

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

We do our best to cater for everyone, following are abbreviations that you may find useful:

GF = Gluten free, VT = Vegetarian and VG = Vegan

Please let us know if we can do anything more to make your evening perfect

Don't be shy!

We wish you a fabulous time with us.

The Stardust team

The Opening Act

Soup of the day- chef's choice.....R56

The Chef's chance to tickle your taste buds with a warm appetiser. Served in a homemade bread bowl

(VT)(VG) SpanakopitaR65

Pastry filled with blanched spinach and almond cheese. Oven baked and served with herbed tahini sauce and accompanied by a garden fresh green leaf salad

(VG)(GF) Falafel.....R65

Our secret recipe of delicious deep fried chickpea balls. Served with green salad, humus, schoog and pita bread (ask for GF option of pita)

Spicy Moroccan cigars..... R75

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

Calamari fried tentacles with duck baconR75

Served on a bed of garden fresh rocket leaves with shaved fennel dressed with a saffron aioli

(VG)(GF) Masbaha.....R75

Homemade hummus topped with tahini, caramelised onion, mushrooms and chickpeas. Served with pita bread (ask for GF option pita)

(VG)(GF) Warm quinoa salad..... R75

Quinoa, spinach and mushrooms with spring onion and almond flakes. A heart-warming salad for a cold winter's night. Add feta for R20 Add Chicken for R20 Add 3 Harissa prawns for R45

(VT) (VG) (GF) Aubergine rolls (also available as a main dish).....R75

Stuffed with spinach and almond cheese served on tahini coconut cream with cumin roasted baby carrots

Mussels Escabeche.....R90

It is one of the most traditional in Spanish gastronomy. Made up of olive oil, vinegar, garlic, salt, fresh leaves, smoky paprika, chilli and tomato sauce with warm herbed toasted pita bread

(VT)(GF)Mediterranean mezé serves 2 R135 serves 4 R250

Assortment of authentic home-made Mediterranean mezé dips: humus, tahini, tzatziki, labané goat cheese, pesto, feta, marinated brinjals, aubergine mayo, babaganoosh, vegetable crudités, matbuha, schoog (spicy paste) served with pita bread (ask for GF option of pita)

Add spanakopita and falafel balls for R18 per person

The Climax

Moroccan fish tagine.....R159

Spicy fish made in a slow cooked flavoured salsa base stew, with chickpeas, ginger, chillies, coriander, green and black olives, preserved lemon and flaked almonds. Served in a tagine dish.

Lamb tagine.....R178

A Stardust speciality oven baked & served in traditional tagine earthenware pots. Slow cooked lamb spiced with cinnamon and nutmeg, and finished with honey-drenched onion and dried fruit compote.

Beef ribs assado – our special cut.....R180

A sumptuous beef short rib cut. Oven baked for six hours in a delicious sauce.

Tomahawk Steak (400g).....R240

Our unique cut of beef ribeye on the bone. Served with seasonal vegies and potato wedges. Garnished with compound butter. Ideal for meat lovers.

Chicken piccata.....R155

Comprises of slow roast chicken thigh, skewered and glazed with lemon caper butter, served with potatoes wedges and green vegetables in a tagine dish.

Seafood medley in fragrant coconut milk..... R170

Mussels, calamari, line fish and prawns simmered in a fragrant coconut milk, ginger and coriander cream sauce, served in a tagine dish.

Lamb Chops R245

3 Juicy tender lamb chops, thick cut, served on soft polenta and mushroom ragout topped with brown sauce and a dash of edamame pea, mint and pistachio.

Lamb shank..... R230

Slow cooked 450g lamb shank braised in root vegetables & fresh herbs, resting on a tower of buttery herbed mash served in its own gravy with chimichurri sauce

(VT) (VG) (GF) Aubergine rollsR120

Stuffed with spinach and almond cheese served on tahini coconut cream with cumin roasted baby carrots

Something meaty.....Single R220/Double R395

Stunning combination of (150g single or 300g double) grilled and thin sliced beef rump drizzled with chimichurri sauce, lamb chop, chicken skewers, spicy Moroccan style cigars, cold red cabbage salad and potato wedges. Served with a trio of dips: chilli schoog, tahini and creamy guacamole

The Standing Ovation

Crème Brûlée.....R70

We guarantee this to be one of the best Crème Brûlées you have ever tasted. Baked creamy custard with white chocolate, finished with a caramelized sugar topping

Chocolate Malva.....R70

Grandma's malva pudding recipe – rich chocolate sponge, served with chocolate sauce topped with vanilla ice-cream

Halva Ice-CreamR70

Home-made Halva ice-cream drizzled with honey and finished with a sesame topping. A taste to remember! Served in an ice-bowl

Vanilla Ice-Cream.....R50

Vanilla ice-cream smothered in chocolate or caramel sauce. Served in an ice bowl

Dessert Platter | Serves 4.....R195

The best of all worlds! A combination of Crème Brûlée, chocolate malva and halva ice-cream

(VG)(GF) Coconut Strawberry Panna CottaR75

Vegan and gluten free dessert is served in a strawberry soup and topped with a vanilla tuille

This

Something fishy.....Single R295/Double R540

A seafood lover's platter of: fresh line fish, grilled queen prawns (3 single or 6 double), Cajun Patagonica calamari and crispy tentacles, Mussels Escabeche in a smoky paprika, chilli and tomato sauce , accompanied by a cold red cabbage salad, Persian rice & Stardust's tartar sauce
Add a crayfish tail, or two, to your platter to make it super specialSQ

Chef's special fish.....SQ

Ask your waiter what the Chef has the net today!

Shishlick(meat skewers)

Your choice of shishlick placed onto hand-crafted Moroccan skewers with bell peppers, caramelized onions, pineapple & mushrooms, grilled to perfection on an open flame. Served with potato wedges

Rump skewer – 150 gr. per skewer – 2 skewersR189

Prime rump soaked in a balsamic demi-glaze reduction sauce, served with Dijon & Pepper sauces

Prime fillet – 150 gr. per skewer – 2 skewersR225

With a rosemary infused basting, served with Dijon & Pepper sauces

Chicken (free range) – 150 gr. per skewer – 2 skewersR165

With a creamy wholegrain mustard sauce

Half and Half – 2 skewersR178

A combination of chicken and grade "AAA" Rump – a skewer of each (add R18 for fillet)

ON THE SIDE.....R40

• Steamed Vegetables • Couscous • Side Salad • Wedges • Mash • Rice • Cauliflower Couscous

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.

Set Menu #1

Chicken piccata, beef assado & Moroccan fish

R295 per person

Starter

Mediterranean Tapas Mediterranean Tapas Assortment of 9 authentic home-made Mediterranean Mezè dips: humus, tehina, tzatziki, herb encrusted goat cheese labanè balls, pesto, feta, aubergine mayo, marinated brinjals, babaganoosh, matbuha, Schoog (spicy paste) served with pita bread and vegetable crudités.

You can add falafel balls and Spanakopita to your mezè platter for R18 per person.

Mains

Assado Beef – A sumptuous beef short rib cut. Oven baked for six hours in a delicious sauce.

&

Moroccan Fish Tagine– Moroccan spicy fish made in a slow cooked flavoured salsa base stew, accompanied with chickpeas, ginger, chillies, coriander and flaked almonds.

&

Chicken Piccata – Comprises of slow roast chicken thigh, skewered and glazed with lemon caper butter.

With a choice of Persian rice, couscous or a combination of both and served with a fresh garden green salad.

Lamb Tagine Slow cooked lamb spiced with cinnamon and nutmeg, finished with honey drenched onions, apricots and prunes.

Dessert Platter

A combination of crème brûlée, chocolate malva and halva ice-cream.

Set Menu #2

Shishlick (Skewers)

R295 per person

Starter

Mediterranean Tapas Assortment of 9 authentic home-made Mediterranean Mezè dips: humus, tehina, tzatziki, herb encrusted goat cheese labanè balls, pesto, feta, aubergine mayo, marinated brinjals, babaganoosh, matbuha, Schoog (spicy paste) served with pita bread and vegetable crudités.

You can add falafel balls and Spanakopita to your mezè platter for R18 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.

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 crème brûlée, chocolate malva and halva ice-cream.

Set Menu #3

Mediterranean feast

R450 per person

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!

Best of Lebanon:

Masbaha, babaganoosh, schoog, aubergine mayo, labanè cheese and pita.

Best of Greece:

Spanakopita, falafel, tahini, tzatziki, feta, Kalamata olives and cherry tomatoes.

Best of Cyprus:

Grilled queen prawns, grilled Patagonica calamari & crispy tentacles and mussels in a creamy white sauce, Basmati Rice.

Best of Morocco:

Moroccan spicy cigars, rump & chicken shishlick skewers, matbucha salad, marinated aubergines, potato wedges and Mediterranean salad.

Best of Stardust:

Crème brûlée, chocolate malva and halva ice-cream.

Set Menu #4

Tagines

R295 per person

Starter

Mediterranean Tapas Assortment of 9 authentic home-made Mediterranean Mezè dips: humus, tehina, tzatziki, herb encrusted goat cheese labanè balls, pesto, feta, aubergine mayo, marinated brinjals, babaganoosh, matbuha, Schoog (spicy paste) served with pita bread and vegetable crudités.

You can add falafel balls and Spanakopita to your mezè platter for R18 per person.

Mains

Tagine is a Stardust specialty dish! Moroccan stew, oven baked and served in traditional tagine earthenware pots.

These dishes are plated on central dishes and served with Persian rice, couscous and a fresh garden green salad

Included are all 3 of the following Moroccan Tagine Dishes:

Beef Tagine

This spicy tagine is a savoury combination of dried apricots and beef stewed with saffron, cinnamon, ginger, paprika and crushed pepper

Seafood Tagine

Mussels, calamari, line fish, and prawns simmered in a coconut, ginger and coriander cream sauce

Chicken (Free Range) Tagine

Aromatic Moroccan style chicken deboned thighs scented with our unique spice blend

Dessert Platter

A combination of crème brûlée, chocolate malva and halva ice-cream.

Additional options:

Option 1- replace the beef with lamb

Add R40 per person

Lamb Tagine

Slow cooked lamb spiced with cinnamon and nutmeg, finished with honey drenched onions, apricots and prunes

or

Option 2 – replace the beef with oxtail

Add R40 per person

Oxtail Tagine

Succulent oxtail cooked slowly in our unique tomato and five spice blend sauce

Or

Option 3 – replacement of any of the above options

At no extra cost

Vegetarian Tagine

Southern Mediterranean vegetables slow cooked in a traditional North African spice mixture

Set Menu #5

Surf & Turf

R450 per person

Starter

Mediterranean Tapas Mediterranean Tapas Assortment of 9 authentic home-made Mediterranean Mezè dips: humus, tehina, tzatziki, herb encrusted goat cheese labanè balls, pesto, feta, aubergine mayo, marinated brinjals, babaganoosh, matbuha, Schoog (spicy paste) served with pita bread and vegetable crudités.

You can add falafel balls and Spanakopita to your mezè platter for R18 per person.

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

A combination of crème brûlée, chocolate malva and halva ice-cream

Set Menu #6

Lamb shank or Norwegian salmon or fillet

R430 per person

Starter

Mediterranean Tapas Mediterranean Tapas Assortment of 9 authentic home-made Mediterranean Mezè dips: humus, tehina, tzatziki, herb encrusted goat cheese labanè balls, pesto, feta, aubergine mayo, marinated brinjals, babaganoosh, matbuha, Schoog (spicy paste) served with pita bread and vegetable crudités.

You can add falafel balls and Spanakopita to your mezè platter for R18 per person.

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

Crème brûlée, chocolate malva and halva ice-cream

**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