



## A STORY IN EVERY BOTTLE

Bangor Shed is an award-winning cellar door and restaurant brimming with cool climate Bangor wines and local produce.

Share us on social media: #bangorshed @bangorshed

We would love to hear your feedback so please chat to us, fill out our feedback form, or leave us a review on Tripadvisor, Google, or thefork.



bangorshed



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## BANGOR VINEYARD

At a latitude of 42°53' south, Bangor's vineyard is one of the most southerly in Tasmania, and the world. This makes it a true cool climate site, and we carefully manage our vineyard to produce premium quality, cool climate wine.

## BANGOR WINE CLUB

All of our wines are available by the bottle to take home with you. We can also post wine to your door, Australia-wide. Please ask us at the cellar door.

Join the Bangor Wine Club Family for Bangor wine posted to your door during the year. 6 and 12 bottle options, 4 times a year. Free postage, wine discounts, new releases, member-only wines, events, functions, accommodation & tours. More than just a wine club! Ask us today for more information.

## BANGOR NEWSLETTER

As the vines grow, the wombats come and go, the chefs get creative, new wines are released, and the next wine feast or live music day are announced, you'll be the first to know. Use the QR code to join our email newsletter today.



# BANGOR WINE

## **Bangor Vintage Sparkling (2018)**

Our 2018 vintage shows hints of grapefruit, fig and lemon, with layers of toastie nuttiness ending with our signature crisp, dry finish. Perfect way to celebrate your visit to Bangor.

**glass / bottle    takeaway**

\$14.5 / \$64      \$54

## **Bangor Lagoon Bay Riesling (2022)**

Riesling greets you with an abundance of fresh blossom followed by hints of pineapple. The palate is rich with Lime, pineapple and ruby grapefruit characters, finishing with that trademark Tasmanian crisp acid.

\$13.5 / \$47      \$38

## **Bangor Jimmy's Hill Pinot Gris (2022)**

Clean, dry and delicious! Baked pear and apple, with hints of spice and dry honey. These enticing aromas flow seamlessly onto the palate finishing incredibly clean and soft. A beautifully balanced wine made for fun times with friends.

\$13.5 / \$47      \$38

## **Bangor Barrel Aged Pinot Gris (2021)**

Gently aged in old French oak barrels, this is a standout wine displaying elegant, bright, full fruit character, balanced perfectly with a hint of spice and a creamy texture.

NA / \$64      \$54

## **Bangor Maria Rosé (2022)**

Maria Rosé has a palate of mouth-watering summer berries, with exquisite strawberry, rhubarb and savory cherry notes, complemented by a soft, creamy texture. partially aged in barrel on lees.

\$14 / \$49      \$40

## **Bangor 1830 Chardonnay (2021)**

Our 2021 Chardonnay displays an inviting richness on the palate. Yellow and white peach lead the way, wrapped in perfectly balanced new and old oak, finishing with a soft acid.

\$16 / \$64      \$54

## **Bangor Captain Spotswood Pinot Noir (2020)**

Red currant, savoury red cherry, a hint of raspberry and a delicately balanced acid line, set the stage for our food-focused pinot noir.

\$13.5 / \$47      \$38

## **Bangor Abel Tasman Pinot Noir (2019)**

Abel Tasman is an elegant, full-bodied Pinot Noir crafted from our best-performing Pinot Noir vines and matured in French oak. Raspberry, strawberry, cherry, plum, vanilla and delicate spice.

\$16 / \$64      \$54

## **Bangor Reserve Pinot Noir (2018)**

A unique wine hand-selected from the special 2018 vintage at Bangor. Aromas of dark cherry, boysenberry and wild strawberry lead you to a packed palate of black cherry and cherry-pip. Perfect for a special occasion and served in premium glassware.

\$20 / \$85      \$75

## A UNIQUE ENVIRONMENT

Bangor is a unique part of Tasmania, with only a small part dedicated to farming. We care for over 5,100 hectares of native forests and wetlands, 35 kilometers of coastline and 2,100 hectares of private nature conservation reserve. Many rare and iconic species such as the Tasmanian devil and the swift parrot call Bangor home.

Caring for the environment is our way of life at Bangor.

## BEYOND CARBON NEUTRAL

Bangor is a carbon positive property. We have 220,000 tonnes of carbon stored in our forests.

Across the whole of Bangor, we store more CO2 than we use every year - 1,500 tonnes more. That's a lot of carbon stored away - equivalent to the emissions from 100 households each year.

So when you drink our wine, and eat our food, you are supporting Bangor to support the planet.

# BANGOR DRINKS

## Tasmanian Apple Cider

Plenty Tasmanian Apple Cider

Handcrafted Tasmanian cider from the Derwent Valley. Refreshing, smooth & silky.

\$12

## Tasmanian Craft Beer

Horn of Diligence Pale Ale

Crafted by local brewers Last Rites. Deep & dark with a balance between malt & hops, & a citrusy-pine character.

\$10.5

Harbour Master Ale

Hobart Brewing Co's flagship beer. Copper coloured, with the rich malt background of old English ales.

\$10.5

Standard, Mid-Strength

A flavoursome mid-strength from Hobart Brewing Co. A rich copper colour & full-flavoured German style.

\$9.5

## Soft Drinks

Gillespies ginger beer

Locally made with a traditional ginger flavour.

\$6.5

Tasmanian Hartz sparkling mineral waters

Ask us for our range of flavours.

\$4.5

Tasmanian Hartz still water

\$3

Lucaston Park, Tasmanian apple juice

\$4.5

## Hot Drinks

Full range of locally roasted Coffee, Hot Chocolate, or Chai Latte

We use local Bream Creek milk

\$5

Loose leaf tea from Tasmania's Teaocracy

Bangor Blend, Earl Grey, Indian Chai, Green Tea, Peppermint, Lemongrass & Ginger

Pot for 1 / Pot for 2

Soy milk/Almond milk, extra shot available, 50c

\$5 / \$9

# FAMILY FARM

Bangor is our family farm. A 6,200 hectare property farmed since the 1830's for supplying beef to the Port Arthur Settlement, and cared for by the Dunbabin family since the 1890's.

We grow superfine merino wool for the high-end European market, prime lamb, and premium wine from our 8 hectare vineyard.

# LOCAL PRODUCE

With such a strong connection to the land, we are passionate about quality food.

To bring you the best of what the Tasman region has to offer, we've teamed up with local growers and producers who are equally passionate about what they do.

We design our dishes around outstanding ingredients from the land and sea that surround The Shed, starting with our very own Bangor lamb. Our oysters are freshly harvested from the bay in front of you. The craft cheeses and milk are from beautiful Bream Creek. Quail, venison, and greens are all from the Tasman Peninsula.

The land changes with the seasons, and so does our menu. This keeps our dishes fresh, exciting, and authentically Tasmanian. Chatting to our growers, we'll discover that extra special ingredient that might only be around for a week or two - ask us about today's specials.

## SMALLER DISHES

Whether sharing at the table, or for a lighter meal, our smaller dishes are crafted from beautiful local ingredients to pair perfectly with Bangor wines.

Focaccia locally made in Dunalley, with whipped smoked butter (v)	\$10
Warm mixed olives with rosemary, orange and fennel (v,df,gf)	\$11
Roasted cauliflower hummus, hazelnuts, truffle oil and warm focaccia (vegan,df)	\$22
Local Tongola curdy, Burnside extra virgin olive oil, creamed honey, fennel crunch and house-made lavosh (v)	\$24
Ocean trout crudo, wasabi mayo, cucumber, sesame and nori crumble (gf, df)	\$26
Spiced free-range chicken, leek, prosciutto and pistachio terrine with red pepper relish + pickled onion	\$25

## OYSTERS

Lovingly grown in the pristine waters of Boomer Bay, right in front of you, Blue Lagoon supply us with their premium oysters. They have a 5 minute trip to make it to Bangor Shed, it doesn't get fresher than that.

	1/2 doz	doz
<b>Natural</b>	\$24	\$48
<b>Dressed</b>		
Enjoy your natural oysters with our signature dressings: soy-ginger, nam jim, mignonette (all gf, df)	\$27	\$54
<b>Grilled</b>		
Kilpatrick (gf,df), macadamia pesto (gf), kimchi butter (gf)	\$27	\$54

10% surcharge on public holidays. Excludes take-away wine & retail.

## TASMANIAN CHEESE PLATTER

A selection of Tassie cheeses, including local producers Bream Creek Dairy, paired with our apricot paste, roasted nuts, pear, pickled onion, lavosh & cranberry sunflower biscotti. \$38

## LARGER DISHES

We have included some of our favourite wine pairings as a suggestion, but Bangor wines are versatile and pair with all our dishes. So choose your favourite wine, you can't go wrong!

Roasted butternut pumpkin, smoked paprika roasted white beans, toun, Tasman leaves and spiced green sauce (vegan,df,gf) Pair with Bangor 1830 Chardonnay	\$30
Panko crumbed squid, house-made tartare, Tasman leaves and lemon Pair with Bangor Jimmy's Hill Pinot Gris	\$29
Steamed mussels, leek, cider, saffron and cream + side of fries Pair with Lagoon Bay Riesling	\$34
Pan-fried Rannoch quail, chardonnay, muscatels, prosciutto and toasted almonds (gf) Pair with Captain Spotswood Pinot Noir	\$36
Pappardelle, slow cooked Bangor lamb, mint, lemon and parmesan Pair with Abel Tasman Pinot Noir	\$36
Grilled venison burger, cheddar, fried egg, beetroot, grain mustard in a brioche bun with onion rings Pair with Captain Spotswood Pinot Noir	\$32

10% surcharge on public holidays. Excludes take-away wine & retail.

## SIDES

Panfried local Daly potatoes, Bream Creek truffle brie, fried leek and parsley (v,gf)	\$15
Shed fries with Tasmanian pepperberry salt and aioli (v,df)	\$10
Seasonal salad with local Grown for Taste leaves and elderflower vinaigrette (v,gf,df)	\$14
Baby cos caesar, bagna cauda, crisp prosciutto, parmesan and pine nut pangrattato	\$16

## SOMETHING SWEET

Vanilla panna cotta, lemon curd, berries, lemon macadamia shortbread	\$16
Warm toffee apple pudding, toffee sauce and vanilla salted caramel ice-cream	\$16
Tasmanian Silverspoon ice cream tubs (gf); vanilla ice cream with either chocolate, raspberry, or salted caramel sauce	\$8.5

Ask us about today's selection of house-made cakes.

## RICH STORIES

Bangor has a long and rich history from our convict links, to Abel Tasman's landing and beyond. We bring these stories alive on our wine labels.

Our family and property name come from John Dunbabin, a tenant farmer from the Bangor area of Wales. He was sentenced for stealing a horse, and transported to Van Diemen's Land, arriving in Hobart Town as a convict in December 1830. He earned his freedom and bought a farm, starting 7 generations of farming legacy in Tasmania.

European history at Bangor extends back to 1642, when Abel Tasman explored Bangor's northern shoreline, planting the Dutch Flag in what we now call Tasman Bay.

Bangor's history extends many thousands of years beyond that, with the palawa people of lutruwita, part of the oldest continuing culture in the world. Midden sites along Bangor's coastline are a constant reminder of the caring and close connection between the palawa people and the land.

## BANGOR KIDS

Children have always been a big part of Bangor farm, with over 5 generations of the family born, raised, and educated here.

Like all families, there are lots of stories of mischief and mayhem among the Bangor kids, roaming across the paddocks and bushland, and sailing, rowing and fishing in the bays.

We have colouring in pencils and colouring sheets, a sandpit, a cubby house, and a huge lawn to run around on. Just ask us.

**Ham & cheese toastie** \$8

**Pasta with pesto & cream (v)** \$15

**Grilled chicken burger with lettuce and mayo (gf, df)** \$15

**Squid rings & chips + tartare sauce** \$15

**Bowl of chips + tomato sauce (df)** \$8



## OUR STORY

### THE BANGOR WAY

Bangor is a 6,200 hectare property that was farmed as early as the 1830's for supplying beef to the Port Arthur Settlement, and has been cared for by the Dunbabin family since the 1890's. With over 5,100 hectares of native forests and wetlands, 35 kilometers of coastline and 2,100 hectares of private conservation reserve, caring for the environment is our way of life here at Bangor.

This extends into everything we do in our 8 hectare vineyard. All of our vines are hand-tended, and our grapes hand-picked. At vintage you will find three generations of the Dunbabin family working side by side. Our site has well drained clay-loam soil over ancient dolerite rock, which combined with a northerly aspect, provides perfect growing conditions for premium quality Tasmanian wine.

At a latitude of 42o53' south, Bangor's vineyard is one of the most southerly in Tasmania, and the world. This makes it a true cool climate site, and we manage our vineyard to produce premium quality, cool climate wine. We planted our first 3 hectares in 2010, a fourth hectare in 2014, and a further 4 hectares in 2021.

We grow Pinot Noir, Pinot Gris and Chardonnay. Grape varieties that are well suited to our cool climate site. More than likely you'll come across a fifth-generation Dunbabin while you're here!

# THE STORIES BEHIND THE LABELS

The Bangor farming property has been in the Dunbabin family since the 1890's, and farming activity on the property dates back to the early days of the colony. Each of our wines have been named after a piece of history on the property, and tell a small story about the early days of Van Diemen's Land and earlier.

## JIMMY'S HILL PINOT GRIS

Rising a commanding 1002 ft, Jimmy's Hill is Bangor's highest point and one of Tasmania's convict era semaphore stations. With a simple hut for shelter, Jimmy, the rugged bushman who called the remote outpost home, maintained a vigilant eye on adjacent stations, standing by to relay messages.

Back in the early days of the colony there was a network of semaphore stations around both the Forestier and Tasman Peninsulas, and between Port Arthur and Hobart Town. They were used for relaying messages around the colony (the email/text messaging system of the day), and they could relay a message from Port Arthur to Hobart Town in just 15 minutes. Jimmy ran the semaphore station here at Bangor, so the hill became locally known as Jimmy's Hill, as it is still known today.

## 1830 CHARDONNAY

In 1830 John Dunbabin, convicted of horse stealing, was transported to Van Diemen's Land. Having narrowly escaped the hangman's noose, he was determined to make the most of his opportunities. Through sheer hard work, John earned his freedom and bought his own land, paving the way for five generations of farming at Bangor.

John Dunbabin is where the family's long farming legacy first began. Transported to Tasmania at the age of 23 as a convict, John was hard working and determined. He earned his freedom and bought the first parcels of land for his own farm in Bream Creek in 1856, paving the way for 7 generations of family farming in Tasmania. John's sons bought the first parcels of land at the Bangor property in 1890. Bangor remains a family farm, managed today by Matt and Vanessa Dunbabin, along with their three children Henry, William and Amy.

## MARIA PINOT ROSÉ

Maria Island dominates the seascape to the north of Bangor, and is a special place for the Dunbabin family. In 1869 Tom Dunbabin with his brother John, leased the island where he farmed for seven years, honing the skills that would lead to his purchase of Bangor in 1890, where his descendants still farm today.

Maria Island is now a National Park, but was for over 150 years farmed, and the Dunbabins were among the earliest. In 1869 brothers Tom and John Dunbabin from Bream Creek took up the challenge of farming Maria Island, a former penal settlement off the east coast of Tasmania. Married to sisters Sarah and Mary Murdoch from Cambridge, they spent seven years raising their young families and building their future on this remote island outpost. Maria Island overlooks Bangor, holding a special place in the hearts of over five generations of the Dunbabin family.

## CAPTAIN SPOTSWOOD PINOT NOIR

In the 1830's, Captain John Spotswood held the first land grant at Bangor, including the site where our vineyard now stands. Early accounts record that he rather enjoyed a drink, and we expect that he would have fancied a glass of this Pinot Noir named in his honour!

In the 1830's, Captain John Spotswood held the first land grant at Bangor, including the site where our vineyard now stands. He ran a small farm, growing crops and livestock. His wooden cottage stood opposite the vineyard until the 2013 bushfire when it was unfortunately lost, but we were able to salvage the convict bricks from his chimneys and re-lay them as the hearth in The Shed, keeping a small part of him with us.

## ABEL TASMAN PINOT NOIR

Tasman Bay, on Bangor's northern coastline, is the site where Abel Tasman planted the Dutch flag on December 3rd, 1642. We have named this wine in honour of Abel Tasman and the beautiful island that would come to bear his name.

Bangor has a close connection to Abel Tasman. Abel Tasman's expedition, with the ships Heemskirk and Zeehaen, were the first Europeans to visit Tasmania, sighting the west coast November 24, 1642. They followed the coast eastward and attempted to anchor in Storm Bay, but bad weather forced them on. They continued on around the Tasman Peninsula and into North Bay, anchoring north-west of Cape Frederick Hendrick (the northern shores of what today is Bangor) on the 1st of December.

They were relieved to have finally found a good harbour, with Tasman's journal recording "therefore we are thankful to Almighty God with grateful hearts". During the three days they remained at anchor, members of the crew, led by Pilot-Major Francoys Jacobsz Visscher searched the shoreline

for fresh water and edible plants, finding little of either. They saw smoke and signs of human habitation, but did not make any contact with Aboriginal people. On December 3rd, the ship's carpenter Pieter Jacobsz hoisted the Dutch flag on Bangor's shore in Tasman Bay, before the expedition sailed north, naming Maria and Schouten Islands, then heading eastward towards New Zealand. The shores of the Forestier Peninsula were the only place that Tasman landed during his entire 1642 voyage.

The Dunbabin family manage Tasman Bay for its cultural and natural heritage. The area is protected as part of Bangor's 2000 hectare network of conservation reserves. Today, the shoreline of Bangor remains largely unchanged, and looks very similar to that explored by Tasman in 1642.

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# BANGOR WINE CLUB

Join Bangor's Wine Club today for free delivery to your door of our current selection of award-winning wines, plus exclusive access to our cellared wines. You will receive pre-release offers and invites to exclusive member-only events.

## ONE WINE CLUB, TWO TIERS:

### 1830 Tier

- Order 2 x 12 bottle cases, or 4 x 6 bottle cases per year. Wines posted Mar, Jun, Sept, Dec.
- 5% discount on all wines purchased through the wine club, online store & takeaway.
- 5% discount on meals and drink-in wine at Bangor Shed.

### 1642 Tier

- Order 4 x 12 bottle cases per year. Wines posted Mar, Jun, Sept, Dec.
- 15% discount on all wine purchased through the wine club, online store and takeaway.
- 15% discount on meals and drink-in wine at Bangor Shed.
- One free wine tasting and walk through the vines experience with Vignerons Matt Dunbabin each year. By appointment.

### Other benefits of the Bangor Wine Club:

- Free wine postage Australia-wide.
- Choose your own mix of wines or the Club pack
- Members-only access to our rare cellar stock of wine.
- Exclusive pre-release offers.
- Free tastings and use of the Private Wine Room in Bangor Shed.
- Access to Bangor Wine Club Cottage for staying at Bangor. Min 2-night stay, book online.
- Free access to the Bangor property for self-guided day walks to the Tasman Monument, Jimmy's Hill, Lagoon Bay and Cape Frederick Hendrick. By appointment.

Ask our staff today about joining the Bangor Wine Club Family.