



# BELLE ÉPOQUE

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OPEN 7 DAYS FROM 6:30am

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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

# 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 FUME 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

PETIT DÉJEUNER  
AU CHAMPAGNE

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CHAMPAGNE BREAKFAST

*Available daily 9:00am – 11:00am*

A luxurious start to the day.

Tea or coffee of your choice

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



**DAILY FRESH  
SELECTION**

A range of fresh, house-made pastries, tarts, gateaux, sandwiches and salads are also available to enjoy dine-in or takeaway.

Please enquire for the daily selection.

## 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

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

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## HOT BEVERAGES

### CINQUE STELLE VITTORIA COFFEE

espresso | long black 4.0  
cappuccino | flat white | latte | short or long macchiato | piccolo | decaf 4.5

### T-BAR TEA BLENDS

English Breakfast | green | peppermint | Earl Grey | chamomile |  
lemongrass & ginger | chai 4.0

### EMPORIUM TEA BLEND

Australian Daintree, lemon myrtle, assam, goji berry 4.0

### HOT CHOCOLATE | CHAI LATTE 4.5

*Milk options: full | skim  
Zymil | soy | coconut | almond +.60*

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## LES ENFANTS

BABY CHINO 3.0

HOT CHOCOLATE 4.5

ICED CHOCOLATE 9.0

RASPBERRY ICE-CREAM FLOAT 9.0



## APÉRITIFS

*Available from 11:00am*

### MIMOSA

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

12.0

### BELLE ÉPOQUÉ MARTINI

Our signature blend comprised of selected French gins and vermouths

18.0

### SUZE & TONIC

The perfect summer drink with earthy, bitter and floral notes. Refreshingly balanced, topped with Fever Tree tonic water

14.0

### BIÈRE PICON

The original French shandy. Kronenbourg 1664 lager with Amer Picon French bitter orange liqueur. Garnished with orange and served over ice

14.0



## LE DEJEUNER

*Lucnh 12:00pm to 2:00pm*

### SOUP DE JOUR

Soup of the day served with bread & whipped butter 10.0

### OYSTERS

Mignonette, lemon, tabasco 4.5 EACH

### BEETROOT CURED OCEAN TROUT

Verjuice cucumber, pea foam, broad beans, radish, salmon caviar (gf) 16.0

### CHICKEN LIVER PATÉ

Red onion marmalade, cornichons, toasted brioche 16.0

### ROAST COURGETTE & PERSIAN FETTA

Heirloom tomatoes, basil, puy lentil dressing (vg) 16.0

### FROMAGE

Selection of cheeses served with fresh & dried fruits, lavosh & roast almonds 24.0

### QUICHE

Freshly made Quiche de Jour or Quiche Lorraine 14.5

Served with a choice of salads

### SANDWICHES & BAGUETTE'S

Please see a member of staff for today's offerings 9.0

## SPARKLING & CHAMPAGNE

	GLASS/BOTTLE
NV MUMM CORDON ROUGE <i>Reims FR</i>	22 / 105
NV MUMM ROSÉ <i>Reims, FR</i>	25 / 120
NV PERRIER-JOUËT GRAND BRUT <i>Epernay, FR</i>	120
NV CANARD DUCHÊNE CUVÉE LÉONIE <i>Epernay, FR</i>	25 / 120
NV PERRIER-JOUËT BLASON ROSÉ <i>Epernay, FR</i>	120
NV BILLECART SALMON BRUT RESERVE <i>Mareuil-sur-Ay, FR</i>	150
NV PERRIER-JOUËT BLANC DE BLANCS <i>Epernay, FR</i>	32 / 155
NV LOUIS ROEDERER BRUT <i>Reims, FR</i>	165
NV RUINART ROSÉ <i>Reims, FR</i>	195
2007 PERRIER-JOUËT BELLE ÉPOQUE <i>Epernay, FR</i>	315

## VIN BLANC

	GLASS/BOTTLE
2015 GRAYLING SAUVIGNON BLANC <i>Marlborough, NZ</i>	10 / 45
2017 ROCKY GULLY RIESLING <i>Frankland River, WA</i>	50
2016 CHÂTEAU DE CASTELNAU PICPOUL DE PINET <i>Languedoc, FR</i>	10 / 50
2015 LITTLE YERING CHARDONNAY <i>Yarra Valley, VIC</i>	12 / 55
2016 HUGEL 'GENTIL' <i>Alsace, FR</i>	60
2017 DANIEL DAMPT PETIT CHABLIS <i>Chablis, FR</i>	75
2016 DOMAINE VACHERON SANCERRE BLANC <i>Loire Valley, FR</i>	80
2015 PAUL PILLOT BOURGOGNE BLANC <i>Burgundy, FR</i>	105

## ROSÉ

2017 83 ROSÉ <i>Côtes de Provence, FR</i>	11 / 55
2017 MAISON AIX <i>Provence, FR</i>	65



## VIN ROUGE

GLASS/BOTTLE

2015 DELAS FRERES COTES DU RHÔNE 'ST ESPRIT' Rhone Valley, FR	10 / 50
2014 CHÂTEAU BEL AIR GASSIES Bordeaux, FR	11 / 55
2016 FIRST DROP 'MOTHERS MILK' SHIRAZ Barossa, SA	55
2016 ST. CLAIR 'PREMIUM' PINOT NOIR Marlborough, NZ	12 / 60
2016 TORBRECK 'CUVEE JUVENILES' GSM Barossa, SA	60
2016 PIERRE CHERMETTE 'LES GRIOTTES' Beaujolais, FR	65
2016 BERNARD BAUDRY CHINON 'LES GRANGES' Loire Valley, FR	75
2015 DOMAINE CORNU BOURGOGNE HAUTES COTE DE NUITS Burgundy, FR	95

## DIGESTIFS

GLASS

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