



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.

time for LUNCH

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 250G + 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	
Lórmarins 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