

WELCOME

We do not charge for the performances, therefore our performers will appreciate a minimum of 15% gratuity for giving their all – we are sure you will wish to add more

At Stardust we do things with unique flair and our menu is no exception.

There are no starters or mains. Tonight is your symphony! Let us assist you to compose your meal. Choose your favourite dishes from our Opening Act And conclude with a Standing Ovation

Or

Let us conduct you with one of our Set Menus

Opening Act – The Tapas and Platters Medley

Bread Board – Serves 2 Artisanal bread – freshly baked daily, olive stick, Ciabattini roll, Baguette, served with a ramekin of Spanish Romesco, Mediterranean baba ganoush, herbed tahini, and organic Cape olives from a local boutique farm
.....R110

(V) Cheese Platter – Serves 2 Specialty cheese of limited production from our cheesemonger, fried brie, Prince Albert gruyere cheese, gorgonzola, and ash rolled goats' cheese. Served together with preserved figs, baguette and honeycombR250

(V) Mediterranean Mezze Platter – Serves 2

Salads are prepared from scratch daily in our kitchen: humus, labane, tzatziki, baba ganoush, grilled red peppers, marinated aubergines, feta stuffed peppadews, and pickles. Served with schoog (spicy hot paste) and lafa bread
.....R165

Soup of the Day – ask your waiter which soup will be served to you in a bread bowl.....R60

(V) Homemade Spanakopita & Falafel Balls served with humus and tzatziki
.....R75

(V)Truffle Mac & Cheese croquettes served with sauce Mornay (French cheese sauce)
.....R75

(V) Vegan Melanzane Layered aubergine, with melted vegan cheese (contains nuts), whole
peeled tomatoes and onions, spiced to perfection and garnished with fresh basil
leaves. A vegan delicacy
..... R75

Cape Malay Coconut Mussels served with charred bread and burnt lemon. The way the locals
have made it for many generations. Why change a winning
recipe? Single
.....R80 D
ouble.....R150

Glazed Free Range Chicken Wings A Japanese style Char Sui dish, topped with sesame
seeds and served with homemade harissa
mayo, thyme infused honey, and a
pineapple red cabbage slaw.....R90

Spicy Moroccan Cigars Lamb mince wrapped in a crispy Moroccan style pastry, served on a
bed of green leaves, accompanied by herbed tahini sauce
.....R90

Mozambican Langoustines Sourced from our local supplier. Delivered daily from Mozambique
to Cape Town – served with crispy onions, corn salsa, coriander pesto and labane
cheese portion of 3
.....
R180 portion of 6
..... R35
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Braised Beef Short Rib Slow cooked for six hours in our chefs signature sauce, resulting in
meat that falls off the bone, served with pickled veg to counter balance the perfect
taste.....R120

Dukkah Spiced Roast Lamb Riblets This Greek Island recipe is guaranteed to leave you with a
taste of “more” and is served with Greek yogurt and
mint.....R120

Springbok Carpaccio garnished with goats’ cheese mousse, candied pecan nuts and a
balsamic reduction
.....R110

Game Fish Ceviche with avocado puree, chilli peanuts, black mayo and baby gem
lettuce....R120

Meat Platter – Serves 2

Moroccan cigars, lamb riblets, Moroccan chicken breasts, BBQ beef kebabs and pickled
vegetables.....R295

Seafood Platter – Serves 2 Trout Gravlax, smoked snoek pâté, crispy calamari and Mozambican crayfish. Served with chilli mayo and crackers

.....R295

Add on the Side:

Broccoli and cauliflower brassica R45

Rosemary and garlic-roasted baby potatoes R45

Polenta chips with truffle mayo and a Spanish Romesco sauce R65

Steamed edamame beans with Moroccan spice blend R45

Sweet paprika-spiced popcorn R25

Honey and miso roast corn R30

Pickle veg and sesame salad R55

Green leaf salad R40

The Standing Ovation

Halva infused Crème
Brûlée R65

Vanilla ice-cream topped with
honeycomb R65

Banana, coconut and vanilla panna cotta (vegan)
R65

Trio of Sorbet (vegan)
R65

Churros, cinnamon sugar, chocolate sauce and a scoop of vanilla ice cream R65

YOU MAY WISH TO CHOOSE FROM OUR SET MENU'S AVAILABLE EVERY NIGHT

Winter Special – Mediterranean Skewers

R295

Starters

Mediterranean Mezze Platter – humus, labane, baba ganoush, grilled red peppers, marinated aubergines, and pickles.

Served with schoog (spicy hot paste) and lafa bread

You can add Falafel balls and Spanakopita to your mezè platter for R40 per person

Mains

Shishlick – Mediterranean Skewers Grilled to perfection on an open flame, centrally plated with green salad & baby potatoes

2 skewers per person – 150g each (1 rump & 1 chicken)

Rump – Prime rump soaked in a thick jus, served with a pepper sauce

Chicken – free range chicken breast glazed with a honey and mustard sauce

To change the rump option to a beef fillet, add R40 per person

Dessert Platter

A combination of:

Halva infused Crème Brûlée

Vanilla ice cream topped with Honeycomb

Churros, cinnamon sugar and chocolate sauce

Vegan Set Menu R275

Starters

Hummus Masbaha – Homemade hummus topped with tahini, crispy onion, mushrooms and chickpeas. Together with 3 Falafel balls and 2 oven baked Spanakopita filled with blanched spinach and almond cheese. Served with pita bread (ask for GF option pita)

Mains

Lentil and Thyme Tagine – Warm lentil and thyme with roasted baby potatoes served in an authentic Moroccan tagine dish.

Served with Grilled red peppers and fennel and red onion salsa

And

Vegan Melanzane – Layered aubergine, with melted vegan cheese (contains nuts), whole peeled tomatoes and onions, spiced to perfection and garnished with fresh basil leaves.

Dessert

Coconut Strawberry Panna Cotta – This Vegan friendly gluten free dessert is served in a liquid strawberry base and topped with a vanilla tuille

Set Menu “A” R350

Upon Arrival

Artisanal bread freshly baked daily, Olive stick, Ciabattini roll, Baguette, served with a ramekin of Spanish Romesco, Mediterranean baba ganoush, herbed tahini, and organic Cape olives from a local boutique farm

Followed by

Homemade falafel and spanakopita with tzatziki and herbed tahini

Mains (choose one of the following individually plated)

All main courses are served with roasted baby potatoes, broccoli and cauliflower brassica

250g Beef Sirloin served with black pepper, wild mushroom, and truffle cream sauce

Roasted Quarter Chicken basted with a toasted garlic and thyme jus, served with brussels sprouts and heritage baby carrots

Grilled Linefish in a French Velouté parsley savoury sauce served over a fennel and red onion salsa

Moroccan Lamb Shoulder Tagine in red wine jus, served with a crushed peas and mint salad

Vegan or Vegetarian Melanzane Layered aubergine, with melted cheese and whole peeled tomatoes and onions, spiced to perfection and garnished with fresh basil leaves. Baked in a crispy phyllo pastry.

Al a parmegiano with fior di latte (Mozzarella cheese made from cow's milk)

OR

A Vegan option to be made with almond milk (contains nuts)

Dessert Platter that includes all the following:

Halva infused crème brulee

Honeycomb and vanilla ice cream

Churros, cinnamon sugar and chocolate sauce

Set Menu "B" R395

Upon Arrival

Artisanal bread freshly baked daily, Olive stick, Ciabattini roll, Baguette, served with a ramekin of Spanish Romesco, Mediterranean baba ganoush, herbed tahini, and organic Cape olives from a local boutique farm

Starters

Glazed Free Range Chicken Wings

A Japanese style Char Sui dish, topped with sesame seeds and served with homemade harissa mayo, thyme infused honey, and a pineapple red cabbage slaw

Truffle Mac & Cheese croquettes served with sauce Mornay (French cheese sauce)

Crispy Calamari with homemade saffron mayo

Mains (choose one of the following individually plated)

All main courses are served with roasted baby potatoes, broccoli and cauliflower brassica

250g Beef Sirloin & Roasted Bone Marrow served with a truffle black pepper, exotic mushrooms and cream sauce

OR

Roasted Half Baby Chicken with a toasted garlic and thyme jus, brussels sprouts and heritage baby carrots

OR

Grilled Linefish & Prawns, in a French Velouté parsley savoury sauce served over a fennel and red onion salsa

OR

Vegan or Vegetarian Melanzane Layered aubergine, with melted cheese and whole peeled tomatoes and onions, spiced to perfection and garnished with fresh basil leaves. Baked in a crispy phyllo pastry.

Al a parmegiano with fior di latte (Mozzarella cheese made from cow's milk)

OR

A Vegan option to be made with almond milk (contains nuts)

OR

Moroccan Lamb Shank served in an authentic Moroccan Tagine bowl with roasted cherry tomatoes, aubergine and chickpeas

Dessert Platter that includes all the following:

Halva infused Crème Brûlée

Banana, coconut and vanilla panna cotta

Vanilla ice-cream topped with honeycomb and served with our own dulce de leche (sweetened milk confection)

Mediterranean Feast R495

We will spoil your whole table (essential!) with the best dishes the Mediterranean has to offer and we will keep it coming throughout the evening.

As close as you can get to the Mediterranean Sea without getting wet.

All the following dishes are included.

Best of Lebanon – humus masbacha, labane, baba ganoush, grilled red peppers, marinated aubergines, feta stuffed peppadews and schoog (spicy hot paste)

Served with lafa bread.

Best of Greece – Spanakopita, falafel, tzatziki and Kalamata olives

Best of Cyprus – Grilled Mozambican prawns, paprika spiced calamari and coconut mussels served with charred bread and burnt lemon

Best of Morocco – Moroccan spicy cigars, dukkha spiced roast lamb riblets, Harissa spiced chicken breast skewer and a sweet & sour glazed beef skewer.

Served with Romesco sauce and pickled vegetables

Dolce – The best of Stardust

A combination of:

Halva infused Crème Brûlée

Vanilla ice cream topped with Honeycomb

Churros, cinnamon sugar and chocolate sauce