



A restaurant that celebrates life, the love of good food, community, and service excellence. Our restaurant offers a beautiful and chic environment for you to enjoy your dining experience.

Our passion for food is reflected in every dish we serve. We believe that food is more than just sustenance, it is a way to bring people together and create memories that last a lifetime.

## SALADS

(V) **CHOPPED SALAD** | 129  
red cabbage, baby gem lettuce and avocado garnished  
with nuts and seeds, placed on a base of buttery hummus  
+ add chicken | 40

(V) **WHIPPED FETA SALAD** | 129  
roasted tomatoes served on a bed of creamy whipped feta,  
drizzled with pesto and served with crispy tortilla wedges

**SEARED TUNA QUINOA SALAD** | 164  
quinoa & macerated tomato salad topped with seared yellowfin tuna  
drizzled with a zesty mint and citrus vinaigrette

## ASIAN FUSION

**BAO BUNS**  
served with Asian slaw dressed with sesame oil and rice wine vinegar,  
pickled ginger and Korean mayo

with a choice of either:  
Korean Chicken Bao Buns | 145  
Panko Prawn Bao Buns | 179

**POKE BOWLS**  
served on a bed of sushi rice, edamame beans, avocado,  
Asian slaw, seasonal fruit, nori mayo and spring onion,

with a choice of either:  
Trout | 185  
Prawn | 190  
Spicy Tuna | 185

## FIRM FAVES

**SIRLOIN STEAK 25OG + FRIES** | 169  
+ add egg | 15  
+ add sauce of choice | mushroom, pepper, cheese

**BEER BATTERED or GRILLED FISH** | 164  
with tartare sauce and a side of fries

**CRISPY SALT + PEPPER SQUID** | 135  
with lemon and aioli

**SOUP DE JOUR** | 110  
Ask your waitron on the soup of the day

**CHICKEN POT PIE** | 149  
served with a side salad

**GRILLED CHEESE ON SOURDOUGH** | 59  
melted cheese on crispy buttered sourdough

## FIT FAVES

(V) **WHIPPED AVO & FETA ON TOAST** | 107  
+ add poached egg | 15 + add bacon | 35

**SWEET POTATO & GRILLED CHICKEN** | 169  
pickled onions, avocado, baby spinach, crispy kale on a bed of hummus

**WRAPS**  
spicy toasted wrap with feta, salsa, avocado and crisp lettuce  
served with a choice of either:

Chicken | 129 Halloumi | 125

+ add a side of fries | 35

(V) **QUESADILLA** | 110  
with spinach, mozzarella and feta  
+ add chicken | 35 + add bacon | 35

**GRAIN BOWLS**  
Vietnamese dressed brown rice, rainbow slaw, pickled onion,  
edamame, avocado and feta served with a choice of either:  
Mushroom | 145  
Chicken | 150

## BURGERS

smashed beef patty, cheese, caramelized onion, and signature SV aioli,  
all burgers served with a choice of fries or side salad

**CHEESE BURGER** | 170

**GUACAMOLE & BACON BURGER** | 175

**BUNLESS BURGER** | 155

**TRIO OF LETTUCE CUP SLIDERS WITH SALSA** | 155

**FRIED CHICKEN BURGER** | 170

**GRILLED CHICKEN BURGER** | 160

## WARM EATS

**SPICY PRAWN AND CHORIZO PASTA** | 190  
in a creamy base with tagliatelle and chilli oil

(V) **PESTO PASTA** | 145  
in a creamy base with tagliatelle and chilli oil  
+add chicken 40 +bacon 35

(V) **BUTTERNUT PASTA** | 120  
creamy butternut with feta and roasted pumpkin seeds  
+chilli 15 +bacon 35

## SIDES

**GREEK SALAD** | 45

**POTATO FRIES** | 40

**SWEET POTATO FRIES** | 45

**PARMESAN FRIES** | 55

**ROASTED VEG** | 55

## SWEET

**SLICE OF SPONGE CAKE** | 65

**SLICE OF FLOURLESS CHOCOLATE CAKE** | 70

**SLICE OF CHEESECAKE** | 75

**UNFRAMED GELATO**  
please enquire with your waitron about the flavour selection  
1 scoop - 49 | 2 scoops - 79 | 3 scoops - 99  
+ add topping | 10

## KIDDIES

(strictly for under 12's)

**CHEESE TOASTIE** | 59  
+ add ham | 10

**TOASTED CHICKEN MAYO** | 70

**CHICKEN STRIPS & FRIES** | 90

**CHEESE BURGER & FRIES** | 90

## PIZZA

Margarita | 75 Hawaiian | 85 Bacon + Feta | 95

*time for*  
**TAPAS**

**CHORIZO | 110**

*pan fried in olive oil with red onions and paprika*

**DIP SELECTION | 50 P/DIP**

*Tzatziki, Hummus, Spicy Feta*

**DEEP FRIED TORTILLA | 20**

*8 x wedges*

**TEMPURA PRAWNS | 95**

*with sriracha mayonnaise*

**TEMPURA ZUCCHINI | 79**

*crispy fried zucchini slices*

**FETA PHYLLO CIGARS | 89**

*with a chilli infused honey*

**STICKY CHICKEN WINGS | 110**

*Sriracha & honey sauce or BBQ sauce*

**SMASHED BABY POTATOES | 89**

*with sour cream*

**BANG BANG CAULIFLOWER | 89**

*crispy cauliflower with sriracha*

**ADDITIONAL  
SERVICES**

*please enquire with your waitron on:*

**SPECIAL OF THE DAY  
PRIVATE CHEF SERVICES  
OUTSIDE CATERING  
CAKES TO-GO**

*time for*  
**PIZZAS**

**FOCCACIA | 95**

*garlic bread with Italian herbs*

**MARGARITA | 110**

*tomato base, mozzarella and herbs*

**REGINA | 145**

*tomato base, mozzarella, mushroom and gypsy ham*

**HAWAIIAN | 140**

*bacon and pineapple*

**FAB | 165**

*tomato base, mozzarella, bacon, avo and feta*

**VEGETARIAN | 155**

*tomato base, mozzarella, mushroom, asparagus, artichokes  
and olives*

**FRESHINNO SPECIAL | 165**

*tomato, mozzarella, salami, roasted red onion and green pepper*

**PESTO PANACHE | 185**

*basil pesto, mozzarella, chicken and mushroom*

**DUMZI DELIGHT | 185**

*tomato base, mozzarella, bacon, chicken, feta, peppadews  
and avocado*

**SELA VIE SIGNATURE | 185**

*tomato base, mozzarella, prosciutto, rocket and parmesan*

**SWEET NUTELLA FOLD-OVER | 150**

*pizza sandwich filled with Nutella + dusted with powdered sugar*

**ADD ON'S**

*chillies / onions / mushrooms / cherry tomatoes / spring onions /  
garlic /peppadews /olives / peppers | 20*

*mozzarella / parmesan / feta / spinach / basil | 30*

*chicken / salami / bacon / gypsy ham / chorizo /*

*avo / blue cheese / pesto | 35*

# time for DRINKS

## CHAMPAGNE

	Bottle	Glass
Moët & Chandon Brut Imperial	1750	
Moët & Chandon Ice	1850	
Veuve Clicquot Brut Rosé	1850	
Veuve Clicquot Yellow Label Brut	1750	

## MCC

Laborie Brut Rosé	325	85
Laborie Le Grand Nectar	325	
Lórmars Brut	355	
Val de Vie Cuvee de Vie MCC	360	
La Motte Methode Cap Classique	780	

## SPARKLING WINE

KWV Cuvee Brut	190	45
Lautaus Non-Alc Sparkling Wine	250	70

## WHITE WINE

### SAUVIGNON BLANC

Polo Club	180	50
La Motte	210	
Springfield Life from Stone	295	

### CHENIN BLANC

Leopards Leap Classic Chenin	165	45
Val de Vie Perfect Host	265	75

### CHARDONNAY

Cathedral Cellar Chardonnay	200	65
La Motte Chardonnay	290	
Rupert & Rothschild Baroness Nadine	560	

### ROSÉ

Polo Club Chardonnay Pinot Noir	180	50
La Motte Vin de Joie Rosé	240	70

## RED WINE

### PINOTAGE

Fat Bastard Pinotage	265	80
Cathedral Cellar Pinotage	290	

### MERLOT

Polo Club Merlot	195	60
Glen Carlou Merlot	330	

### CABERNET SAUVIGNON

Spier Seaward Cab Sav	250	75
Springfield Wholeberry	355	

### SHIRAZ

Cathedral Cellar Shiraz	275	80
Vrede en Lust Lady J Syrah	385	

### RED BLENDS

Roodeberg	190	65
La Motte Millenium	220	
Val de Vie Valley of Life	320	
Leopards Leap Grand Vin	295	
Vrede en Lust Boet Erasmus	495	
The Mentors Orchestra	615	
Meerlust Rubicon	1100	

## DESSERT WINE/PORT

KWV Tawny		55
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## CIDERS + BEERS

Castle Lite	37
CBC Amber Weiss	49
CBC Lite-beer on tap - 500ml	52
Corona	39
Heineken   Heineken Non Alc	37
Stella Artois	42
Savanna Dry   Savanna Light   Savanna Non Alc	42

## COCKTAILS

Aperol Spritz	95
Blueberry & Basil Daiquiri	95
Burnt Orange Old Fashion	95
Irish coffee single   double	55   65
Long Island ice Tea	100
Mimosa	85
Mojito	90
Dom Pedro	75
Whiskey Sours	95
White Chilli Margarita	105
Bloody Mary	110

## SPIRITS

	Per Shot (25ml)
El Jimador Blanco	45
Don Julio Reposado	99
Ciás Azul	290
Imagin Classic	25
Tanqueray	39
Cruxland Kalahari Truffle	40
Absolut Original	36
Ciroc	60
Bacardi Blanco	30
KWV 3Yr   5Yr   20 Yr	29   35   190
Hennessey Vs	65
J&B	32
Jack Daniels	40
Jameson	49
Glenfiddich 12Yr   15Yr	80   115
Wild Africa Cream	22
Kahlua	38
Jägermeister	35

## PREMIUM SELECTION

Louis Roederer Cristal	11000
Armand de Brignac Brut	10000
Dom Perignon	9500
Pol Roger Brut Reserve NV	1990
F. Crochet Sancerre GD Chemarin	1100
P. Moreux Pouilly-Fume Caillottes	990
Whispering Angel	675
Domaines OTT	1400
Pibarnon Rose Magnum	2000
Opus One (2014)	13000
Opus One (2018)	12000
Chateau Lafon Rochet	2000
Chapoutier La Bernadine	1500
Vega-Sicilia Valbuena 5*	4500
Macan Rioja	2200
Chateau La Nerthe du pape	1600

\* All items are seasonal and subject to availability  
A 12% gratuity will be included on tables of 10 or more  
WE ARE CASHLESS