



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, OpenTable.



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.



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 antipasto dipping oil (df,v)	\$11
Warm mixed olives with rosemary, orange and fennel (v,df,gf)	\$11
Sweet potato + polenta chips, with truffle mayo + tomato relish (v,gf)	\$24
Blue cheese arancini, quince jelly, with a pear + rocket salad(v)	\$27
Bangor Lamb spring rolls with labneh, sambal + spicy herb sauce	\$29
Warm octopus salad, soy ginger dressing, cucumber, mint + leaves with crispy shallots + sambal (df,gf)	\$27

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

10% surcharge on public holidays. Excludes take-away wine & retail.
No changes to menu on busy days.

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. \$42

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!

Confit pumpkin with braised puy lentils cauliflower mash, spiced sunflower seeds, toum + leaves (gf,df,V)	\$36
Pair with Maria Rose	
Truffle, mushroom + spinach lasagne, with rocket, parmesan & truffle oil (v)	\$36
Pair with 1830 Chardonnay	
Panko crumbed squid, tartare, salad leaves + lemon	\$29
Pair with Bangor Jimmy's Hill Pinot Gris	
Spring bay mussels in tomato, garlic, white wine + fennel broth with grilled focaccia (df, gfo)	\$38
Pair with Lagoon Bay Riesling	
Pan fried Rannoch quail with hoisin and orange, chargrilled fennel, baby carrots, winter greens + fried shallots (gf,df)	\$38
Pair with Barrel Aged Pinot Gris	
Bangor Braised Lamb in sriracha, plum + ginger beer, with chargrilled eggplant, cucumber + leaves, soft tortilla & tzatziki + hazelnut dukkah (dfo)	\$36
Pair with Captain Spotswood Pinot Noir	
Doo-Town venison burger, smoked cheddar tomato relish, beetroot, grain mustard mayo, brioche bun + fries (contains bacon)	\$34
Pair with Abel Tasman Pinot Noir	

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SIDES

Pan fried local Daly potato's with nori salt, garlic, butter, spring onions, crispy shallots + grain mustard mayo (gf,v)	\$16
Shed fries with Tasmanian pepperberry salt and aioli (v,df)	\$11
Seasonal grilled + steamed local vegetables with Burnside EVOO + toum (V,gf,df)	\$16

SOMETHING SWEET

Affogato + panna cotta, icecream, shot of espresso, chocolate wafer cookie + chocolate sauce	\$19
Warm apple terrine, with custard cream + oat crunch	\$19
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.

Chocolate + Wine Paired Tasting	\$29
The perfect way to finish a meal. Sample 4 Bangor wines paired with delicious Federation chocolate. The pairing of wine and chocolate will surprise and delight you. Served at the tasting bar. Includes a \$10 voucher for T/A wine.	

Wine + Cheese Paired Tasting (serves 2)	\$59
Try 4 of Bangor's wines paired with local Tasmanian cheese and condiments. Learn more about Bangor wines and history while soaking in the view across the bay. Served at the tasting bar. Includes a \$10 voucher for T/A wine.	

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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 on a brioche bun, lettuce and mayo (gf, df option) \$15

Flathead & chips + aioli \$15

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



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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 Vigneron 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.