

PANIER DE PAIN

House Bread, Lescure Butter, Castello Extra Virgin Olive Oil 6

LES FRUITS DE MER

LES HUÎTRES FRAÎCHES ½ DOZEN 19 1 DOZEN 36

Coffin Bay Pacific Oysters
Stradbroke Island Rock Oysters

LES MOULES FRITES

Black Lip Mussels & Pommes Frites 22 | 32

ENTRÉE

L'ESCARGOT 1 DOZEN

Glasshouse Mountains | Anchovy & Sage 29
French Imported | Garlic & Parsley 19

LE FOIE GRAS

Duck Foie Gras Lobe, Purple Fig, Truffled Honeycomb, Brioche 43

L'ASSIETTE DE CHARCUTERIE

Selection Of Charcuterie, Confit Onion, Cornichons 25

LES NOIX ST JACQUES

Scallops, Boudin Noir, Apple Purée, Jerusalem Artichoke 24

LE STEAK TARTARE

Beef Tartare, Capers, Horseradish, Watercress 21

LA BURRATA

Burrata, Confit Garlic, Ratatouille, Baby Basil 22

L'ASSIETTE DE VEAU

Veal Sweetbreads & Marrow Bone, Veal Tenderloin, Cauliflower Purée 25

LA SALADE DE CRABE

Salad of Blue Swimmer Crab, Asparagus, Crème Fraiche, Caviar, Watercress 25

RIZ ET PÂTES

Canaroli of St Nectaire & Zucchini Flowers 23 / 33

Gnocchi of Confit Rabbit, Olives, Tomato Ragoût 23 / 33

LES PLATS PRINCIPAUX

L'AGNEAU

Lamb Backstrap & Cutlet, Forest Mushrooms & Guinea Fowl Mousse, White Polenta, Broad Beans 37

LE CANARD A L'ORANGE

Duck Breast, Chicory Marmalade, Borlotti Beans 38

LE SAINT PIERRE

John Dory, Vichyssoise of Moreton Bay Bug, Baby Turnips, Dressed Broccolini 39

LE CABILLAUD

Blue Eye Cod, Cavolo Nero, Salad of Globe Artichoke & Chives 37

ASSIETTE DE PORC

Pork Fillet, Trotter & Cheek, Choucroute, Puy Style Lentils 37

LE STEAK FRITES

Grass Fed Beef Tenderloin, Sauce Béarnaise, Watercress, Pommes Frites 39

Salad of Frisée, Lardons, Dates 9
Butter Beans, Chestnuts, Goats Cheese 9
Pommes Frites with Aioli 9

LES FROMAGES | ALLOW 20 MINUTES

ROQUEFORT PAPILLON, Roquefort France, Raw Sheep's Milk 11

GORGONZOLA DOLCE, Lombardy Italy, Sheep's Milk, Cave Matured, Pungent, Dense and Spicy in Flavour 9

BRIE DE NANGIS, Cow's Milk, Meaux Region France, Ammoniac, Sharp Notes, Big Mushroomy & Butter Characters 10

PONT L' EVEQUE, F.Graindorue Normandie France, Cow's Milk, Washed Rind, Damp Mouldy Aroma, Savoury Robust Tang 11

TALEGGIO, Lombardy Italy, Cow's Milk, Soft Pressed Curd, Washed Rind, Big and Gusty, Rich & Buttery Characters, Distinct Farmyard Scent to the Nose 12

PECORINO DI VINO, Tuscany Italy, Sheep's Milk 12

CAMEMBERT DE NORMANDIE, Normandy France, Cow's Milk, Soft Velvety, Mild Saltiness and Supreme Creamy Texture 11

LE CHATZELY, Alsace, France, Smooth and Refined Taste. Rind is Washed with Tokay and Gervurztraminer Wines 14

EPOISSES, Noramdy France, Cow's Milk, Strong Meaty Flavour, Orange Brown Rind 13

PYENGANA, Tasmania, Cloth Matured 12 Months, Traditional Style 11

LES DESSERTS

CRÈME BRÛLÉE 14
Vanilla Crème Brulée

ASSIETTE CHOCOLAT 16
Plate of Chocolate Desserts

SOUFFLE CHAUD AUX SAVEURS DU MOMENT 17.5
Belle Époque's Soufflé du Jour | allow 30 minutes

LA CRÊPE SUZETTE 17.5
Crêpes Flambé with Grand Marnier & Vanilla Ice Cream

LES MIGNARDISES 16
Selection of Mixed Mignardises
Coffee Profiterole
Tarte du Jour
Paris – Brest
Chocolate Eclair
Vanilla Eclair

SORBET 14
Chef's Daily Selection of Sorbet



STREETSMART
HELPING THE HOMELESS

Belle Epoque is proud to be supporting the StreetSmart 2009 campaign to help raise funds to support people who are homeless. From 9th November to 24th December we are asking our customers to share in the Christmas spirit and leave a donation for StreetSmart on their bill. We have taken the liberty of adding a \$2 donation to your bill.

Please let us know if you do not wish to make this donation, or if you would like to donate more.

THANKS FOR YOUR SUPPORT – TOGETHER WE CAN HELP CHANGE LIVES.