



BELLE ÉPOQUE

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 appetit!

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

PETIT DÉJEUNER

Breakfast 6:30am to 11:00am

LE CROISSANT

Freshly baked croissant with house made jam & whipped butter (vg) 7.0

Champagne ham & Gruyere cheese toasted croissant 8.5

CROQUE MONSIEUR

Toasted brioche, bechamel, grain mustard, smoked ham hock, Gruyere 8.0

Croque Madame – As above, with a fried egg 10.0

AÇAÏ BOL

Acai berry, banana & coconut yogurt with quinoa granola, toasted coconut & blueberries (vg,gf,df) 14.0

AVOCAT

Poached eggs, avocado, Persian feta, pine nuts, toasted sourdough (vg, gfo) 18.0

OEUFS BÉNÉDICTE

Poached eggs, spinach, ham, hollandaise sauce, English muffin (gfo) 18.0

Royal – Smoked salmon

Florentina – Spinach

SAUMON FUMÉ DE TASMANIE

Scrambled eggs, Tasmanian smoked salmon, asparagus, toasted sourdough 18.0

OMELETTE

Open omelette of caramelised onion, potato, brie & thyme (vg,gf) 18.0

PAIN PERDU

French toast made with croissants & pain au chocolat (vg) 18.0

Banana, vanilla crème fraiche, dulce de leche

COMME VOUS VOULEZ

Eggs your way, toasted sourdough, whipped butter 11.0

Add Smoked Bacon 6.0

Add Tasmanian Smoked Salmon 8.0

Add Avocado 5.0

PETIT DÉJEUNER
AU CHAMPAGNE

CHAMPAGNE BREAKFAST

Available daily 9:00am – 11:00am

A luxurious start to the day.

A glass of fresh orange juice to start.

A freshly baked croissant with house made
jam & whipped butter.

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

And a glass of NV Mumm Champagne

49.0 PER PERSON

ADD A BARISTA MADE COFFEE
FROM \$4.0



EMPORIUM HIGH TEA



Seasonally crafted by Alex Liddle

Available 11:30am to 4:30pm

SAVOURIES

Spinach pesto & feta pinwheel (vg)

Pulled pork brioche, apple & fennel slaw

Cucumber, lemon crème fraiche finger sandwich (vg)

Beetroot, honeyed goats cheese cone (vg)

SWEETS

Belle- a -Ron (gf) (nf)

Signature macaron, lemon gel, blueberry posset, white chocolate cremeaux,
lemon sherbet

Chocolate Biscuit (gf)

Chocolate biscuit, Valrhona Tainori Ganache, Salted caramel

Wattle seed & Mascarpone Delice (gf) (n)

Hazelnut dacquoise, wattle seed ganache, mascarpone cream, Frangelico

Guava & Banana Mousse

Guava compote, passionfruit crunch, sesame financier

Rhubarb & Custard

choux bun, rhubarb compote. Custard cream

Emporium blend tea-soaked sultana scones

Hedgerow jam, thick vanilla cream

\$55 WITH YOUR CHOICE OF TEA OF COFFEE

\$65 WITH A GLASS OF MUMM PETIT CORDON

\$75 WITH A GLASS OF NV MUMM

\$25 CHILDRENS HIGH TEA



Dietary alternative High Tea's available



As a Pastry Chef, I'm always trying to draw inspiration from the places, people and culture that surrounds me. Brisbane is a vibrant city with an incredibly energetic arts scene.

Emporium Hotel is a bold statement in this up and coming city, and Belle Epoque, is our beautiful dedicated patisserie.

The creations here are inspired by events in the city, festivals, and the arts we are lucky to have on our doorstep.

The technique and style of the pastries echo a more international flair. Some of the flavour pairings are unusual and bold, some are just downright delicious classics. They are all designed to surprise, delight and bring pleasure to our guests.

I hope you enjoy them all!

Alex Liddle

Executive Pastry Chef

LE DEJEUNER

Lunch 11:30am to 5:00pm

SOUP DU JOUR

Soup of the day served with bread & whipped butter

10.0

SELECTION OF FINGER SANDWICHES

Daily selection of 6 finger sandwiches

14.0

QUICHE

Freshly made Quiche de Jour or Quiche Lorraine. Served with a choice of salads

14.0

SANDWICHES

Please see the cabinet for today's offerings

9.0

FROMAGE

Selection of cheeses served with fresh & dried fruits, lavosh & roast almonds

24.0

SAVOURY CANAPES

Spinach pesto & feta pinwheel (vg)

Pulled pork brioche, apple & fennel slaw

Beetroot, honeyed goats cheese cone (vg)

14.0

EMPORIUM BLEND TEA-SOAKED SULTANA OR PLAIN SCONES

Served with rhubarb and rosella jam, thick vanilla cream

with your choice of tea or coffee

14.0

SELECTION OF 3 HIGH TEA SWEETS

Belle- a -Ron (gf) (nf).

Wattle seed & Mascarpone Delice (gf) (n)

Rhubarb & Custard choux bun

18.0

APÉRITIFS

Available from 9:00am

MIMOSA

A timeless cocktail based on Champagne and orange juice; no brunch is complete without one

12.0

BELINI

There's no brunch without a classic Belini, made with peach puree & prosecco.

13.0

SUZE & TONIC

The perfect summer drink with its earthy, bitter and floral notes. Refreshingly balanced and topped with Tonic water.

15.0

MARIE ANTOINETTE

Our take on the classic pink gin spritz. Sweet & citrus flavours accompanied by refreshing prosecco.

16.0

ROSÉ SPRITZ

A spritz with a twist, rosé vermouth topped with prosecco, soda & berries.

15.0

SPRITZ VENEZIANO

Aperol, prosecco, soda & fresh orange. This timeless cocktail is perfect for your afternoon wind down.

15.0

ORGANIC HAND-CRAFTED JUICES

RUBY MELON

Watermelon, mint, grapefruit, lemon
9.0

CLEAN AND GREEN DETOX

Kale, lemon, cucumber, parsley, pear
9.0

BEET-IT

Beetroot, apple, ginger
9.0

RISE & PINE

Orange, carrot, pineapple
9.0

*A selection of chilled bottled soft drinks, still and sparkling water
and juices are also available. Please enquire.*

CAFE BEVERAGES

VITTORIA COFFEE

Espresso | Piccolo | Short or Long Macchiato 4.0
Long black | Cappuccino | Flat White | Latte | Mocha 4.0 / 4.5

HOT CHOCOLATE 4.0

CHAI LATTE 4.5

MATCHA LATTE 5.0

ICED LATTE | ICED LONG BLACK 4.5

ICED COFFEE | ICED CHOCOLATE | MOCHA 9.0

MILKSHAKES

Chocolate | Strawberry | Caramel | Vanilla | Salted Caramel | Coffee 7.0

LONG MAC ON THE ROCKS

A double espresso extracted over ice served with a dash of milk on the side 4.5

BABY CHINO | GLASS OF MILK 3.0

ADDITIONAL EXTRAS

Decaf | Caramel Syrup | Vanilla Syrup | Hazlenut Syrup | Salted Carmel Syrup
Lactose free | Soy | Almond 0.6

CELEBRATION CAKES

Seasonally crafted by Alex Liddle

All cakes are made in house by our exquisite pastry team, which requires 24hours notice on all cake orders. Please speak with a member of staff for more information & place your order today!

Emporium Signature

Layered torte of flourless chocolate sponge, Valrhona Tainori Mousse, Sour cherry jelly, cocoa nibcrèmebrulee, vanilla cream.
(GF) (NF) (R)

To feed 2-4pax \$35 | To feed 8-10pax \$75

Isaphan Sponge

Vanilla sponge cake, lychee syrup, raspberries, rose buttercream.
Semi naked (NF)

To feed 2-4pax \$25 | To feed 8-10pax \$65

Elderflower Cheesecake

Lime sable, elderflower cheesecake, lime and apple jelly, granny smith apple, white chocolate décor (NF) (R)

To feed 6-8pax \$65

Custom sizes & other flavours available on request.

T-BAR TEA RANGE

Please speak with a member of staff for assistance selecting your tea.

All tea's are served hot or with ice.

Tea's range from \$4.5 - \$11.5

EMPORIUM TEA BLEND

Australian Daintree, lemon myrtle, Assam, Goji berry

ENGLISH BREAKFAST (ORGANIC)

All the malty flavour you'd expect but for some reason we can't help but think of candied oranges when drinking it black. Of course add milk and sugar as you like.

EARL GREY

The distinct, homely flavour of this Earl Grey melds bergamot, mallow and cornflower blossoms - Soft on the palette.

HIGH-T

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

PRINCE OF WALES

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.

PROSPERI-T

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.

MONKS

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

CHINA GREEN SENCHA (ORGANIC)

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.

CHAMPAGNE SENCHA

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.

CLASSICAL-T

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.

PEANUT BUTTER AND JAM

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*

CHINA JASMINE DRAGON EYES

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.

GINGER & LEMONGRASS

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.

LYCHEE OOLONG

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.

SERENDIPI-T

A happy, chance encounter that reveals an unknown love of rose-hip peel. A very delicious fruity tea in the mouth, it gives you pause to think about how simply delicious life can be.

CHAMOMILE (ORGANIC)

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.

PEPPERMINT (ORGANIC)

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.

VIN ROUGE

GLASS/BOTTLE

2015 DELAS FRERES COTES DU RHÔNE 'ST ESPRIT' Rhone Valley, FR	12 / 55
2014 CHÂTEAU BEL AIR GASSIES Bordeaux, FR	45
2016 MOUNT ADAM 'FIVE FIFTY' SHIRAZ Barossa, SA	60
2016 IN DREAMS PINOT NOIR Yarra Valley, Vic	13 / 60
2016 TORBRECK 'CUVEE JUVENILES' GSM Barossa, SA	60
2016 PIERRE CHERMETTE 'LES GRIOTTES' Beaujolais, FR	65
2014 DOMAINE CORNU BOURGOGNE HAUTES COTE DE NUITS BEC A VENT Burgundy, FR	110
2013 CHURCH ROAD GRAND RESERVE CSM Hawke's Bay, NZ	85

DIGESTIFS

GLASS

2005 VICTOR GONTIER DOMFRONTAIS CALVADOS	16
1990 COME DE LAMAESTRE ARMAGNAC	18
MARTELL VSOP COGNAC	12

BIÈRE & CIDRE

GLASS

HEINEKEN	9
JAMES BOAGS PREMIUM LIGHT	7
LITTLE CREATURES PALE ALE	9
LITTLE CREATURES ROGERS	8.5
ASAHI	9
WHITE RABBIT DARK ALE	10
STONE & WOOD PACIFIC ALE	9.5
JAMES SQUIRE ORCHARD CRUSH	9

CHAMPAGNE

	GLASS/BOTTLE
NV MUMM CORDON ROUGE <i>Reims FR</i>	22 / 105
NV MUMM ROSÉ <i>Reims, FR</i>	26 / 125
NV PERRIER-JOUËT GRAND BRUT <i>Epernay, FR</i>	28 / 135
NV CANARD DUCHÊNE CUVÉE LÉONIE <i>Epernay, FR</i>	120
NV PERRIER-JOUËT BLASON ROSÉ <i>Epernay, FR</i>	145
NV BILLECART SALMON BRUT RESERVE <i>Mareuil-sur-Ay, FR</i>	150
NV PERRIER-JOUËT BLANC DE BLANCS <i>Epernay, FR</i>	195
NV LOUIS ROEDERER BRUT <i>Reims, FR</i>	165
2011 PERRIER-JOUËT BELLE ÉPOQUE <i>Epernay, FR</i>	340

VIN BLANC

	GLASS/BOTTLE
2018 SHAW + SMITH SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	14 / 65
2017 ROCKY GULLY RIESLING <i>Frankland River, WA</i>	11 / 50
2016 CHÂTEAU DE CASTELNAU PICPOUL DE PINET <i>Languedoc, FR</i>	10 / 45
2015 LITTLE YERING CHARDONNAY <i>Yarra Valley, VIC</i>	55
2017 DANIEL DAMPT PETIT CHABLIS <i>Chablis, FR</i>	75
2016 DOMAINE VACHERON SANCERRE BLANC <i>Loire Valley, FR</i>	105
2015 PAUL PILLOT BOURGOGNE BLANC <i>Burgundy, FR</i>	110

ROSÉ

2017 MAISON AIX <i>Provence, FR</i>	14 / 65
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