



# 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 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

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CHAMPAGNE BREAKFAST

*Available daily 9:00am – 11:00am*

A luxurious start to the day.

A glass of fresh orange juice to start.

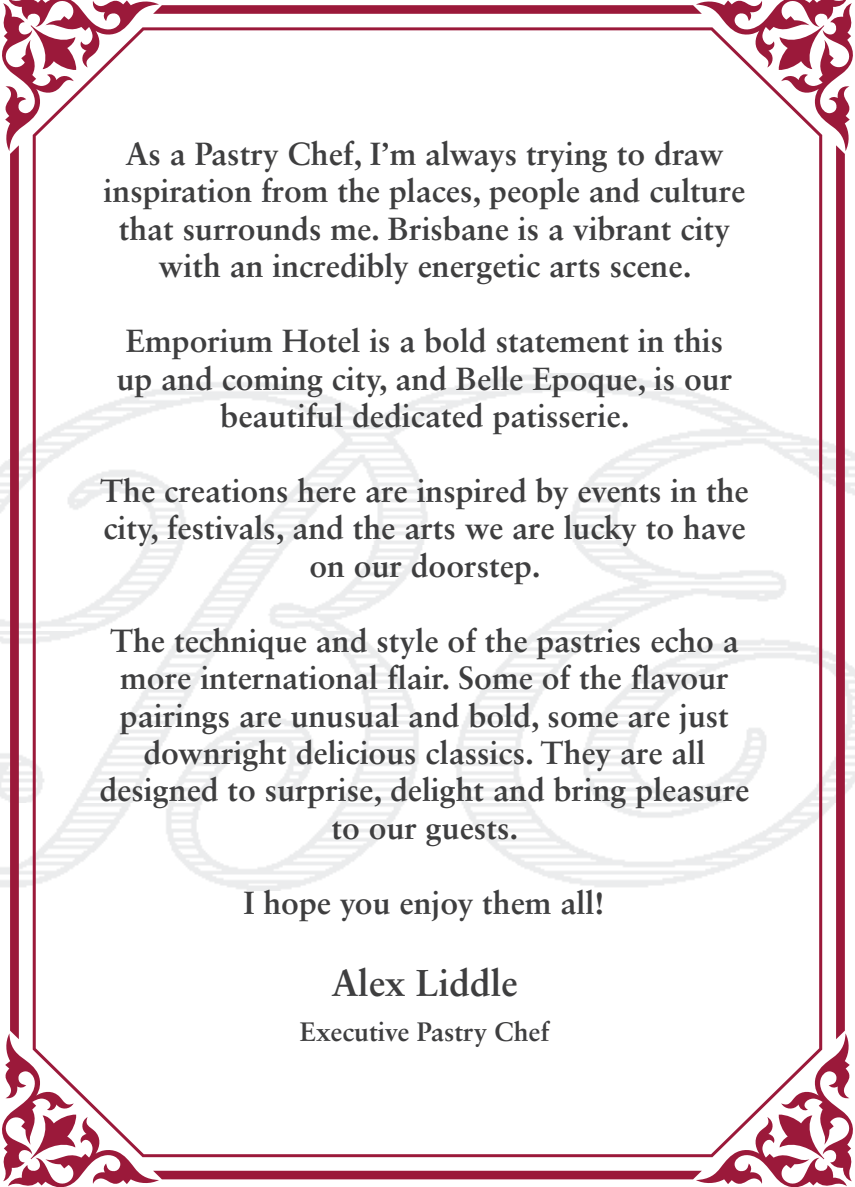
A freshly baked croissant with house made  
jam & whipped butter.

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



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

# 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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## CAFE BEVERAGES

### VITTORIA COFFEE

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

### T-BAR TEA BLENDS

English Breakfast | Sencha 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

BABY CHINO | GLASS OF MILK 3.0

ICED LATTE | LONG BLACK 4.5

ICED COFFEE | CHOCOLATE | MOCHA 9.0

### MILKSHAKES

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

### ADDITIONAL EXTRAS

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

# EMPORIUM HIGH TEA

Seasonally crafted by Alex Liddle

## SAVOURIES

Buckwheat blini, lemon crème fraiche, smoked salmon, caviar  
Parmesan shortbread, goats' cheese, marinated fig, candied orange  
Shredded chicken and kale slaw finger sandwich  
Lobster brioche bun, cos, cocktail sauce, salmon roe

## SWEETS

Belle- a -Ron (gf) (nf)  
Signature macaron, orange cremeaux, Orelys & anise whipped ganache, fig  
Grapefruit Semi Freddo (gf)  
Semi- frozen grapefruit parfait, yuzu curd, lime sable  
Spiced Walnut Praline Mousse  
Carrot & turmeric cremeaux, walnut crunch. carrot cake  
Valrhona Chocolate & Ginger Tart (gf)  
Ginger caramel, Valrhona Kalingo chocolate ganache, glaze, ginger jelly, chantilly  
Caramel Popcorn Zaeti biscuit  
Sweetcorn cremeaux, mandarin pate de fruit, popcorn  
Emporium blend tea-soaked sultana scones  
Rhubarb and rosella 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

# 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 a member of staff for today's offerings

9.0

## FROMAGE

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

24.0

## SAVORY CANAPES

Buckwheat blini, lemon crème fraîche, smoked salmon, caviar  
Parmesan shortbread, goats' cheese, marinated fig, candied orange  
Lobster brioche bun, cos, cocktail sauce, salmon roe

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).  
Valrhona Chocolate & Ginger Tart (gf)  
Caramel Popcorn Zaeti biscuit

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. Refreshing 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 you afternoon wind down.

15.0



## 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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## 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

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