

CAMPHORS *at*
Vergelegen



Welcome to Vergelegen's signature restaurant which takes its name from the magnificent camphor trees planted on the Estate in 1700.

Vergelegen produces classic wine varietals which Executive Chef Michael Cooke has carefully paired with dishes that showcase balance and harmony in flavours through a unique menu approach.

The menu is a reflection of seasonal inspirations and a cuisine style that shows simple restraint with complex precision whilst supporting local producers.

Christo Deyzel and his team will guide you through the menu and preferred wine selections to ensure a relaxed and memorable food and wine experience.

Choose either a 3 or 4 course option from our 'Summer Harvest' Menu, or indulge your senses with a journey through our 'Tour' Menu (the entire table must share in the 'Tour' Menu experience).

3 courses R450

4 courses R495

'Tour' Menu R800

'Tour' Menu R1000 - including selected wine pairings

Please note that certain menu items may contain traces of nut, egg, soya, wheat and other allergens. We are therefore unable to guarantee the absence of the above ingredients in the menu items.

A 12.5% service charge will be added for groups of 8 or more and a reduced option a la carte menu applies.



Summer 'Harvest' menu

*Each dish is aligned on a flavour profile spectrum from **light & delicate** flavours on the left, to **full & richer** flavours on the right, to provide more insight and awareness of the food and wine experience.*

First

Garden Leeks, mascarpone, marjoram, Boland cheese

Malay-Pickled Kabeljou, babba ganouche, amasi, sultanas

Grass-Fed Beef, cabbages, bay leaf, juniper

Second

Celery Root, caramelized curds & whey, hazelnut

Rosemary-Smoked Trout, naartjie, radishes, buttermilk

Springbok Tartare, avocado, rhubarb, rose

Main

Goats' Cheese Dumplings, pumpkin, fermented honey, walnut

East Coast Hake, mussels, chard, gremolata

Free-Range Pork, black fig, carrot, turnip

Karoo Lamb, fennel, apricot, rooibos

Dessert

Raspberry, sesame, jasmine

Caramelized Apple, pannekoek, rum, coconut

African-Origin Chocolate, umeboshi plum, macadamia

Water Buffalo – cheese, yoghurt, milk, geranium



'Tour' menu

The Camphors Tour Menu is a sequence of dishes capturing an exciting range of flavours, textures and aromas. We seek to incorporate the Vergelegen property to highlight a unique opportunity by utilizing what is available to us on our doorstep. Each course is paired with our award-winning wines to ultimately provide guests with a multisensory dining experience.

The dishes are aligned on a flavour profile spectrum from **light & delicate** flavours on the left, to **full & richer** flavours on the right, to provide more insight and awareness of the food and wine experience.

Camphors Snacks - "Cheese & Wine"	
Green Sunflower	----- <i>Sauvignon Blanc Reserve 2016</i> -----
Malay Seafood, Radishes, Oyster Sauce	----- <i>Sémillon Reserve 2016</i> -----
Farmed Mushrooms, Chestnut, Celeriac, Rosemary	----- <i>Chardonnay Reserve 2015</i> -----
Springbok, Avocado, Rhubarb	----- <i>The Gauntlet Grenache 2013</i> -----
Karoo Lamb, Fennel, Mustard	----- <i>Cabernet Sauvignon Reserve 2012</i> <i>GVB Red 2012</i> -----
Cauliflower & Cheese, Date, Hazelnut	----- <i>Cabernet Sauvignon 2017 Press</i> -----
Pine/Apple	----- <i>MMV Brut 2014</i> -----
"Stone Fruit"	----- -----
Vergelegen Rose Garden, Black Sesame	
	"Cigar Box"