

Bangor

PINOT & LAMB DINNER

CANAPÉS

Natural Dunalley oysters with Pinot granita (gf, df)

Rare Bangor lamb with pepperberry jelly (gf, df)

Mushroom arancini with local Tongola curdy (v)



ENTRÉE

Burrata, warm sweet 'n' sour pumpkin, chilli crunch oil, mint + lavosh (v)

Braised octopus, Pinot, olives, tomato + capers with grilled focaccia (df)

Bangor lamb Kofta, harissa jam + labneh (gf)

Bangor lamb empanada with chimichurri

Bangor lamb tartare, quail egg, caper berry + crostini (df)



MAIN

Housemade potato gnocchi, blue cheese sauce, pickled pear + toasted walnuts (v)

Seafood, saffron, leek risotto + rouille (gf)

Bangor lamb pie, potato mash, peas + salsa verde

Slowly braised Bangor lamb shank, pappardelle, parmesan + fennel crunch

Grilled lamb backstrap, pinot jus, baby potatoes, broccolini (gf, df)



DESSERT

Chocolate coated Pinot poached pear, pinot syrup + double cream (gf)

Warm lemon pudding, raspberry coulis + lemon curd ice-cream (gf)

Vanilla panna cotta, rhubarb rose compote + almond browned butter crumble