



DECO

— E A T E R Y —
LOPDELL HOUSE - TITIRANGI

LUNCH SET MENU

\$39 PP

SHARE

MEZZE PLATTER ^v

Hummus, tzatziki, baba ganoush, feta, olives, falafel, mixed pickles, buffalo cauliflower, flatbread, Turkish pide

MAIN

SOUVLAKI OPEN WRAP ^{vo}

Tzatziki, slaw, pickled red onion, spicy aioli, dukkah, Greek pita bread
Choice of: Pan Roasted Chicken | Pulled Lamb | Falafel

BEEF BURGER

Beef patty, bacon, caramelised onions, lettuce, tomato, gherkins, fries

FRIED CHICKEN WAFFLES

Maple, pickled red cabbage, sesame, spicy aioli

FATTOUSH ^{DF}

Lebanese salad, iceberg, cucumber, tomato, radish, onion, parsley & mint, crispy flatbread, candied walnuts, pomegranate dressing

Choice of:

Pan Roasted Chicken | Halloumi | Falafel

LAHMAJUN ^{DFo}

Turkish street pizza, spiced mince, basil pesto, salsa, lemon

WE WILL TAKE ALL REASONABLE STEPS TO
ACCOMMODATE YOUR DIETARY NEEDS,

However we cannot guarantee that the ingredients used will be allergen free.

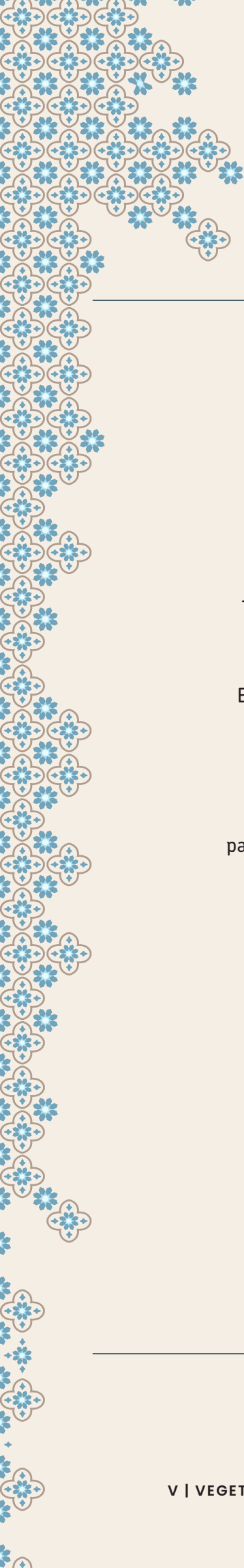
V | VEGETARIAN

VG | VEGAN

DF | DAIRY FREE

O | OPTION

2.5% credit card and PayWave surcharge applies. Surcharge on public holidays may apply.



DECO

— E A T E R Y —
LOPDELL HOUSE - TITIRANGI

LUNCH SET MENU

\$55 PP

SHARE

MEZZE PLATTER ^V

Hummus, tzatziki, baba ganoush, feta, olives, falafel, mixed pickles, buffalo cauliflower, flatbread, Turkish pide

MAIN

SOUVLAKI OPEN WRAP ^{VO}

Tzatziki, slaw, pickled red onion, spicy aioli, dukkah, Greek pita bread
Choice of: Pan Roasted Chicken | Pulled Lamb | Falafel

BEEF BURGER

Beef patty, bacon, caramelised onions, lettuce, tomato, gherkins, fries

FRIED CHICKEN WAFFLES

Maple, pickled red cabbage, sesame, spicy aioli

FATTOUSH ^{DF}

Lebanese salad, iceberg, cucumber, tomato, radish, onion, parsley & mint, crispy flatbread, candied walnuts, pomegranate dressing

Choice of:

Pan Roasted Chicken | Halloumi | Falafel

LAHMAJUN ^{DFO}

Turkish street pizza, spiced mince, basil pesto, salsa, lemon

DESSERT

CHURROS NEST

Cinnamon sugar, salted caramel, chocolate sauce, pistachio, vanilla ice cream

BAKLAVA

Turkish delight, pomegranate mascarpone, pashmak, pistachio

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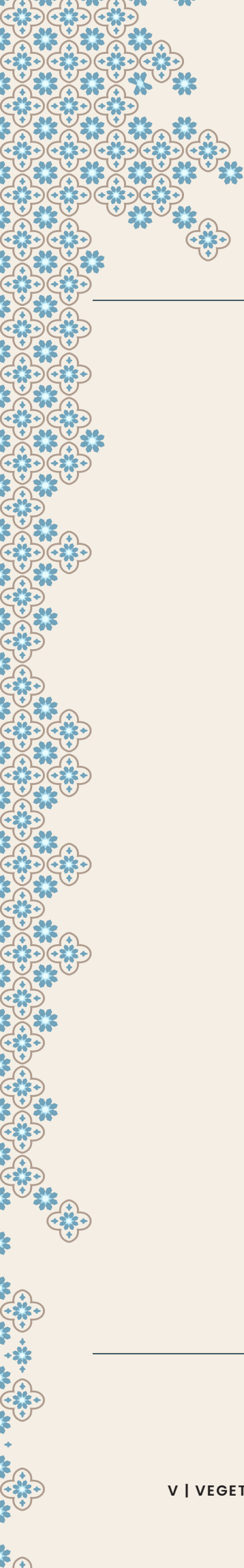
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— E A T E R Y —
LOPDELL HOUSE - TITIRANGI

DINNER SET MENU

3 COURSE \$65 PP

SHARE

SULTAN'S FEAST

Pulled lamb, fried chicken, calamari, chopped salad, broccolini & chimichurri, roasted kumara & whipped feta

MAIN

WAGYU SHORT RIB

On the bone beef rib, green beans, matchstick potatoes, jus

SPANISH OCTOPUS DF

Sujuk and potato salsa, tapenade, wilted kale, herb aioli

QUZI VO

Traditional Arabic rice, roasted nuts, golden raisins, pomegranate, parsley, tzatziki, salad

Choice of:

Pan Roasted Chicken | Falafel

JORDANIAN LAMB

Slow cooked lamb shoulder, hummus, almonds, salsa, feta, jus, flatbread

DESSERT

PAVLOVA

Fresh berries, mango puree, chantilly cream, limoncello gel, citrus fruit, hokey pokey

CHURROS NEST

Cinnamon sugar, salted caramel, chocolate sauce, pistachio, vanilla ice cream

BAKLAVA

Turkish delight, pomegranate mascarpone, pashmak, pistachio

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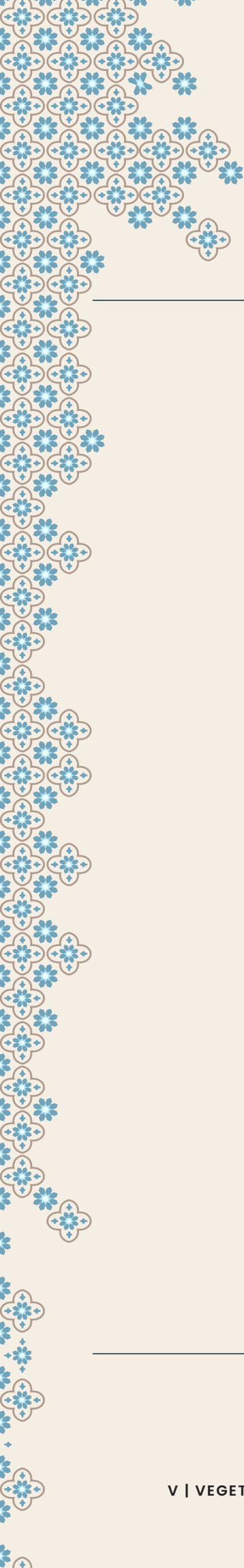
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DECO

— E A T E R Y —
LOPDELL HOUSE - TITIRANGI

DINNER SET MENU

3 COURSE \$79 PP

ENTREE

MOROCCAN HUMMUS VG

Falafel, pumpkin seeds, flatbread

CHILLI GARLIC PRAWNS

House sambal, fried curry leaves, lemon, Turkish pide

PORK BELLY

Wilted kale, spiced onion, caramelised apple, apple calvados

BUTTERMILK FRIED CHICKEN

Harissa aioli, gherkins, chilli

MAIN

WAGYU SHORT RIB

On the bone beef rib, green beans, matchstick potatoes, jus

SPANISH OCTOPUS DF

Sujuk and potato salsa, tapenade, wilted kale, herb aioli

QUZI VO

Traditional Arabic rice, roasted nuts, golden raisins,
pomegranate, parsley, tzatziki, salad

Choice of:

Pan Roasted Chicken | Falafel

JORDANIAN LAMB

Slow cooked lamb shoulder, hummus,
almonds, salsa, feta, jus, flatbread

DESSERT

PAVLOVA

Fresh berries, mango puree, chantilly cream,
limoncello gel, citrus fruit, hokey pokey

CHURROS NEST

Cinnamon sugar, salted caramel, chocolate sauce,
pistachio, vanilla ice cream

BAKLAVA

Turkish delight, pomegranate mascarpone,
pashmak, pistachio

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