



Bangor

VINEYARD SHED

Pinot and Lamb Dinner

Canapé

Blue Lagoon Oysters, with lemon granita (gf)

Kimchi Arancini (gf,v)

Bangor Wallaby Meatballs, with quince jelly (gf)

Entrée

Bangor Lamb Fritters, with mint hollandaise

Bangor Lamb Ribs, balsamic glaze + labne (gf)

Cos Salad, blue cheese dressing,

Pickled red onion, with ruby grapefruit (gf, v)

Main

Bangor Lamb Backstrap,
blackberry + bacon demi-glaze, with fried leek (gf)

Wood Smoked Bangor Lamb,
with baba ganoush + gremolata (gf)

Gnocchi, Roasted Tomato sauce,
garlic, oregano, basil, with shaved parmesan (v)

Sides

Chargrilled Vegetables, pesto + parmesan (gf, v)

Baby Potatoes, truffle mayo, with pepperberry salt (gf, v)

Dessert

Apple Terrine, cream pâtissier, with oat crunch (gfo)

