

BANGOR PINOT DINNER

A cocktail style dinner where we mingle and chat while tasting Bangor wine.

BANGOR SPARKLING (2014)

Natural Oysters with Salmon Caviar, Dill & Creme Fraiche

Green Fritter with Tongola Goat Curd, Dukkah & Pomegranate

Tostada with Fried Chicken, Guacamole & Salsa

MARIA ROSÉ (2018)

Tasmanian Smoked Salmon, Potato, Leek & Dill Cakes & Lemon Aioli

CAPTAIN SPOTSWOOD PINOT NOIR (2017)

ABEL TASMAN PINOT NOIR (2016)

Bangor Lamb Cutlet with Salsa Verde

Wild Mushroom Arancini, Thyme & Truffle Oil

ABEL TASMAN RESERVE (2018)

(Pre-release sneak peak at this amazing Reserve Pinot)

BANGOR MUSEUM PINOT

(surprise tasting from our Museum range)

Selection of Tasmanian Cheeses

Please contact us if you have any dietary requirements.

BANGOR VINEYARD – WHERE A WARM COUNTRY WELCOME AWAITS

www.bangorshed.com.au | info@bangorshed.com.au