

HIGH TEA

Join us every Saturday & Sunday
3 - 5pm for High Tea with a view

- 40 pp (minimum of 2 ppl)
Upgrade to include a glass of
Ayala Cuvee Champagne for - 60 pp

Reservations are essential

EVENTS AT DEVON

The wharf is yours

For tables of 15 or more
please contact us at
info@devononthewharf.co.nz
for our set menus

Our restaurant can accommodate up to
120 people for seated dining,
and private functions

FOLLOW US

@devononthewharf
devononthewharf.nz
09 445 7012

DEVON
On The Wharf

BREAKFAST

GRANOLA BOWL

Homemade granola, seasonal fruits,
berry compote and epicurean yoghurt (v) - 14

AVOCADO ON TOAST

Smashed avocado, radish, melody tomatoes
and olive powder on toasted ciabatta (v) - 18
Add smashed eggs - 5

BREAKFAST IN TURKEY

Olives, feta, honey, tomato, sujuk, cucumber, greens,
fig mascarpone, berry compote, scrambled eggs and toasted pide - 26
Add bacon 6

ROSTI BENEDICT

Agria rosti, spinach, Campari tomatoes,
herb hollandaise and poached eggs (gf) - 23
With your choice of

Pork belly bacon, chopped dates and apple
Sujuk with toasted sliced almonds and Turkish chilli pepper flakes
House smoked sumac salmon with citrus gremolata

MENEMEN

Turkish baked eggs with tomato, capsicum and onion,
served with Turkish pide bread (v) - 20

FRENCH TOAST

Brioche, maple syrup, bacon,
chantilly cream, poached pear and pistachio praline - 22

CREAMY MUSHROOMS

Truffle mascarpone, streaky bacon, vine tomato
and toasted ciabatta (v) - 24

BLUEBERRY PANCAKES

Maple syrup, bacon, chantilly cream,
poached pear and pistachio praline - 22

THE EGGS YOU WANT

Eggs how you like them, Campari tomatoes and
feta sumac mascarpone on Turkish pide bread (v) - 15

LUNCH

CRAB FRITTERS

Avocado, pickled cucumber, feta,
jalapeño fraiche and herbs - 21

HALLOUMI AND SUJUK

Crispy kale, tempura halloumi, burnt carrots,
cauliflower, pine nuts, dates, beetroot chips, red pepper vinaigrette
pomegranate seeds and pomegranate molasses - 28

BRUSCHETTA

Greek peperonata, tomato capsicum salsa
and grilled halloumi (v) - 20
(gf) on request

FATTOUSH SALAD

Garden leaves, tomato, cucumber, radish, beetroot,
potato piyaz, Turkish pide croûtons, pomegranate vinaigrette
and candied walnuts (v) - 26

Served with your choice of
Slow cooked lamb
Pan roasted chicken (fr)
Halloumi
(gf) on request

LAHMAJUN

Turkish street pizza with spiced mince,
tomato capsicum salsa and rocket pesto - 24
Add cheese - 3

SOUVLAKI

With salad, habanero mayo,
dukkah peanuts, tomato
and pita bread - 22
Choose from
Slow cooked pork belly
Sumac grilled market fish
Crispy-fried chicken (fr)

PULLED LAMB BURGER

Gourmet bun with hand cut chips,
pulled lamb, feta, kimchi, tomato,
dukkah spiced peanuts and
habanero mayo - 26

ESTRELLA FISH AND CHIPS

Beer battered market fish, green salad,
tartare and lemon - 27
(gf) on request
add a 330ml glass of Estrella Damm - 34



SIDES

Grilled tomato - 5
Smashed avocado - 5
Sumac buttered spinach - 7
Sujuk - 8
Seared salmon - 9
Pork belly bacon - 6
Side of Bread or Toast (gf) - 5
Grilled halloumi - 8
Mushrooms - 7

FRIES

Curly or Hand Cut
Served with aioli - 8.5

DESSERT

Deconstructed Tiramisu
Kahlua infused sponge,
cocoa mascarpone, espresso jelly,
liquorice chunks, and
white chocolate Amaretto
cookie crumbs - 16

Baklava

Maple mascarpone,
Turkish delight,
pistachio crumb and textures - 16

Devon Sundae

Served with fun stuff - 16

Sizzling Chocolate Brownie

Hokey pokey ice cream
and chocolate syrup (gf) - 16

DIETARY REQUIREMENTS

gf - Gluten Free
df - Dairy Free
v - Vegetarian
veg - Vegan
fr - Free Range