

# STELLA

## CAFÉ | BAR

**Stella – for the love of stars.**

A beautiful Parisian-inspired space to relax and unwind while enjoying delicious food and the finest drinks Cape Town has to offer, including a splendid wine selection. Beautiful to look at and a delight to taste – that is Stella Café & Bar

### *M* **Michelangelo International Wine & Spirit Awards 2025 Prize Winners & Our Recommendations**

**Stella Sessions**  
Live music every Friday,  
between 17H00 and 19H00

**#StellaSessions**

*Frequent Guest Members pay less at Southern Sun owned restaurants and bars.  
Get instant savings when you settle your bill directly or charge it to your room and earn SunRands to redeem later.*

 Free WiFi available. Ask your waiter for details.  @SouthernSunHotels  @southernsunhotels  @SouthernSunGrp

May 2026

## SALADS


### CHICKEN CAESAR SALAD (Seafood / Dairy / Gluten) R180

Romaine lettuce | crispy parma ham | white anchovy | shaved parmesan | traditional Caesar dressing | hens egg | chicken breast (Option: grilled or crumbed)

 **WARM WINTER CAPE LENTIL SALAD (Dairy / Gluten) R90**  
 Herb roast baby vegetables | crisp lentils | tabacco onions | whipped yoghurt and chevin dressing **HIGH PROTEIN**

 **GRILLED GREEN VEGETABLE SALAD R115**  
 Baby spinach salad | grilled baby marrows | edamame beans | creamed feta and mint dressing **HIGH PROTEIN**

 **CUCUMBER AND TOASTED PEANUT SALAD (Nuts / Sesame) R95**  
 Sesame oil | soya sauce | chilli flakes | toasted sesame seeds | roast peanuts

 **CRISPY COS AND AVOCADO SALAD (Nuts / Dairy) R115**  
 Romaine lettuce | toasted walnut | avocado | green peas | radish | honey & mustard dressing  
 Option: Add grilled chicken breast R55

## SOUPS

*Served with toasted French Baguette and zesty herb butter*

**HEARTY CAPE WINTER VEGETABLE AND LENTIL SOUP (Dairy / Gluten) HIGH PROTEIN R125**  
 Aromatic winter vegetables | crunchy lentils | garlic & herb croutons


**RUSTIC BEEF AND BARLEY SOUP (Dairy / Gluten / Nuts) R125**  
 Root vegetable | pearl barley | crispy onions

## BURGERS

*All burgers served with potato fries, dill cucumber, lettuce, tomato, and crispy onion rings*

**STELLA BURGER (Dairy / Gluten) R170**  
 Authentic ash burger roll | boerewors patty | caramelised onions | mozzarella cheese

**CAPE MALAY CHICKEN BURGER (Dairy / Gluten) R160**  
 Deep fried panko crumbed chicken breast | brioche bun | coleslaw | Chef Dorliga's perinaise

 **VEGETARIAN SMASH BURGER (Dairy / Gluten) R160**  
 Soya and vegetable burger | roast garlic hummus | curried bean cassoulet | authentic red burger roll | tabacco onioni

**BBQ BRAISED BEEF BURGER (Dairy / Gluten) R195**  
 Brioche bun | slow braised beef | caramelized onion | mozzarella cheese

## SANDWICHES

*All sandwiches served with either potato fries or side salad*



### ROASTED AUBERGINE AND

**GREEN PESTO SANDWICH** (Dairy / Nuts / Gluten) **R155**

Roasted aubergine | house made green pesto |  
marinated feta | fresh river rocket



### MALAY CHICKEN PITA POCKET

 (Dairy / Gluten) **R140**

Yoghurt & Cape Malay spiced marinated chicken breast |  
dhania and red onion salad | labneh

### CULLINAN SANDWICH

 (Dairy / Gluten) **R215**

Streaky bacon | fried egg | mozzarella cheese | braised beef |  
caramelized onion | horseradish mayonnaise



### BRAISED CHICKEN PARATHA

 (Dairy / Gluten) **R155**

Pulled spiced chicken | mint tzatziki | dhania salad |  
muhammara Sauce

### LE CROQUE MONSIEUR

 (Dairy / Gluten) **R165**

Ham | truffle mayonnaise | mature Boland truckle |  
french baguette | rustic fries

### OLD FAVOURITES

 (Dairy / Gluten) **R95**

*All sandwiches served with either potato fries or side salad*

#### Choose 1 of the below

Cheese and tomato

Ham and cheese

Chicken mayonnaise

Ham and mustard

Bacon, egg and cheese

## BOWLS

### KIMCHI CHICKEN POKE BOWL

 (Gluten) **R160**

Deep fried tempura chicken | kimchi | avocado |  
edamame beans | sushi rice | pickled ginger | cucumber



### VEGAN BOWL

 (Gluten / Nuts) **R135**

Chickpea falafel | lemon bulgur wheat | pickled shaved red cabbage |



Hummus | sautéed shimeji mushroom | edamame pesto |  
chilli oil dressing **HIGH PROTEIN**

### SALMON POKE BOWL

 (Seafood / Gluten) **R210**

Grilled teriyaki salmon | kimchi | avocado | edamame beans |  
sushi rice | pickled ginger | cucumber **HIGH PROTEIN**

### MARINATED PRAWN POKE BOWL

 (Seafood / Gluten) **R210**

Grilled queen prawn | kimchi | avocado | edamame beans |  
sushi rice | pickled ginger | cucumber

## TAPAS

**CHICKEN WINGS** (Gluten / Nuts)

R140 TAPAS

Options: Peri- Peri | BBQ

R255 MAIN

Toasted sesame seeds | chips

*Suggested Wine: Haute Cabrier Sauvignon Blanc / Chardonnay | Franschhoek***SMOKED CHICKEN MACARONI CHEESE**

R60 TAPAS

House smoked chicken | mature Boland truckle |

R105 MAIN

herbed panko (Dairy / Gluten)

*Suggested Wine: Merwida Papenkuils Unwooded Chardonnay | Breedekloof***HAKE AND CHIPS** (Dairy / Gluten)

R95 TAPAS

Rustic fries | tartare sauce | malt vinegar

R155 MAIN

*Suggested Wine: Cederberg Hills Sauvignon Blanc | Cederberg*

SPICY

**CAPE MALAY LAMB CURRY** (Dairy / Gluten)

R135 TAPAS

Steamed corn bread | vegetable pickle

R245 MAIN

*Suggested Wine: Koelenhof Koelenbosch Shiraz | Stellenbosch*

VEGETARIAN

**DURBAN VEGETABLE CURRY**

R85 TAPAS

Roast butternut | cauliflower and chickpea &amp;

R155 MAIN

Moong dal curry | fragrant basmati | vegetable atchar

*Suggested Wine: Peter Falke Blanc de Noir | Stellenbosch*

SPICY

**DEEP FRIED CALAMARI** (Dairy / Gluten / Seafood)

R95 TAPAS

Panko crumbed calamari | lemon emulsion | fries

R170 MAIN

*Suggested Wine: Cederberg Hills Sauvignon Blanc | Cederberg***WEST COAST MUSSELS** (Dairy / Gluten / Seafood)

R100 TAPAS

White wine creamy garlic sauce | toasted baguette

R170 MAIN

*Suggested Wine: Van Loveren No.5 | Robertson*

## MAINS

**GRILLED CHICKEN SUPREME** (Nuts / Dairy)

R180

Burnt cauliflower and butterbean puree |  
baby root vegetables | nut gremolata*Suggested Wine: Badsberg Chardonnay Sur Lie | Rawsonville***BRAISED BEEF CHEEK** (Dairy)

R225

Slow cooked beef cheek | minted samp risotto | baby root vegetables

*Suggested Wine: Koelenhof Koelenbosch Shiraz | Stellenbosch*

VEGETARIAN

**BOKAAP SPICED CAULIFLOWER**

R140

Marinated in lemon olive oil and fragrant spices |



SPICY

mildly spiced tomato gravy | mange tout | braised brussels sprout

*Suggested Wine: Cederberg Sauvignon Blanc | Cederberg***TUNA NICOISE** (Dairy / Seafood)

R260

Seared West coast yellowfin tuna | warm nicoise vegetables |

pickled quail eggs | sauce beurre blanc **HIGH PROTEIN***Suggested Wine: Goedverwacht Great Expectations | Robertson***CREAMY SEAFOOD BOWL** (Dairy / Gluten / Shellfish)

R240

Grilled Kingklip | grilled Prawns | corn ragout | charred corn veloute

*Suggested Wine: Merwida Papenkuils Unwooded | Breedekloof*

## GRILLS

*Choice of one sauce and side*

### VENISON FILLET

R305

(Please enquire with your waiter what Venison is available)

*Suggested Wine: Morgenhof Merlot / Cabernet Franc | Stellenbosch*

### 6 GRILLED KING PRAWNS (Dairy / Shellfish)

R305

*Suggested Wine: Peter Falke Blanc de Noir | Stellenbosch*

### BILTONG RUBBED BEEF RIBEYE (Gluten)

R295

*Suggested Wine: Warwick First Lady Cabernet Sauvignon | Stellenbosch*

### LAMB CUTLETS

R285

*Suggested Wine: Uniwines Dash Bosch Merlot | Coastal Region*

### SIRLOIN ON THE BONE 400G

R255

*Suggested Wine: Warwick First Lady Cabernet Sauvignon | Stellenbosch*

### SIDES:

R45 PER PORTION

Sautéed spinach | Herbed side salad |

Rustic fries | Onion rings | Pap & chakalaka |

(Allergens: Dairy)

Pommes purée | Truffle and parmesan polenta |

Rosemary and honey baked butternut |

Herbed crushed potato | Paratha

(Allergens: Gluten)

French fries

(Allergens: Gluten / Dairy)

Minted samp risotto

### SAUCE:

R35 PER PORTION

Peri-peri | Chimichurri | Red wine jus |

Smokey BBQ sauce

Mushroom sauce | Lemon and garlic butter |

Peppercorn sauce

## PASTA

### BRAISED BEEF BOLOGNESE (Dairy / Gluten)

R155

Braised and pulled beef ragout | shaved parmesan | penne pasta

*Suggested Wine: Koelenhof Koelenbosch Shiraz | Stellenbosch*



### CREAMY SPINACH & POTATO GNOCCHI (Dairy / Gluten)

R145

Light nutmeg bechamel sauce | toasted sunflower seed |

Parmigiano Reggiano

*Suggested Wine: Badsberg Chardonnay Sur Lie | Rawsonville*



### BUTTERNUT RAVIOLI (Dairy / Gluten)

R155

Ravioli of butternut | roasted butternut cream | toasted pumpkin seed

| marinated crumbled feta | Parmigiano Reggiano

*Suggested Wine: Perdeberg G.O.A.T Coldvine | Paarl*

### CREAMY LEMON CHICKEN PASTA (Dairy / Gluten)

R135

Sautéed chicken | penne pasta | parsley and lemon zest |

parmesan shavings

*Suggested Wine: Haute Cabrier | Franschhoek Sauvignon Blanc / Chardonnay*

## DESSERTS

**WHITE WINE & SAFFRON POACHED PEAR** (Dairy / Gluten) **R95**

Green elachi ice cream | cinnamon sable biscuit

**TRIO OF HOME-MADE ICE-CREAM** (Dairy / Nuts) **R100**

*Please ask your waiter what ice-creams are available*

**MILK STOUT TIRAMISU** (Dairy / Gluten / Nuts) **R100**

Amasi ice cream | salted caramel | hazelnut praline

**LEMON CURD TART** (Dairy / Gluten) **R100**

Burnt meringue | lemon Sorbet

**BAKED BANANA CHEESECAKE** (Dairy / Gluten) **R100**

Shortbread crumb | caramelized banana |  
banana & rum ice cream

**WARM DARK CHOCOLATE MUD PUDDING** (Dairy / Gluten) **R105**

Toffee ice cream | hot chocolate sauce

**CHOCOLATE FONDUE (dark chocolate 70%)** (Dairy) **R260**

*Sharing dessert for 2 people*

Marshmallows | fresh berries | mini meringues | Churros

**SEASONAL FRUIT PLATTER** **R95**

**THE CLASSICS****CLASSIC MOJITO**

Bacardi white rum | Monin wild mint syrup |  
soda water | fresh mint leaves | fresh lime

R95

**STRAWBERRY DAIQUIRI**

Bacardi white rum | Monin strawberry puree |  
Monin sweet & sour syrup | fresh strawberry | fresh lime

R120

**MARGARITA**

Jose Cuervo gold tequila | Butlers triple sec | fresh lime juice

R105

**COSMOPOLITAN**

Smirnoff vodka | Butlers triple sec | fresh cranberry juice | fresh lime juice

R95

**LONG ISLAND**

Jose Cuervo silver tequila | Smirnoff vodka | Bacardi white rum |  
Butlers triple sec | Gordons gin | Monin sweet & sour syrup | coke

R105

**SPECIALITY****CULLINAN MASTER CLASS**

Hennessy VSOP | Disaronno amaretto | Angostura bitters | lemon juice

R120

**NAARTJIE & GINGER HOT TODDY**

Bain's whisky | naartjie juice | fynbos honey | fresh ginger

R100

**HONEYBUSH & VANILLA RUM FLIP**

Bumbu rum | honeybush tea | egg | vanilla syrup

R130

**AMARULA ESPRESSO WARMER**

Amarula | Albatross vodka | fresh espresso | chocolate bitters

R110

**THE "BO-KAAP OLD FASHIONED"**

Klipdrift premium | spiced koesister syrup | Angostura bitters | orange bitters

R110

**ROSEMARY, PEAR & ROOIBOS COLLINS**

Kitapo gin | rooibos reduction | pear purée | rosemary syrup | ginger beer

R110

**BANANA BREAD KOEKSISTER OLD FASHIONED**

Banana-infused Woodford Reserve | Cape Malay spiced simple syrup |  
Angostura bitters

R120

**SPICED CAPE MALAY MARTINI**

Albatros vodka | Kahlúa liqueur | fresh espresso | Cape Malay spiced simple syrup

R115

**TABLE MOUNTAIN**

Sugarbird Cape fynbos brandy | Angostura bitters | rooibos syrup |  
fresh mint leaves | soda water | fresh lime | pineapple juice

R100

**THE KAROO NIGHTCAP**

Amarula | KWV 10 Year brandy | chilled americano | salted caramel syrup |  
orange bitters

R110

**FLORA DORA**

Malachite fynbos gin | fresh raspberry | lime juice | ginger beer | sugar syrup

R100

**MOCKTAILS****KIWI FYNBOS, ORANGE FIZZ**

Fynbos kiwi syrup | fresh orange juice | simple syrup | ginger beer

R70

**CAPE SPICE SPRITZ**

Abstinence Cape spice | strawberry puree | citrus syrup | soda water

R70

**PINEAPPLE MOJITO**

Pineapple juice | fresh lime juice | fresh mint leaves | simple syrup | soda water

R70

**BERRY BURLESQUE**

Blackberry syrup | fresh lime juice | honey water | fresh mint leaves | ginger beer

R70

**BEER**

Amstel	R54
Windhoek Lager	R58
Black Label, Castle, Castle Lite, Devils Peak Lite	R52
Devils Peak Lager	R50
Devils Peak Zero to Hero	R48

**PREMIUM BEER**

Corona	R62
Stella Artios	R50
Heineken	R52
Heineken 0.0	R52
Heineken Silver	R52

**DRAUGHT BEER**

Castle	R51/R56
Castle Lite	R53/R58
Stella Artois	R60/R65
Devils Peak Lager, Devils Peak Lite	R55/R60

**CIDERS**

Savanna Dry, Savanna Lite, Hunters Dry	R52
Bernini Dry Blush, Bernini Classic	R52
Savanna Alcohol Free	R52

**WHISKY**

Jameson	R46
Johnny Walker Black	R80
Macallan 12 year old	R135
Talisker	R125
Glenfiddich 15 year	R135
Glenlivet 18 year	R220
Suntory	R80
Nikka from the Barrel	R175
Bains	R49

**BRANDY & COGNAC**

Van Ryns 10 year	R62
Van Ryns 12 year	R94
Van Ryns 15 year	R152
KWV 20 year	R185
Klipdrift	R47
Klipdrift Premium	R53

**VODKA**

Absolute	R44
Grey Goose	R67
Albatross	R61
Cruz Vintage Black	R45

# BEVERAGES

## GIN

Karoo Prickly Pear, Kimushki, Malachite

Inverroche

Six dogs

Hendricks

Amarula Gin

## RUM

Elephantom Dark Rum

Captain Morgan- Spiced, Dark

Haven

## TEQUILA

Patron Blanco

El Jimador Blanco

## LIQUERS

Amarula

Amaretto Disaronno

Drambuie

Jagermeister

Kahlua

## SOFTDRINKS

Appletiser, Red Grapetiser

R60 R52

300ml – Coke, Cream soda, Fanta, Sprite, Stoney

R60 R45

300ml – Coke light, Coke Zero, Sprite sugar free

R66 R45

200ml – Coke

R60 R40

200ml - Bitter lemon, Ginger ale, Tonic,

R55 R40

Pink Tonic, Lemonade

200ml – Soda water, Tonic lite, Sugar free Pink Tonic

R70 R40

Red Bull

R42 R52

R90

## CORDIALS

Lime, Kola Tonic, Passion Fruit

R14

## WATER

R95

500ml – Still, Sparkling (Topia)

R58 R27

750ml – Still, Sparkling (Topia)

R50 R55

R42

R54

R56

R53

R50

**CHAMPAGNE**

Moët & Chandon Brut  
 Moët & Chandon Nectar  
 Veuve Clicquot Rosé

**PROSECCO**

Valdo Marca Oro Doc

**SPARKLING WINES**

**BRUT**

Graham Beck | Robertson  
 Pongracz | Stellenbosch  
 Pieter Cruythoff

**ROSÉ**

Graham Beck | Robertson  
 M Newstead Rosé | Plettenberg Bay  
 Pongracz | Stellenbosch

**ROSÉ**

Iona Sophie Le Rosé | Elgin  
 Peter Falke Blanc de Noir | Stellenbosch  
 Rosendal Barony Harmoni Rosé | Wellington  
 M Riebeek Cellar Collection Pinotage Rosé | Swartland

**WHITE WINES**

**WHITE BLENDS & AROMATIC**

Haute Cabriere | Franschhoek  
*Sauvignon Blanc / Chardonnay*

Neethlingshof Estate Gerwurztraminer | Stellenbosch

Stettyn Chardonnay Pinot Noir | Worcester  
*Chardonnay / Pinot Noir*

**SAUVIGNON BLANC**

Durbanville Hills | Durbanville  
 Goedverwacht Great Expectations | Robertson  
 Cederberg Sauvignon Blanc | Cederberg  
 M Degrendel Sauvignon Blanc | Durbanville  
 M Survivor Terroir | Darling

**CHENIN BLANC**

Van Loveren No. 5 | Robertson R1200  
 Laborie | Paarl R1495  
 R1495 M Perdeberg G.O.A.T Coldvine | Paarl  
 M Alvi's Drift | Worcester

**CHARDONNAY**

Merwida Papenkuils Unwooded | Breedekloof R160 | R810  
 Waterside | Franschhoek  
 Aslina | Stellenbosch  
 M Oak Valley Beneath The Clouds | Elgin  
 M Badsberg Chardonnay Sur Lie | Rawsonville

**RED WINES**

**CABERNET SAUVIGNON**

Warwick First Lady | Stellenbosch R120 | R620  
 Backsberg Four Pillars | Franschhoek R110 | R540  
 Cederberg | Cederberg R80 | R280  
 M Simonsig Labyrinth | Stellenbosch R120 | R590  
 M Asara Grand Legacy | Stellenbosch R920  
 R150 | R455

**MERLOT**

MAN Family Wines Jon Fiskaal | Paarl R330  
 M Zorgvliet | Stellenbosch R110 | R470  
 Canto | Durbanville R150 | R570  
 Lanzerac Jonkershoek | Stellenbosch R290

**PINOTAGE**

M Eagle's Cliff | Worcester  
 M Bellingham The Homestead | Franschhoek  
 M KVV Cathedral | Paarl  
 Beyerskloof | Stellenbosch

**SHIRAZ**

M Cavalli | Stellenbosch R70 | R350  
 Koelenhof Koelenbosch | Stellenbosch  
 M Stellenview Cape Five Reserve  
 M Babylonstoren | Franschhoek R70 | R260

**PINOT NOIR**

Haute Cabrière | Franschhoek R70 | R270  
 Maastricht | Durbanville R80 | R420  
 Iona - Mr P Knows | Elgin R90 | R460  
 Ghost Corner | Cederberg R415

**MALBEC**

M Perdeberg The Vineyard Collection | Paarl / Swartland R100 | R495  
 Sesfikile Malbec Granache | Paarl / Stellenbosch

R70 | 270  
 R260  
 R90 | R340  
 R395

R70 | R280  
 R260  
 R570  
 R520  
 R90 | R380

R90 | R330  
 R110 | R430  
 R840  
 R630  
 R1100

R80 | R280  
 R620  
 R145 | R580  
 R650

R60 | R280  
 R80 | R320  
 R120 | R520  
 R400

R125 | R460  
 R80 | R330  
 R470  
 R1090

R90 | R380  
 R580  
 R110 | R530  
 R990

R80 | R300  
 R90 | R380

**RED BLENDS**

Morgenhof | Stellenbosch R90 | R360  
*Merlot / Cabernet Franc*

La Bri Double Door Petit Verdot | Franschhoek R150 | R585

Pulpit Rock Louisa Cape Red Blend | Swartland R765  
*Cabernet Sauvignon / Malbec / Merlot / Cabernet Sauvignon / Petit Verdot*

Guardian Peak SMG | Stellenbosch R745  
*Shiraz / Mourvèdre / Grenache*

Anthonij Rupert Optima | Franschhoek R670  
*Cabernet Sauvignon / Cabernet Franc / Petit Verdot*

Mulderbosch Faithful Hound | Stellenbosch R430  
*Cabernet Franc / Malbec / Merlot / Cabernet Sauvignon / Petit Verdot*

Badsberg Belladonna Blend | Rawsonville R390  
*Cabernet Sauvignon / Cabernet Franc / Shiraz / Petit Verdot / Merlot / Durif*

Lanzerac Jonkershoek Reserve | Stellenbosch R490  
*Cabernet Sauvignon / Shiraz / Petit Verdot*

Perdeberg Endura Winemakers Selection  
 Cape Blend | Stellenbosch R890  
*Malbec / Cabernet Sauvignon / Pinotage*

M Flagstone Treaty Tree Classique Red | Somerset West R120 | R550  
*Pinotage / Cabernet Sauvignon / Shiraz / Melbec*

**FORTIFIED WINES**

Sandeman Sherry Medium | Spain R120gls  
 Sandeman Sherry Dry | Spain R120gls  
 Allesverloren Port Fine Old Vintage | Riebeeck West R90 gls  
 Boplaas Ruby Port | Calitzdorp R60 gls

**DESSERT WINES**

M Klawer Villa Esposto Straw Wine | Klawer / Olifants River R110 | 480