

Welcome to

THE DEVON HOTEL

HERITAGE
HOTELS





CONTENTS

Welcome to The Devon Hotel	3
Local Attractions	4-5
Accommodation Options & Rates	6-7
Conference Facilities	8-9
Capacity Chart & Hotel Floorplan	10-11
Breakfast Menu	12
Break Menu	13
Fork & Light Lunch Menu	14-15
Canapé & Shared Platters	16-17
Dinner Menus	18-21
Wine & Drink List	22-23



Tēnā Koutou

Welcome to The Devon Hotel - Ngāmotu



Your Hosts,
Peter & Rosemary Tennent

Your hosts Peter and Rosemary assure you of a warm Devon welcome, with comfortable rooms and delicious food. Stay, relax, unwind and enjoy the Hotel facilities including our luxurious accommodation, heated outdoor pool, Rocks Lounge and Marbles Buffet Restaurant.

The Hotel puts you on the doorstep of the CBD and New Plymouth's most visited attractions. Whether your visit is for work or leisure, we are the perfect base for exploring.

The coastal walkway access is adjacent to the Hotel and leads to Fitzroy and East End beaches. You can also follow the walkway to the Wind Wand, Puke Ariki Museum and the Len Lye Centre.

Go exploring on one of our complimentary mountain bikes. Outdoor enthusiasts will love the city's many beautiful parks or the trails on Taranaki Maunga.

Recreational opportunities abound with the Tasman Sea and the many surf breaks along Surf Highway 45.

LOCAL ATTRACTIONS



Art & Culture

Govett Brewster Art Gallery and Len Lye Centre - Dedicated to Len Lye, the kinetic sculptor, filmmaker, artist and poet. The stainless steel façade of the Gallery is a sight to be seen, inside the Gallery is Lye's archive and countless displays. Lye's Wind Wand is located on the foreshore at Puke Ariki landing.

Puke Ariki - A multi-award-winning museum and information centre housing four permanent exhibitions exploring Taranaki's past, present and future. Temporary exhibits also feature throughout the year.



Taranaki Maunga

Pouakai Crossing - A 2-day tramp with spectacular views. The 25 km track passes through forest, alpine tussock and the unique Ahukawakawa Swamp.

Summit the Mountain - December to April, a good fitness level required (May to November the mountain is covered in snow & ice).

Around the Mountain Circuit - Offers spectacular bush and alpine scenery - best tramped from October to April.



The Coastal Walkway

Stretches almost the entire length of New Plymouth foreshore. Ideal for walking, running, cycling and skating. Enjoy the view, sculptures, stone art, children's playgrounds, historic sites and impressive surf beaches. A must-do for anyone, with multiple access points (one adjacent to the Hotel). Te Rewa Rewa Bridge is located on the walkway at the mouth of the Waiwhakaiho near Lake Rotomanu (a popular recreational area for watersports).

LOCAL ATTRACTIONS



Parks & Gardens

Pukekura Park - World-renowned and located in the heart of the city with fernery and display houses.

Tupare - One of New Zealand's most beautiful and distinctive gardens with an elegant homestead.

Pukeiti - A rainforest property of 360ha located between Taranaki Maunga and the coast.

Lake Mangamahoe - A scenic lake and park with mountain biking, walking, running and a bridle path for horses.



Surf Highway 45

Home to some of the best surf breaks in New Zealand including Stent Road, Graveyards, Weld Road, Kumera Patch, Arawhata, Ahu Ahu and Oakura.

Chaddy's Charters offer excursions around the Sugar Loaf Islands onboard a 1950s lifeboat.

Experience seals, bird life and maybe even catch a fish.

East End and Fitzroy beaches are a short stroll from The Hotel. In the summer months enjoy a coffee on the foreshore at the container cafe (just down from the Hotel at the start of Te Henui walkway).



Annual Festivals

Taranaki Garden Spectacular - October into November each year.

WOMAD - March each year, with three days of music, culture, dance, food and arts in the beautiful Bowl of Brooklands.

The Festival of the Lights - Late December to the end of January. Pukekura Park is transformed with amazing light displays illuminating the 25ha of native bush. Open every evening with free live performances, twilight movies and roving buskers.

ACCOMMODATION OPTIONS



A Warm Welcome Awaits You

We offer luxury accommodation with a wide range of options and bedding configurations to suit your needs. We make you feel at home and each of our rooms offer a high level of comfort and a unique atmosphere with tastefully decorated spaces. The luxurious guest rooms have been recently refurbished and feature flat-screen televisions, complimentary ultra-fast wifi, tea and coffee making facilities and fridges.



Facilities

- Free on-site parking
- Heated pool and spa complex
- Relaxing gardens and courtyard areas
- Complimentary ultra-fast wifi
- Guest laundry and dry-cleaning service
- Complimentary access to the Aquatic Centre and gym
- Complimentary use of Hotel mountain bikes
- 24/7 room service
- Breakfast from 06:00 daily
- Marbles Buffet Dinner & The Rocks Lounge Bar



Discounted Conference Rates

- Standard Studio \$149
- Standard Twin Studio \$169
- Deluxe Studio \$179
- Deluxe Twin Studio \$199
- Suite \$289

Conditions:

- All rates are room only and include GST
- Check in - 14:00
- Check out - 10:00

ACCOMMODATION OPTIONS



Luxury Suite

Lounge, smart TV, coffee pod machine, microwave, fridge, ironing facilities and hair dryer.

Request: Spa bath, balcony, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



Deluxe Studio

Smart TV, coffee pod machine, fridge, ironing facilities and hair dryer.

Request: Accessible facilities, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



Standard Studio

Smart TV, tea coffee making facilities, fridge, ironing facilities and hair dryer

Request: Accessible facilities, ground floor, balcony or garden access, interconnecting, portacot and bath.

Bedding options:

Queen - Max 2 people

King - Max 2 people

Twin Queen - Max 4 people

CONFERENCE FACILITIES



500+ Delegates

Versatile sub-dividable spaces for Plenary or Concurrent sessions & Trade Exhibits.

The Grand Auditorium is our largest space (Watson, Courtenay & Hobson combined) and can be set for 450 banquet.

Max capacity is 550 Theatre.

Our facilities are equipped with the latest audio-visual equipment with complimentary high speed WiFi in all areas.



100+ Delegates - 3 Options

Hobson is the larger space in our Conference Centre and can be set for 180 Banquet with staging for presentations.

Max capacity is 300 Theatre.

Courtenay/Watson (as one room) can be set for 150 banquet, 100 Cabaret, 125 Classroom or Exhibition space.

Max capacity is 220 Theatre

Forum can be set for 120 Buffet Dining, 100 Theatre or 60 Classroom



50+ Delegates - 5 Options

Devon is our newest room and is adjacent to the Conference Lobby. It has lots of natural daylight opening out into the Sculpture Garden. The space can be set for 50 Banquet, 24 Cabaret or 36 Classroom. Max capacity is 80 Theatre

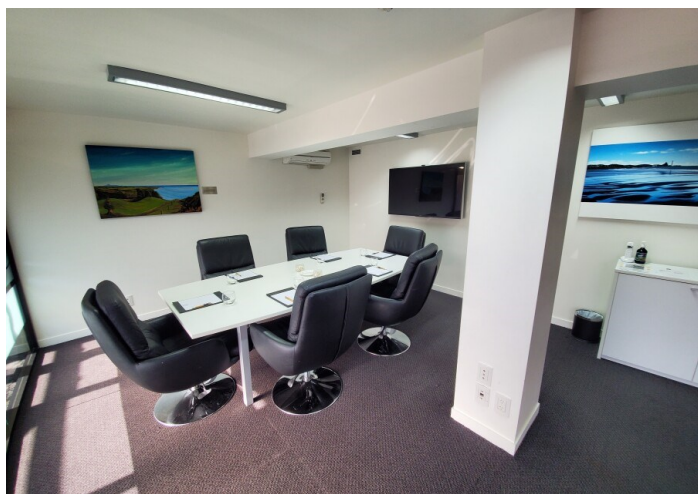
Courtenay can be set for 60 Banquet, 40 Cabaret or 30 U-Shape Boardroom.

Max capacity is 100

Watson can be set 50 Banquet, 24 Cabaret or 30 U-Shape Boardroom.

Max capacity is 80 Theatre.

CONFERENCE FACILITIES



10+ Delegates - 4 Options

Governors & Tasman are permanently set 10 Boardroom with 55" data screens and natural daylight

Gallery can be set for 48 Buffet Dining, 21 U-shape Boardroom. Max capacity is 40 Theatre. The room has natural daylight, 84" data screen.

Garden Court can be set 18 U-shape Boardroom or 18 Classroom. Max capacity is 35 Theatre. The room has natural daylight is upstairs and accessible from the main reception area.



Landscaped outside areas - 3 Options

We have various options for your delegates to be able to relax during refreshment breaks

Sculpture Garden with direct access from The Grand Auditorium, Hobson and Devon

Poolside deck & Garden ideal for refreshment breaks

The Traveller Courtyard with outdoor flow from the Rocks Lounge



Menus to suit your Event

Our expert team can offer you creative menu solutions to suit your exact requirements.

Our banqueting team are experienced in catering to any requirement with attention to detail, we can create personalised menus to suit your event.

We'd love to look after you!

CAPACITY CHART

	M ²	Theatre or Cocktail	Class Room	U-Shape or Boardroom	Cabaret	Banquet	Room Hire
Grand Auditorium	515m ²	550	250	50	240	450	\$1,900
Hobson	290m ²	300	150	50	120	180	\$1,200
Courtenay & Watson	225m ²	220	125	50	100	150	\$900
Courtenay	110m ²	100	45	30	40	60	\$500
Watson	88m ²	80	36	30	24	50	\$450
Devon	88m ²	80	36	30	24	50	\$600
Forum	135m ²	100	60	40	-	120	\$900
Gallery	55m ²	40	24	21	-	48	\$300
Garden Court	38m ²	35	18	18	-	-	\$300
Governors	25m ²	-	-	8	-	-	\$250
Tasman	21m ²	-	-	8	-	-	\$250

Conference Equipment (pricing per day)

Portable staging

Lectern

Dance floor

Whiteboard /Pinboard

Flipchart \$25

Laptop \$50

Ultrafast complimentary wifi

Data projector & screen \$50.00

Polycom Speaker Phone \$50.00

Logitech video conference \$150.00

Photocopying service

Banqueting Equipment

Selection of vases

LED lighting options

Table linen options

(Black and white)

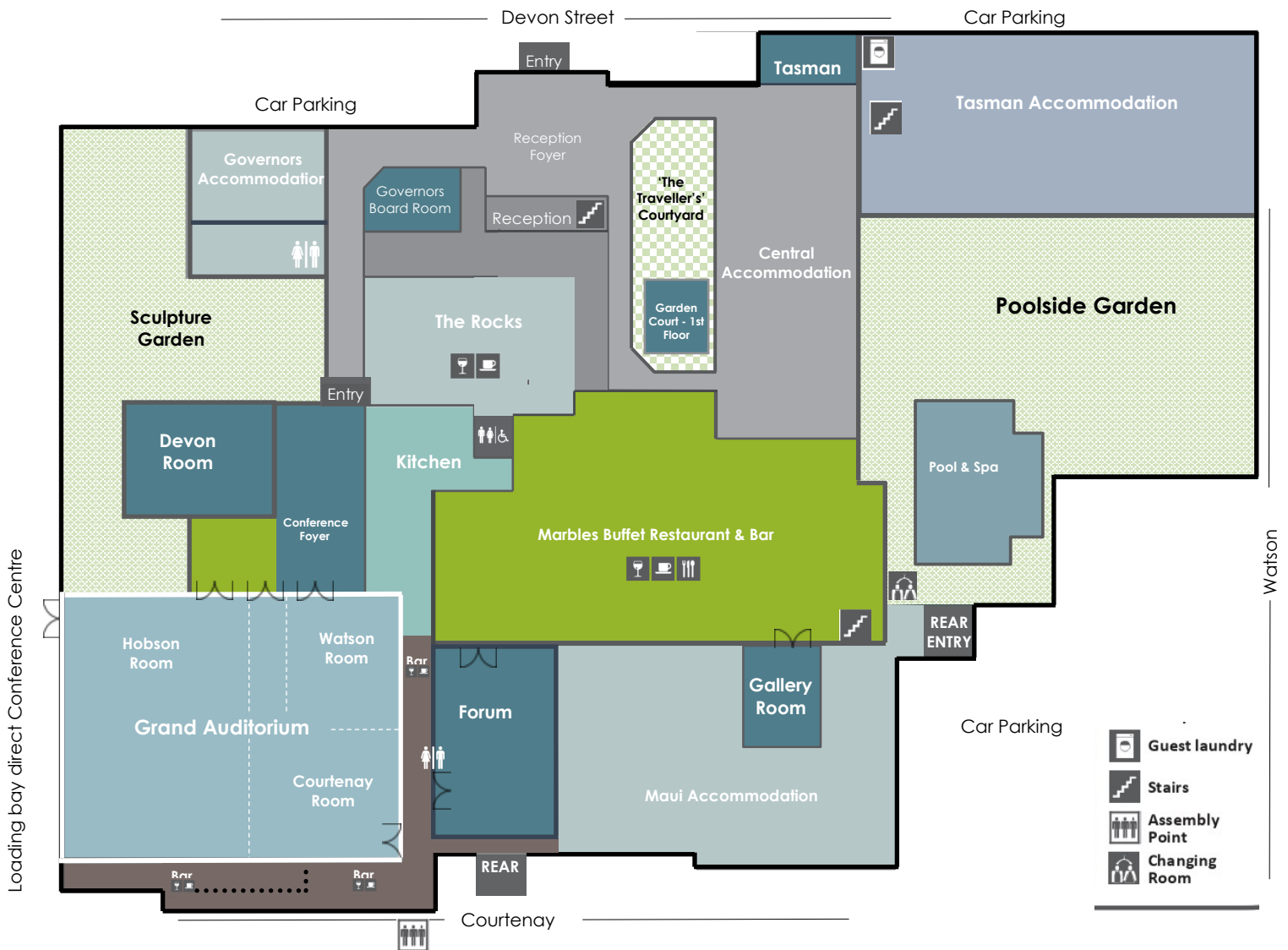
Seat cover options (Black & white)

Chair options (Conference or pavilion)

We are also able to assist with themed decorations & gala dinner decorating.

Please contact us to discuss your requirements.

HOTEL FLOOR PLAN



Accommodation and Conferencing all under the same roof with versatile spaces to suit your needs.

We have multiple outdoor areas where your delegates can relax during refreshment breaks.

The Conference Centre has a direct access loading bay (vehicle capable).

The site has plenty of complimentary off-street parking for ease of access.

Talk to Hilary our Conference and Events Manager about planning your next event.

We'd love to look after you!



BREAKFAST MENUS

Marbles Breakfast \$35pp
Fingerfood Breakfast \$10 or \$12 per item
Served \$35pp

Served Breakfast

\$35pp (a choice of 2 items)

Eggs Benedict

Bacon & spinach on English muffin
with hollandaise sauce

Big breakfast

Bacon, scrambled eggs, hash browns, sausages
& grilled tomatoes

Hotcakes

Fresh off the griddle w berry compote & fresh cream

Vegetarian Special

Poached egg, wilted spinach, slow roasted
tomatoes and field mushrooms served on rye toast

Tea, coffee and juice

Restaurant Buffet Menu \$35.00

A range of cereals

Fresh fruit salad, apricots, pear halves, peach
slices & an assortment of fresh whole fruits
Danish pastries, toast & spreads
Bircher muesli, raw muesli, chia & berry
porridge & zesty almond bar

Carrot-orange-ginger-turmeric

Lemon-ginger-honey-apple

Berry smoothie

Eggs (any style), bacon, breakfast sausages,
mushrooms, tomatoes, hash browns &
baked beans

Teas & coffee

(Add Barista coffee \$6)

Breakfast Finger Foods

\$10.00 per item

(all guests same item – minimum 30 people)

- Spanish omelette spirals
- Ham & sundried tomato palmier
- Bruschetta w pancetta & béarnaise drizzle
- Blinis topped w roasted pesto tomatoes
- Marmite soldiers w eggy dipping sauce
- Porridge shots with butterscotch raisins
- Mini pecan Danish
- Mini tropical fruit kebabs w honeyed
yoghurt dip
- Mini pain au chocolate
- Blinis w cream cheese & berry compote
- Cinnamon fruit toast fingers w mascarpone
& banana

\$12.00 per item

(all guests same item – minimum 30 people)

- Mini bagel w crisp bacon and avocado
- Wilted spinach & mushroom on toasted rye w
hollandaise drizzle
- Crostini w scrambled egg & smoked salmon
- Mini French toast w grilled apple & maple drizzle

Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea



BREAK MENU

From \$12 per item
(Tea, Coffee & 1 item per person)
All guests served the same items

Sweet treat with tea & coffee

Cookies

Slice

Savoury muffin

Sweet muffin

Savoury scone

Sweet scone

Cake

Fruit

(Additional items \$6 per person)

(Dietary options available)

Hot Beverages

Arrival tea & coffee \$5

Barista coffee \$6
(Subject to numbers attending)

Cold Beverages

Juice \$16 per litre
(Orange, pineapple or apple)

Home grown organic juice \$6
(335ml bottle)

Mineral water \$5
(750ml bottle)

Fruit

Fruit plate
\$8 per person (minimum 4 people)
Tropical sliced fruits with Greek yoghurt

Fruit basket
\$2 per piece whole fruits



HEARTY FORK LUNCH

\$33 per person
(2 items, leafy green salad, tea & coffee)

- Pumpkin and lentil slider - *gf, vea*
- Crispy chicken bao bun
- Shredded chicken quesadillas
- Kumara rosti topped with ratatouille - *gf, ve*
- 3-layer salad jar - *v*
- Shredded spicy beef enchilada
- Sicilian meatballs with arrabbiata sauce
- Stir-fried vegetable noodles - *v*
- Lentil & sweet potato cottage pie - *v, gf, vea*
- Vegetable frittata - *gf, v*
- Creamy pesto fettuccine - *v*
- Tomato & basil penne pasta - *v*
- Kumara bake with coconut cream - *gf, ve*
- Quinoa & broccoli salad jar - *gf, ve*
- Home-made bacon & egg pie
- Beef & spinach lasagne
- Chilli bean enchiladas - *v, vea*
- Crumbed chicken tenderloin with fries
- Butter chicken with jasmine rice
- Chicken chasseur with steamed rice - *gf*
- Chicken & leek pie

Additional Extras (per person)

- Extra item \$15
- Bread roll \$2.50
- Sweet treat \$7
- Fruit platter \$10

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



LIGHT FINGER LUNCH MENU

\$30.00 per person
(3 items, tea & coffee)
All guests served the same

Fried pork dumplings with dipping sauce

Caprese salad skewers

Chicken and sage pastry rolls

Spinach and ricotta pastries - v

Club sandwiches

Wraps

Filled croissants

Filled rolls

Chicken tikka skewers - *gf*

Filled vol au vent cases

Crumbed fish goujons

Spicy vegetable Yorkshire pudding - v

Vegetable samosa - v

Sausage rolls

Falafel with hummus - *gf, ve*

Corn fritter - v

Mini bridge pie

Beef kofta with spicy dip

Pizza fingers - *va, gfa*

Crumbed chicken fingers

Mini chicken fajitas with guacamole

Additional Extras (per person)

Extra item \$7

Sweet treat \$7

Fruit platter \$10

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



CANAPES

\$20 for 3 items per person
minimum 10 people
All guests served the same items

Cold Selection

- Cheese & kimchi pinwheels
 - Spiced haloumi, honey & pine nut bruschetta - *v*
 - Prawn, chill & lime blini - *gfa*
 - Smoked venison & beetroot horopito bruschetta - *gfa*
 - Smoked salmon wasabi blini - *gfa*
 - Beef carpaccio & garlic horseradish bruschetta - *gfa*
 - Warm lamb loin & micro cress bruschetta - *gfa*
 - Antipasti skewers - *gf*
 - Hummus & pita spoons - *v*
 - Melon & parma ham skewers - *gf*
- (Additional items \$6 per person)

Hot Selection

- Arancini bites - *v*
- Polenta chips with chilli yoghurt drizzle - *gf, v*
- Jalapeno cheesy bites - *v*
- Chickpea, spinach pastry rolls - *v*
- Kumara rösti, sour cream and chilli roasted chickpeas - *gf, v*
- Crab and corn empanada with chilli glaze
- Crumbed mushrooms with aioli - *v*
- Filled vol-au-vent cases
- Butter chicken choux buns
- Spinach & mushroom mini yorkshires - *v*
- Chicken dim sim with chilli soy glaze
- Fish goujons with tartare drizzle
- Thai fish cakes with coriander & lime - *gf*
- Vegetarian spring roll - *v*
- Prawn skewers - *gf*

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



SHARED PLATTERS

Bread Platter

\$10 per person (Minimum 4 people)

- Garlic-pesto pita bread - *gfa*

Cheese Platter

\$15 per person (Minimum 4 people)

- Specialty cheeses - *gf*
- Assorted crackers - *gfa*
- Grapes

Mezze Platter

\$15 per person (Minimum 4 people)

- Cured meats
- Olives
- Ciabatta

Mixed Hot Platter

\$15 per person (Minimum 4 people)

- Mini gourmet pies
- Spring rolls
- Mac 'n' cheese bacon bites

Fruit Platter

\$10 per person (Minimum 4 people)

- Tropical sliced fruits with honeyed yoghurt drizzle - *gf*

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



DINNER OPTIONS

Buffet option - Minimum 60 People

OPTION1

\$70.00 per person

Served Option

Main choice of 2 items
Dessert choice of 1 item or
Individual tasting plate
Tea & coffee

Buffet Option

Main choice of 2 items
Salad choice of 2 items
Steamed vegetable medley
Garlic roast potatoes
Dessert choice of 1 item or
individual tasting plate
Tea & coffee

OPTION2

\$80.00 per person

Served Option

Entrée choice of 1 item
Main choice of 2 items
Dessert choice of 2 items or
Individual tasting plate
Tea & coffee

Buffet Option

Entrée choice of 1 item
Main choice of 2 items
Salad choice of 2 items
Steamed vegetable medley
Garlic roast potatoes
Dessert choice of 2 items or
individual tasting plate
Tea & coffee

OPTION3

\$90.00 per person

Served Option

Entrée choice of 2 items
Main choice of 3 items
Dessert choice of 2 items or
Individual tasting plate
Tea & coffee

Buffet Option

Entrée choice of 2 items
Main choice of 3 items
Salad choice of 2 items
Cold meat platter
Steamed vegetable medley
Garlic roast potatoes
Dessert choice of 2 items or
individual tasting plate
Tea & coffee

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



ENTREE OPTIONS

COLD

Moroccan spiced bean lettuce cups with couscous - v

Vanilla & lime cured salmon, citrus salsa, horseradish mayo and pickled cucumber - gf

Slow cooked vine tomato, prosciutto, buffalo mozzarella, whipped avocado, basil vinaigrette drizzle & olive dust - gfa

Haloumi, pine nut & cherry tomato, on cos leaves with chilli-honey dressing & ciabatta croûte - gfa, v

Quinoa, chickpea and roasted capsicum bowl with spicy coconut & coriander dressing - gf, ve

Caesar salad, cos lettuce, croutons, tender chicken strips with yoghurt mustard dressing - gfa

Thai prawn cocktail with coriander, lime and coconut dressing - gf

HOT

Potato gnocchi cherry tomato confit, baby spinach and parmesan cheese - v

Market fresh fish fillet gf with julienne vegetables and miso butter broth

Chilli-prawn, pea & lemon risotto gf with avocado drizzle

Roasted portobello mushrooms gf with béarnaise sauce

Butternut, lime and chilli risotto - gf

Tempura vegetables with chilli soy - v

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



MAIN COURSE OPTIONS

BEEF

Korean beef ribeye, steamed greens, toasted sesame & jus - gf

Beef sirloin

Served with café de Paris butter, parsnip & garlic puree with jus - gf

Rib eye roast on potato rösti with green peppercorn sauce - gf

Crusted tenderloin with port wine jus - df, gf

Beef stroganoff with onion, button mushroom & cream sauce

Porcini medallions with Yorkshire & peppercorn sauce

PORK

- Apple, fig & sage stuffed pork belly with calvados sauce gf

- Sticky maple & apple pork fillet

- Guinness & honey-glazed pork with kumara mash gf

- Sugar-baked ham on the bone with pineapple glaze gf

- Slow-roasted pork belly gf with apple cider & caramelised onions

CHICKEN

Prosciutto wrapped chicken breast with spiced pumpkin cream & pinot gris sauce - gf

Dukkah crusted chicken breast with light jus - gf

Marsala cream chicken breast with portobello mushroom - gf

Chicken roulade with couscous, pistachio, & mustard sauce

Chicken breast with mushrooms & brandy jus - gf

Chicken breast with spinach, mozzarella & Italian sauce - gf

SEAFOOD

Fillet of fish with chilli & lime glaze - gf

Paella with mussels, calamari, prawns & chorizo - gf

Fillet of fish with dill & cream sauce - gf

Fillet of fish with creamy white wine sauce & grapes - gf

Chermoula spiced fish fillet with crème fraiche - gf

LAMB

Harissa-rubbed roast lamb rump with ricotta gremolata - gf

Sticky balsamic roast lamb with garlic kumara mash, braised tomatoes, rosemary & black olives - gf

Moroccan slow-roasted lamb shank with spiced couscous

Grilled lamb cutlets with paprika roasted tomatoes & spiced butter bean mash - gf

Herb & garlic studded roast leg of lamb with jus - df, gf

VEGETARIAN

Gnocchi with herbed pumpkin crème

Pearl barley risotto with mushroom & peas - ve

Ratatouille filled Yorkshires

Portobello stack - ve

Individual layered wellington with tomato coulis



DESSERT OPTIONS

COLD

Spiced pumpkin panacotta
with maple drizzle and pecan brittle - gf

Layered opera cake

Pea, almond and cream cheese gateau

Coffee-banoffee trifle, kahlua-soaked sponge,
banana, and toffee-coffee mascarpone

Tropical fruits in passion fruit syrup
with macaroon - gf

Honey roasted fig & almond tart
with cinnamon mascarpone

Pecan pie
with cream & maple drizzle

Sticky apricot pudding
with crème fraiche

Lemon meringue pie

Gingerbread & white chocolate trifle

Deconstructed black forest gateau

Apple torte

Orange caramel trifle

Lemon cheesecake

Roasted summer fruits
with mascarpone - gf

Pumpkin pie
with pistachio crust

HOT

Butterscotch & almond pudding
with butterscotch sauce

Baked lemon & lime pudding
with vanilla ice-cream

Steamed chocolate pudding
with moro bar sauce

Apple dumplings
with golden syrup & custard

Plum almond crumble
with ice-cream

Baked banana caramel crumble
with custard



DRINKS LIST

BEER - From \$10

Tui
Export 33, Gold, Citrus
Heineken, Lite & 0%
Lion Red
Monteith's Cider - Apple
Steinlager Pure & Classic
Corona
Speight's Gold & Old Dark & Ultra
Stella Artois
Peroni
Shining Peak Fanny Fanthams, Bogworks Pilsner,
Highwayman APA & Octopus Clamp
Waikato

RTD 's \$10

Coruba & Cola
Smirnoff Ice Red
Kirin Hyoketsu Lemon
Jim Beam & Cola
Jack Daniels & Cola
Canadian Club - Dry
Gin & Tonic
Pink Gin & Tonic
Crimson Badger Ginger Bear

SPIRITS - From \$10

JUICE \$5

Orange, Tomato, Cranberry, Apple, Pineapple

FIZZY \$5

Coke, Coke Zero
Sprite, Sprite Zero
Fanta
Tonic Water

WATER- \$5 (300ml)

Otakiri Still or Sparkling

T2 RANGE \$6

Various Flavours

Red Bull \$6

Champagne

G.H. Mumm \$129
Evokes the exhilaration of life

Moet & Chandon \$120
Alluring, generous and vibrant

Veuve Clicquot Reserve \$129
Freshness, strength, aromatic richness & silkiness

Veuve Clicquot Rose \$139
Unleashing the vivacity and explosive fruit aromas

MÉTHODE & SPARKLING

Lindauer Brut \$12
Lindauer Rosé \$12
Brown Brothers Moscato \$12
Botter Prosecco \$12
(above per glass)

Lindauer Brut \$40

Citrus fruits, strawberry sorbet & toasty notes

Squawking Magpie Rosé \$56

Hawke's Bay
Citrus bouquet, smooth palate & nutty finish

Squawking Magpie Brut Méthode Traditionnelle \$56

Hawke's Bay
Chardonnay & Pinot Noir grapes with citrus

Tallero Prosecco Extra Dry \$48

DOC NZ

SPARKLING GRAPE JUICE \$15

Red or White

ALMIGHTY RANGE \$6

Various Flavours

BUNDABERG RANGE \$6

Various Flavours



WINE LIST

WHITE

Squawking Magpie Sauvignon Blanc \$46

- Marlborough
Citrous, lemongrass & Kafir lime

Tohu Sauvignon Blanc \$44

- Marlborough
Passionfruit, exotic spices & rich nutty biscuit

Wither Hills Early Light Sauvignon Blanc \$42

(9.5%)
- Marlborough
Guava, lemon & mandarin with a crisp finish

Tohu Chardonnay \$44

- Gisborne
Stone fruit, pink grapefruit & soft smoky oak

Tohu Pinot Gris \$44

- Marlborough
Pear, citrus, quince, golden apple & spice

Squawking Magpie Pinot Gris \$50

- Hawke's Bay
Pear, honey & citrus

Tohu Pinot Rosé \$42

- Nelson
Rose petal, berries, pink melon & citrus

Squawking Magpie Rosé \$46

- Hawke's Bay
Pink guava, roses, grapefruit & summer fruits

Kono Riesling \$44

- Marlborough
Aroma of fresh lime, elderflower & orange

RED

Tohu Merlot \$44

- Hawke's Bay
Dark plum aromas with subtle spicy notes

First Flight Merlot \$48

- Gimblett Gravels
Ripe plum with vanilla, cedar & tobacco notes

Angus the Bull Cabernet Sauvignon \$46

- Central Victoria
Ripe black fruits, rich dark chocolate & vanillin

Jacob's Creek Shiraz \$42

- Australia
Spicy plum, blackberries & hints of rich dark chocolate

Squawking Magpie Syrah \$50

- Gimblett Gravels
Delicate fruit with pepper & liquorice tones

Tohu Pinot Noir \$44

- Marlborough
Dark fruit aromas with bright floral & spicy oak

Squawking Magpie Reserve Pinot Noir \$50

- Hawke's Bay
Sweet cherry, plum, fine tannins & vanilla oak

Squawking Magpie Merlot / Cabernets Bay \$48

- Hawke's Bay
Plum with vanilla, cedar & tobacco notes

THE
DEVON
HOTEL

(06) 75 9 9099
MAIL@DEVONHOTEL.CO.NZ

BOOK DIRECT TODAY!