

Devon is proud to collaborate with
the following artisans and suppliers:

LP's Quality Meats
Smallgoods

Répertoire Culinaire
Caviar, foie gras

Hunter Valley Eggs
Free range eggs

BRUNCH EXPERIENCE \$88PP

SNACKS

Lobster Spring Rolls

Slipper lobster, thermidor sauce, provolone cheese, ikura, chives

Prosperity Bao *df*

Pork jowl char siu, cucumber, shallot

Prawn & Scallop Money Bag

Prawn and scallop wonton, avruga caviar, XO chilli sauce

MAIN

Steamed Toothfish *df*

Glacier 51 Toothfish, white soy, tofu, enoki, shallot oil, brown butter

Chilli Crab Noodles

Blue swimmer and soft shell crab, egg noodles, mantao, chilli sauce

SWEET

Lunar New Year French Toast *v*

Nian gao, salted caramel sauce, chantilly, gold leaf

Plates to be shared | Minimum 2 people

Menu applicable to the whole table

Unfortunately, we are unable to accommodate dietaries for this menu

BREAKFAST MENU

(Until 11am)

American Style Muffin

15

*English muffin, secret sauce, American cheese,
wagyu beef & pork sausage, egg, side of hashbrown*

Coconut Jam Toast v

13

*Toasted thick cut bread slathered with coconut jam,
2 soft eggs and brown butter soy*

Egg On Toast

14

Served with 2 slices of toast

(choice of sourdough, multigrain, fruit toast or gluten free toast +1.5)

(choice of 63°, soft boiled, scrambled or fried)

+ add on strawberry jam, kaya, honey, Vegemite or Nutella 1ea

+ add on avocado 4

+ add on trussed cherry tomatoes 4

+ add on pendle hill bacon 5

+ add on eel croquette 4.5

+ add on LP's pecorino sausage 9

+ add on hash brown 3

+ add on mushrooms 7

TO START

Lobster Spring Rolls <i>Slipper lobster, thermidor sauce, provolone cheese, ikura, chives</i>	11ea
XO Bone Marrow <i>Roasted bone marrow with house made XO sauce, chives, toast</i>	16
Prawn & Scallop Money Bag <i>Prawn and scallop wonton, avruga caviar, XO chilli sauce</i>	12ea
Prosperity Bao df <i>Pork jowl char siu, cucumber, shallot</i>	13ea

RICE & NOODLES

Omurice

Garlic tomato koshihikari rice, scrambled egg,

mushroom demi-glace

w/ sauteed vegetable

23

w/ chicken katsu

23

w/ grilled king salmon

31

w/ wagyu beef

30

Devon Mie Goreng

Fresh egg noodles, bumbu, chicharron, fried shallots, fried egg

w/ mushroom

25

w/ chicken katsu

25

Oxtail Mie Goreng

38

Fresh egg noodles, Indonesian oxtail soup flavour,

sambal matah bone marrow, fried shallots, parmesan

+ add on fried egg 4

Spicy Mentai Salmon Bowl *df*

28

Aburi King salmon, cod roe mayo, chives,

salmon caviar koshihikari rice, seasoned nori

+ add on caviar 19

SIGNATURE

Breakfast with Sakuma's

30

Miso marinated king salmon, eel croquette, petit salad,

63° egg, kewpie mayo, furikake

+ add on avocado 4

+ Chablis 2020, Gautheron 18/glass

Chilli Crab Noodles

38

Blue swimmer and soft shell crab, egg noodles, mantao, chilli sauce

Steamed Toothfish *df*

45

Glacier 51 Toothfish, white soy, tofu, enoki, shallot oil, brown butter

Lunar New Year French Toast *v*

22

Nian gao, salted caramel sauce, chantilly, gold leaf

BRUNCH

The OG *df**, *gf**

Scrambled eggs, LP's pecorino sausage, hash brown, trussed cherry tomatoes, sourdough toast

+ add on bacon 5

+ add on avocado 4

+ add on hash brown 3

+ add on mushroom 7

25

Buddha Bowl *df*, *gf*, *v*

Sauteed Cauliflower rice, tofu and mushroom bulgogi, avocado, spicy gochujang sauce, kimchi, carrot, nori

w/ fried egg

26

30

Sheila *v*

Smashed avocado, balsamic caviar, soft egg, Persian feta, piment d' Espelette, sorrel, truss tomato, EVO, sourdough toast

+ add on bacon 5

20

SANDWICHES

Chicken Katsu Sando <i>Chicken katsu, kimchi mayo, gochujang, cabbage (choice of chips/salad)</i>	22
Wagyu Katsu Sando <i>Crumbed wagyu steak, caramelized onion, Devon's secret sauce, thick cut toast + add on chips/salad 4 + add on foie gras 13</i>	45
Caviar Fish Sando <i>Katsu hake fillet, caviar sauce, cheese, lettuce, potato bun + add on chips/salad 4</i>	24

SWEETS

Ube Sundae <i>Boba, mochi, brown sugar</i>	15
Matcha Cheesecake v <i>Single origin matcha from Kyoto region + add on matcha ice cream 5</i>	8

SIDES

Devon French Fries <i>w/ Portuguese seasoning, mayo</i>	10
Mixed Leaf Salad <i>Japanese dressing</i>	8
Sautéed Broccolini <i>Almond, brown butter</i>	12

COFFEE

Black <i>Guest roaster</i>	4.7	5.2
White <i>Devon's unique blend</i> <i>+ extra shot, soy, almond, oat, decaf 0.7</i>	4.7	5.2
Iced Latte <i>Devon's unique blend over ice</i> <i>+ extra shot, soy, almond, oat, decaf 0.7</i>		5.7
Batch Filter <i>Batch brewed specialty roaster</i>		5
Cold Brew <i>24hr immersion brew of featured specialty roaster over ice</i>		6.7

SOMETHING SWEET

Hot Chocolate, Mocha, Chai, Matcha Latte	5.7	6.2
Iced Matcha <i>+ add on matcha ice cream 5</i>		6.7
Ice Mocha, Ice Chai, Ice Chocolate <i>+ extra shot, soy, almond, oat, decaf 0.5</i>		6.7

DEVON SIGNATURES

Devon's Iced Coffee <i>Espresso blended with vanilla ice cream</i>		7
Devon's Delight Iced Tea <i>Hibiscus and rose</i>		7
Devon's Lemon Iced Tea		7
Devon Affogato <i>Ice cream, Devon's unique espresso blend</i>		8

ORGANIC TEA

English Breakfast	5
Earl Grey Blueflower	5
Peppermint Digestif OG+ <i>Peppermint, lavender, fennel seed</i>	5
Inhale Exhale OG+ <i>Thyme, peppermint, nettle leaf, lemon myrtle, fennel seed, star anise, liquorice root</i>	5
Silver Jasmine OG+ <i>Green tea</i>	5
Egyptian <i>Black and green tea, hibiscus rose</i>	5
Tea Refill	1

ALLIE'S JUICES

Valencia Orange	8
Gingered Apple	8
Daily Green <i>Green apple, cerely, pear, silverbeet, lemon, ginger</i>	8
Watermelon+ <i>Watermelon, apple, lime, strawberry</i>	8
Sublime Pine <i>Pineapple, apple, lemon, pear, mint</i>	8

COLD DRINKS

Coke, Coke Zero	5
Still Water	3.5
Sparkling Water	5

SPARKLING

De Pierre Blanc de Blancs <i>Burgundy, France</i>	13	55
NV Laurent Perrier La Cuvée Champagne <i>375ml Reims, France</i>		97
Villa Sandi Il Fresco Prosecco DOC <i>Veneto, Italy</i>	13	55
Aperol Spritz <i>Aperol, Prosecco, soda</i>		14
Mimosa <i>Orange juice, Prosecco</i>		13

ROSÉ

Excuse My French Rose	13	55
Domaine des Aspras À Lisa Rosé <i>France</i>	13	55

BEER

Kirin Ichiban <i>Japan</i>		10
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WHITE

2013 D'Arenberg Dry Museum Riesling	13	55
Baby Doll Pinot Gris <i>Marlborough, NZ</i>	13	55
Scorpius Sauvignon Blanc <i>Marlborough, NZ</i>	15	65
Cantina Danese Soave <i>Italy</i>	15	65
Domaine Gautheron Chablis <i>Chablis, France</i>		90

RED

Quartier Pinot Noir Port <i>Phillip Bay, Australia</i>	15	65
2020 Poggiotondo Sangiovese Rosso IGT <i>Tuscany, Italy</i>	13	55
Round TWO Grenache <i>Barossa Valley</i>		60
Voodoo Moon Malbec <i>Margaret River, Australia</i>	14	60
Paxton Shiraz <i>McLaren Vale, Australia</i>	15	65



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