



Our drinks menu brings together some of the best local & international ingredients, with styles of brewing & mixing that have been perfected where it all started for us in Sydney, Australia. Our aim is to give our customers special experiences that change their expectations of flavour and create unforgettable memories.

TASTING MENU

Devon on the Rocks 45k
Devon's unique coffee blend, served over ice

Barangaroo Sidecar 60k
Featured single origin as espresso and milk

Manual Filter Brew 45k
Featured Specialty Roaster brewed as V60

Iced Manual Filter 50k
Featured Specialty Roaster brewed as V60 over ice

COFFEE

WHITE (Devon's Unique Blend) 36k

Iced latte 40k

Piccolo 30k
+ **Additional coffee shot** 6k
+ **Bonsoy Milk** 10k

BLACK (Featured Specialty Roaster) 35k

HOT PREMIUM TEA

English Breakfast 40k
Earl Grey 40k
Chamomile 40k

COLD DRINKS

Iced Tea 20k
Iced Lemon Tea 30k
Iced Lychee & Mint Tea 35k

Equil Still Water 30k
Equil Sparkling Water 30k
Coke | Diet Coke | Sprite 25k

DEVON SIGNATURES

Surry Hills Iced Tea 35k
Wild berry, orange

Iced Orange Mocha 50k
Housemade chocolate & orange reduction, cold brew coffee, fresh milk

Devon Affogato 45k
Housemade olive oil ice cream, Devon's unique espresso blend

SOMETHING SWEET

Hot Chocolate | Mocha 40k

Matcha Latte | Iced Matcha 45k

Iced Chocolate 40k

Matcha White Chocolate Milkshake 50k

Nutella Banana Milkshake 50k

FRESH SQUEEZED JUICES

Orange 40k

Green 50k
Kale, green apple, celery, spinach, lemon

Refresher 50k
Watermelon, green apple, mint

BEER

Tuatara Sauvino 95k
Tuatara Pilsner 95k
Tuatara APA 120k



We draw our inspiration from the multicultural cuisines of Australia and the local ingredients from Indonesia. The season acts as our guide and we try to craft as much of our food in house as possible, as well as collaborating with local artisanal producers. Preserving, curing, pickling are some of the traditions we try to uphold here at Devon Café.

DINNER from 5 PM

SMALL PLATES

Mushroom bread 50k
mushroom butter, toasted baguette

Trout tartare 110k
trout, crushed avocado, salmon caviar, black tobiko, cassava crackers

Sichuan pepper tofu 50k
crispy tofu tossed with scud chilli, garlic oil, sichuan pepper

MFC 70k
chicken drumstick marinated in shrimp paste served with nahm jim

Salted egg calamari 70k
Fried calamari, salted egg yolk, curry leaf

SALAD AND BOWLS

Kale & cabbage salad 90k
shaved kale and cabbage, spinach, corn, broccoli, citrus soy dressing

Veggie bowl 110k
corn puree, sauteed kale & zucchini, quinoa, mint

+ poached egg 10k
+ hickory smoked beef or pork bacon | fried chicken 30k
+ applewood smoked trout 55k
+ smashed avocado 20k

PASTA AND RICE

Omurice 90k
garlic butter koshikari rice, Japanese omelette, fried chicken, brown mushroom sauce

Pasta Royale 110k
spaghetti, jumbo crab meat, extra virgin olive oil, tomatoes, coriander, kremesan

Ragu alla Sichuanese 95k
spaghetti, minced beef, Dan-dan sauce, sichuan pepper, 63° egg, ricotta

PLATES

Ogre Happy Meal 140k
grilled ox tongue, cauliflower puree, sauteed spinach, fried eggs, hash brown, chicken jus, pickled onion

Breakfast with the Sakuma's 180k
miso grilled king salmon, eel croquette, 63° egg, petit radish salad, furikake

Steak frites 260k
250 g Australian rib eye, mix mushrooms, mushroom butter, fries

*KIDS MEAL *10 years and under only*

Pasta Bolognese 55k
Fried chicken with choice of chips or broccoli 55k
Mini Omurice with fried chicken 55k

LARGE PLATES

DIY BAO 260k
crispy pork hock, fluffy steamed buns, hoisin, cucumber, coriander

Flying snapper 240k
crispy snapper, thai style red curry, red nahm jim, papaya salad

Ibu Julia's beef ribs 310k
12 hours beef ribs braised in Indonesian sweet soy glaze, crispy shallots, fresh herbs salad

CLASSICS

Truffle bakmie 85k
egg noodles, truffle mix mushrooms, sauteed chicken

Nasi goreng gila 90k
beef sausage & chicken toppings, belacan fried chicken, acar, keropok udang, fried egg, sambal terasi

King prawn CKT 120k
fried koayteow, garlic butter jumbo prawn, fish cakes, crab, beansprout

SIDES

+ jasmine rice 20k
+ garlic butter rice 25k
+ steamed broccoli with oyster sauce and garlic oil 40k

FRIES

+ straight cut original 35k | cajun 35k | truffle 45k
+ curly original 45k | salted egg yolk 55k

SWEETS

Lost in Zen Garden 90k
brioche french toast, matcha soil, yuzu diplomat, mandarin, olive oil ice cream, white chocolate powder

Soft serve cone/cup 30k
please ask waiter for flavour of the day

Sundae 55k
ubee ice cream, palm seed, grass jelly, whipped cendol

DD Special 55k
hot chips and soft serve

Kakigori 60k
shaved ice, ubee ice cream, whipped cendol, grass jelly, palm seed