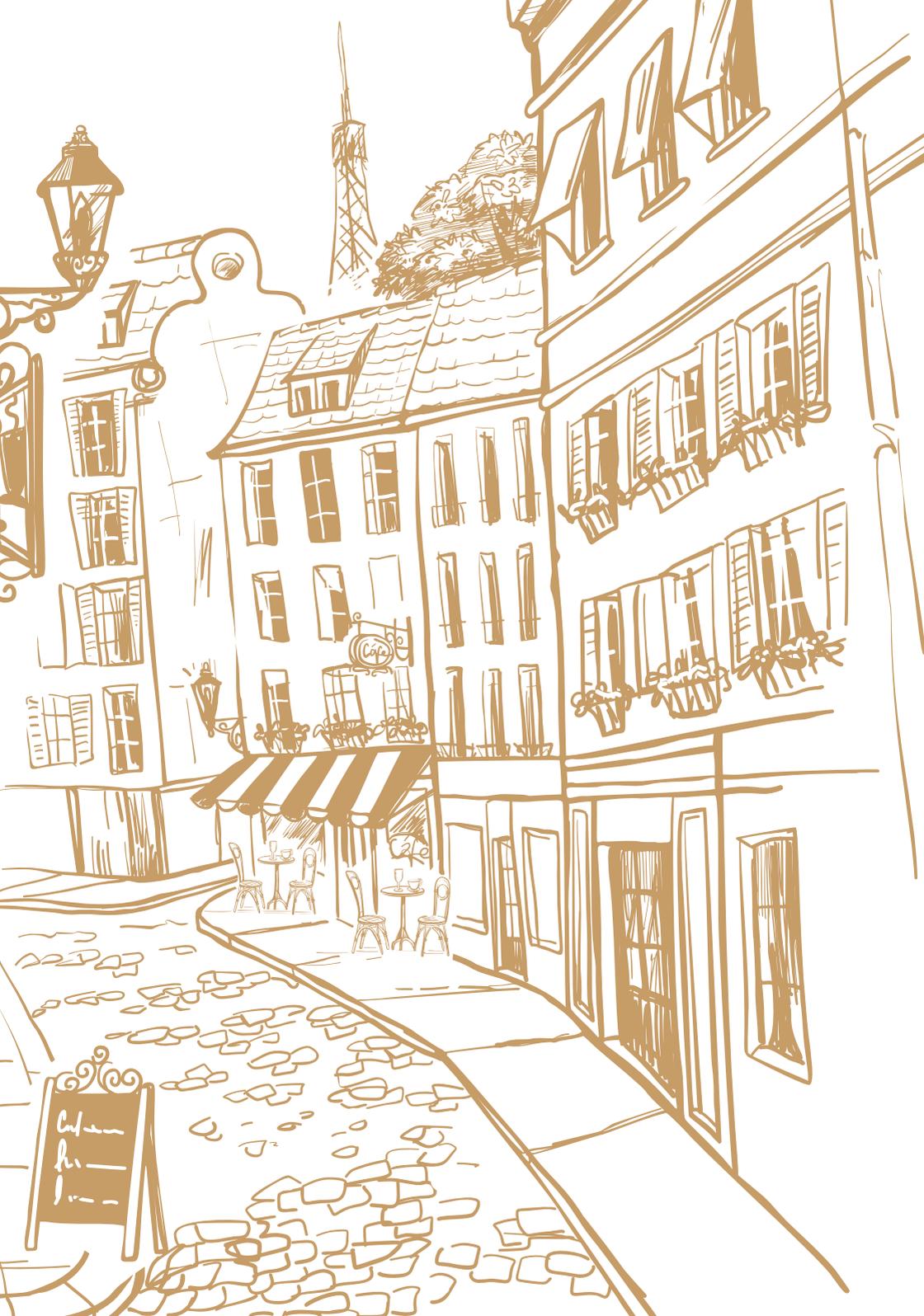
Mushrooms | 5.0

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

### 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



## ORGANIC HAND-CRAFTED JUICES

Prepared daily & bottled for your convenience

### 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.



## 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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<b>HOT CHOCOLATE</b>	4.0
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<b>CHAI LATTE</b>	4.5
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<b>MATCHA LATTE</b>	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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<b>ICED CHOCOLATE   MOCHA   COFFEE</b> Served with ice-cream + whipped cream	9.0
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<b>ICED LATTE</b> Espresso over ice, topped with cold milk	4.5
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<b>ICED LONG BLACK</b> 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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<b>ESPRESSO SUNRISE</b> Freshly squeezed orange juice served with a double shot of espresso	7.5
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<b>BABY CHINO   GLASS OF MILK</b>	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.



## APÉRITIFS

Available from 7:00am

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



## CHAMPAGNE

## GLASS | BOTTLE

NV Mumm Grand Cordon Reims, FR	24   115
NV Charles Heidsieck Brut Reserve Reims, FR	25   180
NV Mumm Rosé Reims, FR	26   125
NV Charles Heidsieck Rose Reserve Reims, FR	28   230
NV Charles Heidsieck Blanc De Blanc Reims, FR	28   240
NV Perrier-Jouët Grand Brut Epernay, FR	29   140
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
2006 Charles Heidsieck Brut Reims, FR	280
2006 Charles Heidsieck Rosé Reims, FR	285
2012 Perrier-Jouët Belle Époque Epernay, FR	345

## VIN BLANC

## GLASS | BOTTLE

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



**ROSE**

By Ott Côtes de Provence Rosé Provence, FR

**GLASS | BOTTLE**

16 | 75

**VIN ROUGE**

2019 Turkey Flat Butchers Block Barossa, SA

2017 Stoneleigh Rapaura Pinot Noir Marlborough, NZ

2016 Pierre Chermette 'Les Griottes' Beajolais, FR

**GLASS | BOTTLE**

12 | 55

12 | 60

65



**BIÈRE& CIDRE**

James Boags Premium Light	7
Peroni Leggera	8
Asahi	9
Peroni Nastro Azzuro	9
Montieth's Crushed Apple Cider	9.5
Montieth's Crushed Pear Cider	9.5
Stone & Wood Pacific Ale	10

## 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 collection*