

Set Menus

The following set menus may be pre-ordered or adapted especially for you.

To maintain the quality we expect from ourselves, set menus are required for tables of 8 people or more. All set menus have an option of Meat and Sea Food and Poultry served centrally to each table. This does cater for all tastes. Vegetarians vegans and or other dietary requirements are catered for individually.

Please feel free to contact us for more information.

Midweek Summer special set menu. R275 per person (Full 3 course meal)

- Tuesday to Thurs only
- Tables of 4 and above
- Not always available if not pre ordered
- Valid Jan 2019 till end of June 2019 only

Starter

Mediterranean Cheese Soufflé – A traditional Mediterranean soufflé, a country recipe made from 3 cheese's: parmesan, gruyere and gorgonzola. Topped with garnish of tree nuts accompanied by a homemade pesto

Vegan option – Humus Masbacha – Freshly ground Humus with olive oil and Med spices. Topped with caramelized onions and mushrooms served with a Pita bread

You can add Falafel balls and Spanakopita for R40 per person

Mains

Shishlick – Mediterranean Skewers Grilled to perfection on an open flame, centrally plated with green salad & potato wedges. 2 skewers per person – 150 gr. 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

Halva infused Crème Brûlée – Our unique recipe that will leave you with a definite taste for more.

Price per person R275

VEGAN SET MENU – “Give peas a chance” R275

Starters

Hummus Masbaha – Homemade hummus topped with tahini, crispy onion, mushrooms and chickpeas. Together with 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

Summer berry and apple crumble topped with coconut cardamom custard and mango sorbet (GF)

SUMMER SPECIAL MEDITERRANEAN SKEWERS Set Menu R295 per person

Starter

Mediterranean Mezze Platter – humus, labane, baba ganoush, grilled red peppers, marinated aubergines, and pickles. Served with schoog (spicy hot paste) and herbed pita 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 & potato wedges. 2 skewers per person – 150 gr. each (1 rump & 1 chicken)
Rump – Prime rump soaked in a balsamic demi-glaze reduction sauce, served with thick jus.
Chicken – free range deboned chicken thighs 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

Set Menu “A” Lady Gaga R350

Upon Arrival

Artisanal bread freshly baked daily, Olive stick, seeded bread, 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

Chicken Harisa comprises of slow roast chicken thigh baked in a homemade harissa sauce, with fresh green beans, baby onion, garlic and cherry tomatoes

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

Moroccan Lamb Tagine in homemade bone-reduced 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 coconut mozzarella cheese

Dessert Platter that includes all the following: Halva infused crème brulee and Honeycomb with vanilla ice cream and Churros, cinnamon sugar and chocolate sauce

Set Menu "B" Madonna R395

Upon Arrival

Artisanal bread freshly baked daily, Olive stick, seeded bread, 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

Fragrant Deboned Chicken Tagine a classic Moroccan dish, served in a traditional earthen tagine bowl. Slow cooked with original spices, preserved lemons, olives and onions. Served on fragrant couscous

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

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) A Vegan option to be made with vegan coconut mozzarella cheese

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 and Lindt chocolate truffles and vanilla ice-cream topped with honeycomb and served with our own dulce de leche (sweetened milk confection)

Mediterranean Feast Set Menu 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 Lindt chocolate truffles, Vanilla ice cream topped with Honeycomb Churros, cinnamon sugar and chocolate sauce

Surf & Turf set menu**R495 per person**

Starter

Artisanal bread freshly baked daily, olive stick, seeded bread, 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**Platters of succulent Karoo lamb chops**

Grilled to perfection topped with chimichurri sauce, accompanied with herb mashed potato

&

Seafood Platter

A combination of deep fried Patagonica calamari tubes and tentacles, grilled line fish & king prawns, accompanied with lemon butter and our famous Stardust tartar sauce, served alongside Persian rice and green salad

Dessert Platter that includes all the following: Halva infused crème brulee and Honeycomb with vanilla ice cream and Churros, cinnamon sugar and chocolate sauce

Lamb shank or Norwegian salmon or fillet**R495 per person**

Starter Artisanal bread freshly baked daily, olive stick, seeded 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

Individual plating of either:

Lamb Shank Slow cooked 400g lamb shank with herbed mash

Or

Norwegian Salmon Pan seared and served on sautéed seasonal vegetables and baby potatoes topped with a sweet soy, chili and sesame sauce

Or

Argentino Chimichurri spiced fillet

300g fillet served with shaped chunky potato and grilled ribbon veg, smothered with an authentic South American chimichurri dressing

The above are served with centrally plated green salad

Dessert Platter that includes all the following: Halva infused crème brulee and Honeycomb with vanilla ice cream and Churros, cinnamon sugar and chocolate sauce

**ANY OTHER IDEAS CAN BE DISCUSSED WITH OUR
CHEF – WE ARE ABLE TO MAKE UP ANY MENU TO
SUIT ANY BUDGET AND OR CULINARY PREFERENCE**

* Example menu only – prices and items subject to change without notice