

Charcuterie & Cheese

Charcuterie Platter

any 4 selections of cold cuts and cheeses

\$40

Ala carte Serving

\$14

Cold Cuts

Fermin Jamon Serrano Boneless finest Spanish pork cured for 20 months

Prosciutto Di Parma Ham crown jewel among italy's favorite cured meats 16 months old

Black Forest Ham dry smoked boneless pork leg from city of black forest in germany

Chipotle Chicken sausage minced chicken with rosemary in lamb casing

Chorizo Iberico Sausage imported from Spain with beautiful aroma & spices

House Specials

Bresaola cured with 2019, chateau de la bouyere rouge

Smoked Salmon gravlax with lemon, orange & dill. cold smoked with red wood

Lamb Parma smoked with red wood & cured with himalayan salt

Hard Cheese

Comte Rivoire nutty and caramelized flavor. The texture remains hard but flexible and salt crystals showing through the pale creamy yellow color of the cheese

Parmigiano Reggiano DOP Fiordimaso 12 months with dark straw-colored epidermis with a thickness of about 6 mm & the dough is a light straw-colored fine granule

Soft Cheese

Burrata cow's milk cheese with solid outside skin & soft inside

Roquefort Coulet is blue cheese from south of France

Taleggio semisoft, washed-rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust & a strong aroma

Baked Camembert soft creamy cheese baked with smoked oil & served with "tried & true" organic vodka & torched lemon

Focaccia & Herb Butter

in house made italian style soft flat bread

\$9

Preserved Vegetables & Fruits

please check with our friendly staff what is available for today

\$7



Charcuterie Platter

02.

Chef's Garden

Fig & Peach (V) grilled peach, grilled fig, taleggio cheese, yuzu dressing	\$13
Cauliflower Steak (V, GF) smoked cauliflower, truffle mash, sun dried tomatoes, vegetable demi-glace	\$17
Torn Burrata & Cornbread (Salad) homemade cornbread, heirloom cherries tomatoes, extra virgin olive oil, burrata	\$19

Farm to table

Smoked Pork Belly (K, GF) smoked pork belly, roasted peach, pork velouté, pork chicharron	\$22
Barbequed Lamb grilled lamb shoulder, lime cheek, mashed potato, salad	\$26
Canard Du Ciel braised duck leg, duck breast, seared foie gras, pommes yam, coriander port wine sauce	\$29
Gentleman's Steak pan seared sirloin, fries, salad, dijon mustard	\$32



Gentleman's Steak

Ocean's Catch

Salmon Carpaccio (Salad) pickled chili, cured shallots, arugula, pomegranate, extra virgin olive oil	\$19
Crusted Tuna (130g) yellowfin tuna, micro salad, valencia orange, grapefruit, seaweed & sesame crust	\$19
Seabream & Chips tempura seabream, french fries, garlic aioli, lemon wedge	\$25
Seafood Aglio Olio spaghetti, seabream, black mussel, giant tiger prawn, chili, italian parsley, sliced garlic, burnt lemon	\$30

Communal

Truffle Fries (v) shoestring fries, white truffle oil, lemon meldon salt & grated grana podano	\$18
Chicken Winglets (dozen) torched lime, chopped frisee	\$19
Tomato & Mussels (200g) tomato broth, north pacific mussels, parsley, garlic, toasted bread, chilli powder	\$19
Poulet Rôti whole roasted chicken, potato salad	\$32
Garlic Prawns (200g) tiger prawns, minced garlic, chives, orange wedge, italian parsley, cointreau	\$38

Poulet Rôti



Salmon Carpaccio



Truffle Fries



Garlic Prawns

Desserts

Tiramisu mascarpone mousse, coffee savoiardi biscuit, chocolate snow	\$12
Torta Al Limone Italian lemon & olive oil pound cake, white snow, berries compote, lemon curd	\$12
Lemon Tart torched Italian meringue, lemon curd, cinnamon tart	\$12
Berries Sorbet aged berries, bourbon cherries	\$12
Aux Chocolate Tart bourbon cherries, mascarpone mousse	\$15
V Dark Chocolate Milkshake valrhona dark chocolate, chocolate shave, chocolate biscuits, chocolate rice	\$15
Vanilla Madagascar Milkshake savoiardi biscuit, vanilla whipping cream, rainbow sprinkles	\$15



Lemon Tart



05.

Signature Serves

All at \$20

Plum Negroni

widges organic gin, campari, plum liqueur

Passionfruit Tropika

plantation 3stars rum, passionfruit puree, fresh citrus finished with basil

KiWhisky Citron Smash

blended whisky, smashed kiwi, fresh lemon, citrus marmalade, honey

Yuppie

widges organic gin, fresh lemon, homemade citron marmalade & thyme, peychaud's bitters

Shandy Twist

arquitecto organic blanco, fresh lime, lemonade, stella pilsner

White Sangria

sauvignon blanc, widges organic gin, mathilde peach, cut fresh fruits, palm sugar, ginger slice, spices

Violette Sour

widges organic gin, elderflower liqueur, tempus fugit violette, fresh lemon, egg white

Butterscotch Sgroppino

tried & true organic vodka, madagascar vanilla gelato, butterscotch liqueur, prosecco

Hugo's Mango

prosecco, mango sorbet, fresh lime, mint, sparkling water



06.

Wine & Champagne Cocktails

All at \$18

French 75

widges gin, fresh lemon, sugar syrup, champagne

Lime Sorbet Bellini

lime sorbet, limoncello, prosecco

Kir Royale

crème de cassis, champagne

Summer Sangria

red moscato, brandy, palm sugar, cut fresh fruits

Classics

All at \$16

Negroni

widges organic gin, campari, rosso

Old Fashioned

wild turkey 81proof, brown sugar, bitters

Whisky Sour

blended whisky, fresh lemon, egg white

Aviation

widges organic gin, maraschino liqueur, violette liqueur

Manhattan

wild turkey 81proof, vermouth rosso, bitters

Tom Collins

widges gin, fresh lemon, sugar, sparkling water



Drinks



“Too much of anything is bad, but too much good whiskey is barely enough.”

— *Mark Twain*

La Belle
ÉPOQUE
Restaurant & Bar





07.

Classics

All at \$16**Rob Roy**

blended whisky, vermouth rosso, bitters

Vesper Martini

wedges gin, tried & true vodka, lillet blanc

Mai Tai

plantation 3stars rum, plantation original dark, fresh lime, orange, orgeat syrup

Bloody Mary

tried & true vodka, fresh lemon, pepper, worcestershire

Moscow Mule

tried & true vodka, fresh lime, organic ginger beer

Mojito

plantation 3stars rum, brown sugar, fresh lime, mint

Cosmopolitan

tried & true vodka, cointreau, fresh lime, cranberry

Lillet Tonic

lillet blanc, fever tree tonic, grapefruit, rosemary

Espresso Martini

tried & true vodka, coffee liqueur, espresso

Beer / Cider

Stella Artois Pilsner 33cl	\$10
Stella Artois Pilsner 50cl	\$15
Stella Artois 3L Tower	\$78
Kronenbourg 1664 Blanc (33cl bottle)	\$13
Peroni Nastro Azzuro (33cl bottle)	\$13
Hoegaarden White (33cl bottle)	\$13
Henry Westons Vintage Cider	\$14

Spirits

GIN

	Glass / Bottle
Widges Organic Gin	\$12 / \$150
Hendricks	\$15 / \$195
Roku	\$15 / \$195
Gin Mare	\$16 / -

VODKA

Tried & True Organic Vodka	\$12 / \$150
Belvedere	\$15 / \$195
Ketel One	\$15 / \$195

RUM

Plantation 3 Stars White Rum	\$12 / \$150
Pyrat XO	\$18 / \$260
Ron Zacapa 23	\$15 / -
Ron Zacapa XO	\$28 / -

Spirits

TEQUILA

	Glass / Bottle
Arquitecto Blanco	\$12 / \$150
Patron Silver	\$15 / -
Jose Cuervo Anejo Reserva De La Familia	\$15 / -

WHISKEY

Oban 14 Single Malt	\$15 / \$195
Ardbeg 10 Single Malt	\$15 / \$195
Balvenie 12 Years Double Wood	\$16 / \$230
Johnnie Walker Blue Label	\$25 / -
Ardbeg Corryvreckan	\$25 / -
Yamazaki 12	\$30 / -
Glenlivet 25	\$75 / -
Bowmore 25	\$80 / -
Laphroaig 25	\$120 / -
Tomintoul Five Decades	\$120 / -
Bruichladdich 1990 Rare Cask	\$120 / -
Bunnahabhain 2005 Malts of Scotland	\$180 / -
Hibiki 21	\$200 / -
Yamazaki 18	\$230 / -
Macallan Rare Cask Black 1824 Series	\$260 / -
Lagavulin 18Yrs Bicentenary Edition 2018	\$320 / -



10.

Spirits

BOURBON/RYE

Wild Turkey 81 Proof	\$12 / \$150
Buffalo Trace	\$15 / \$195
Maker's Mark	\$15 / \$195
Eagle Rare	\$16 / -
Noah's Mill	\$18 / -
Baker's 7 Years 107 Proof	\$18 / -
Willet Straight Rye	\$18 / -
EH Taylor Small Batch	\$20 / -
Blanton's Straight from Barrel	\$20 / -

COGNAC / ARMAGNAC

Hennessy XO	\$28 / -
Hennessy Paradis	\$200 / -
Sazerac De Forge	\$30 / -
Remy Martin Coffrey Louis XIII	\$420 / -
Bas Armagnac L'Encantada 20	\$28 / -

CALVADOS / GRAPPA

Christian Drouin 15 Calvados	\$22 / -
Poli Cleopatra Amarone Oro Grappa	\$18 / -

Mocktails

Lime Sorbet Shirley Temple	\$10
Tropical Fruit Punch	\$10
Citron Marmalade Iced Tea	\$10
Cranberry & Lychee Cooler	\$10
Tonic Summer Cooler	\$10

Water, Soft Drinks & Juices

Orange Juice	\$5
Cranberry Juice	\$5
Lime Juice	\$5
Pineapple Juice	\$5
Coke / Coke Light	\$5
Simple Organic Ginger Beer	\$6
Simple Organic Lemonade	\$6
Simple Organic Cola	\$6
Evian Still / Sparkling Water (750ml)	\$8

Coffee / Tea

Espresso	\$4
Doppio	\$6
Americano	\$6
Cappuccino	\$6
Caffe Latte	\$6
Flat White	\$6
Cold Brew	\$6
Iced Latte	\$7
English Breakfast	\$4
Earl Grey	\$4

House Wines

CHAMPAGNE & SPARKLING WINES

	Glass / Bottle
Veuve Clicquot Yellow Label Nv <i>champagne, fra</i>	\$28 / \$135
Magna Terra Prosecco Doc Spumante <i>treviso, ita</i>	\$15 / \$65

WHITE WINES

2016 Altanza Sauvignon Blanc <i>rioja, esp (vegetarian)</i> expressive and vibrant, fruity aromas make it an unusual white wine.	\$18 / \$88
2019 Chateau De La Bouyere Blanc <i>bordeaux, fra</i> floral rounded wine moves to mango & tropical fruit flavours.	\$18 / \$88
2019 Bottega Pinot Grigio Igt Delle Venezie <i>treviso, ita</i> fresh & harmonic with perfect acidity structure for a balanced finish.	\$18 / \$88

RED WINES

2019 Chateau De La Bouyere Rouge <i>bordeaux, fra (organically farmed)</i> fruity bouquet & floral stimulates the taste buds	\$18 / \$88
2019 La Gerla Poggio Gli Angeli <i>montalcino, ita (organically farmed)</i> wild berries on the nose, smooth cherry flavours.	\$18 / \$88
2013 Enate Reserva Cabernet Sauvignon <i>somontano, esp</i> classic old-world profile with dusty tannins & savoury flavours.	\$18 / \$88

ROSÈ WINES

2016 Mas La Chevaliere Rosè <i>languedoc, fra (organically farmed)</i>	\$15 / \$70
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SWEET WINES

Truffle Hunter Leda Sweet Red Wine <i>piedmont, ita</i>	\$14 / \$65
Truffle Hunter Leda Sweet White Wine <i>piedmont, ita</i>	\$14 / \$65

13.

By The Bottle

LIGHT BODIED WHITES

2019 Haart Riesling Troken
mosel, ger (environmentally sustainable)

Varietal

Riesling

Price

\$98

2020 Cloudy Bay Sauvignon Blanc
marlborough, nz

Sav Blanc

\$108

MEDIUM BODIED WHITES

2019 Jean Paul Balland Sancerre
loire valley, fra

Sav Blanc

\$118

2015 Domaine Laroche Chablis Saint Martin
chablis, fra (certified organic)

Chablis

\$158

FULL BODIED WHITES

2018 Brovia Roero Arneis DOCG
loire valley, fra

Arneis

\$158

2019 Sylvain Bzikot Puligny-Montrachet
burgundy, fra (organically farmed)

Chardonnay

\$208

**2018 Sylvain Bzikot Chassagne
Montrachet Cru Morgeot**
burgundy, fra (organically farmed)

Chardonnay

\$258



14.

By The Bottle

LIGHT BODIED REDS

2018 **Domaine Bzikot Volnay**
burgundy, fra (organically farmed)

Varietal **Price**
Pinot Noir **\$158**

2017 **Il Molino Di Grace Chianti Classico DOCG**
tuscany, ita (biologico certified)

Sangiovese **\$158**

MEDIUM BODIED REDS

2018 **La Gerla Rosso Di Montalcino**
montalcino, ita (organically farmed)

Sangiovese **\$118**

2019 **Conde De Los Andes Tinto**
rioja, esp

Tempranillo **\$138**

2019 **Chateau Martet Reserve De Famille**
bordeaux, fra

Merlot **\$188**

FULL BODIED REDS

2019 **Clos Bellance La Petit Bellane Cotes-du-rhone Villages Rouge**
rhone valley, fra (organic certified)

Grenache **\$138**

2017 **Bosio Barolo Docg**
piedmont, ita

Nebbiolo **\$168**

2017 **Hentley Farm Shiraz**
barossa valley, aus

Shiraz **\$158**

2016 **Antolini Moropio Amarone Classico DOCG**
valpolicella, ita (organically farmed)

*Corvina
Rondinella,
Croatina,
Corvione* **\$188**