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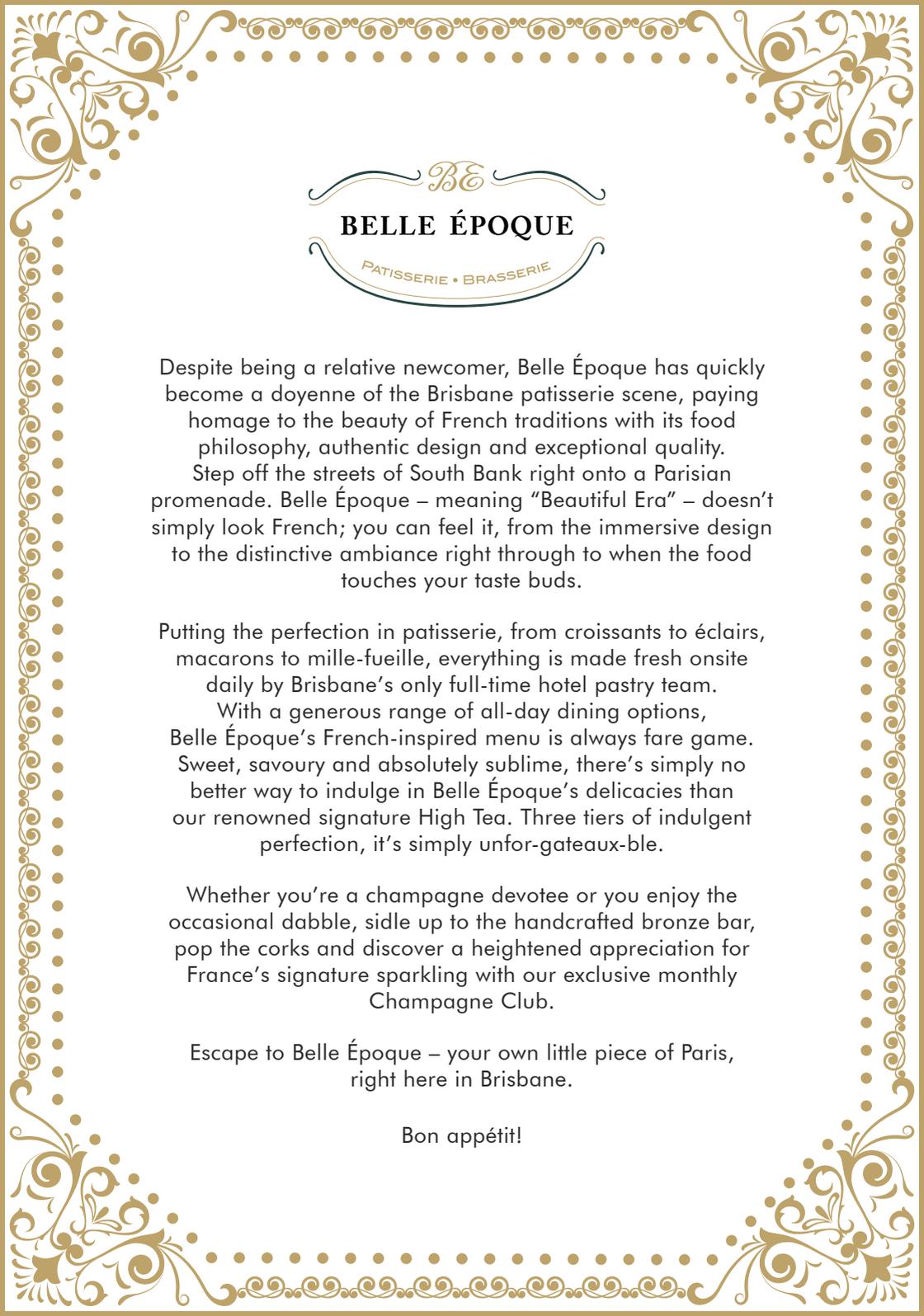


OPEN 7 DAYS FROM 6:30am

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





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BELLE ÉPOQUE
PATISSERIE • BRASSERIE

Despite being a relative newcomer, Belle Époque has quickly become a doyenne of the Brisbane patisserie scene, paying homage to the beauty of French traditions with its food philosophy, authentic design and exceptional quality.

Step off the streets of South Bank right onto a Parisian promenade. Belle Époque – meaning “Beautiful Era” – doesn’t simply look French; you can feel it, from the immersive design to the distinctive ambiance right through to when the food touches your taste buds.

Putting the perfection in patisserie, from croissants to éclairs, macarons to mille-fueille, everything is made fresh onsite daily by Brisbane’s only full-time hotel pastry team.

With a generous range of all-day dining options, Belle Époque’s French-inspired menu is always fare game. Sweet, savoury and absolutely sublime, there’s simply no better way to indulge in Belle Époque’s delicacies than our renowned signature High Tea. Three tiers of indulgent perfection, it’s simply unfor-gateaux-ble.

Whether you’re a champagne devotee or you enjoy the occasional dabble, sidle up to the handcrafted bronze bar, pop the corks and discover a heightened appreciation for France’s signature sparkling with our exclusive monthly Champagne Club.

Escape to Belle Époque – your own little piece of Paris, right here in Brisbane.

Bon appétit!



HIGH TEA

Merci!

Available 11:30am to 2:45pm

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

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



SPRING HIGH TEA MENU

SAVOURIES

Gouda finger sandwich, red onion & fig marmalade (vg)
Chicken Waldorf finger sandwich, toasted walnuts, celery, mayonnaise
Smoked salmon, cream cheese & chive ciabatta, capers, spinach
Potato and leek frittata, sun dried tomato pesto (vg, gf)
Mushroom & radicchio savoury loaf, whipped blue cheese (vg)

SWEETS

BELLE- A -RON

Pink pepper macaron, whipped strawberry chantilly, pink pepper ganache,
strawberry compote (vg, gf, n)

APPLE FUDGE BROWNIE

Flourless apple brownie, lemon crème fraiche, apple chip (vg, gf)

NEW SEASON MANGO TART

Mango custard tart, passionfruit jelly, lime posset (vg, gf)

COCONUT & CACOA BACI

Coconut & almond cookie, cocoa nib ganache, coconut chips (vg, gf, n)

SERENDIPI-TEA SOAKED SULTANA SCONES

Pear & raspberry 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 | 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

Sausage | 6.0

Hash Brown | 5.0

Avocado | 5.0

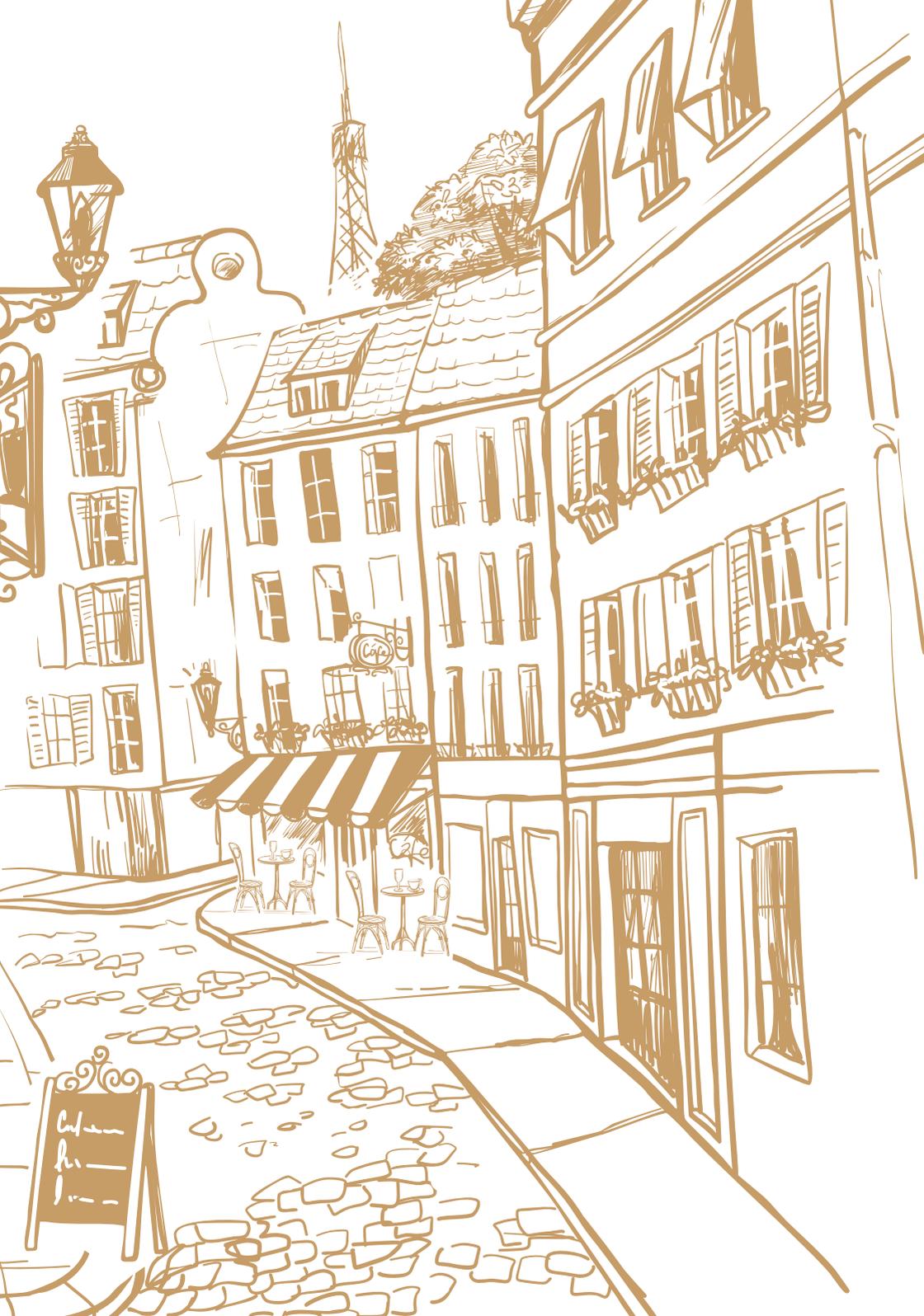
Mushrooms | 5.0

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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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.



APÉRITIFS

Available from 7:00am

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	24 115
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

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



ROSE

By Ott Côtes de Provence Rosé Provence, FR

GLASS | BOTTLE

16 | 75

VIN ROUGE

Turkey Flat Butchers Block Barossa, SA

12 | 55

Stoneleigh Rapaura Pinot Noir Marlborough, NZ

12 | 60

Pierre Chermette 'Les Griottes' Beaujolais, FR

65



BEER

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

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

CARROT CAKE TWIST

Carrot, ginger & pecan cake, classic cream cheese frosting, Dulcey caramel, candied pecans, coconut chips

Small (4 people) \$35 | Large (10 people) \$65

NOHORY VANILLA & SEASONAL BERRY SPONGE

Nohory vanilla sponge, raspberry gel, vanilla chantilly, seasonal fresh berries, vanilla buttercream (NF)

Small (4 people) \$30 | Large (10 people) \$65

TROPICAL TREAT

Vanilla sponge soaked with passionfruit syrup, mango mascarpone, fresh mango compote, passionfruit seeds, lime crème fraiche (NF)

Small (4 people) \$35 | Large (10 people) \$65

VALRHONA CHOCOLATE PASSION

Chocolate flourless sponge soaked in Mozart chocolate syrup, Valrhona Tainori whipped ganache, Valrhona Itakuja fudge, Valrhona Passionfruit Inspiration mousse, chocolate frosting, Valrhona décor (GF) (NF) (A)

Small (4 people) \$40 | Large (10 people) \$80

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

GF - Gluten Free | NF - Nuts Free | A - Contains Alcohol
(R)Take requires refrigeration 30-45minutes from collection