



Bangor Wine & Oyster Shed is an award winning cellar door, farm gate shop and restaurant brimming with cool climate Bangor wines, freshly shucked oysters and local produce.

Please come to the bar to order, to taste our wines and ask questions about our farms and our produce.

# OYSTERS

## **NATURAL** (with a slice of lemon)

Trio	<b>\$9</b>
1/2 dozen	<b>\$14</b>
Dozen	<b>\$24</b>

**Dressings** (on the side) **\$1.50 ea**

**Thai Lime** - A classic Thai dressing with a touch of chilli

**Soy and Ginger** - Freshly grated ginger with sweet soy sauce

**Mignonette** - Red wine vinegar, French shallots & freshly cracked black pepper

## **GRILLED** (grilled to order)

Trio	<b>\$13</b>
1/2 dozen	<b>\$19</b>
Dozen	<b>\$30</b>

**Kilpatrick** - Crisp bacon tossed in smoky Worcestershire

**Macadamia Pesto** - Fresh basil, macadamia nuts & fresh parmesan

**TASTING PLATE** **\$32**

Can't decide? Try a mixed dozen:

2 natural, 2 Thai lime, 2 soy & ginger, 2 mignonette, 2 Kilpatrick, 2 Macadamia pesto.

*Most items can be gluten free on request.*

*Our oysters are delicious natural, straight from the sea, served with a squeeze of lemon and some freshly cracked pepper. We have also created a range of dressings that can be drizzled over your oysters to compliment their natural flavour. For those who like their oysters cooked try our grilled oysters. Or if you are new to oysters, try a trio for starters, or our tasting plate!*

**SAUTÉED ABALONE**

**\$32**

Abalone farmed on Tasmania's East Coast. Sautéed in butter & garlic. Served with chiffonade lettuce salad with brandied mayonnaise & a slice of locally baked sourdough.

**SCALLOP PAPPARDELLE**

**\$26**

Seared Tasmanian scallops, pappardelle pasta, garlic cream sauce, pangritata & Tasmanian truffle oil.

**SHED SALMON BURGER**

**\$22**

Traditionally hot smoked Tasmanian salmon with wasabi mayonnaise coleslaw on a soft locally baked bun, with cucumber, pickle, baby potato, dill, lemon & caper salad.

**BANGOR LAMB PIE**

**\$18**

A traditional pie made with lamb from the property, served with homemade tomato chutney, & a green salad tossed with minted garden peas & a mild goats cheese.

**TASMANIAN CALAMARI SALAD**

**\$22**

Grilled locally caught calamari with chickpea, rocket, chorizo & mint with a zesty lemon dressing.

**PLEASE ORDER & PAY AT THE BAR**

**MULLED WINE, PEAR & BRIE SALAD** **\$18**

Beurre Bosc pears poached in spiced white wine with Tasmanian brie, rocket, toasted hazelnuts, sourdough croutons & white wine vinaigrette.

**BREAD** **\$6**

Locally baked sourdough bread, served with Burnside olive oil.

Dukkah **\$3**

Olives **\$3**

**BANGOR WINE TASTING PLATTER** **\$30**

The perfect grazing platter, enjoy your choice of four of our wines with a selection of flavours including a freshly shucked natural oyster, cold smoked salmon, Tongola goats cheese, Jamón Serrano, Ventricina salami, marinated olives, dolmades and locally baked sourdough bread.

**TASMANIAN CHEESE PLATTER** **\$29**

(for two people)

Three of Tasmania's best cheeses from Pyengana dairy, King Island dairy & others (depending on availability). Served with crackers, Summer Kitchen fruit & nut sourdough, homemade fruit paste, nuts & Green Patch Point spiced cherries.

*Most items can be gluten free on request.*

## **KIDS AT THE SHED**

Bangor Beef Lasagna with small side salad. **\$12**

*At The Shed we have colouring in pencils and paper, and a great sandpit and cubby house for children.*

*There is also an interactive children's section on our touch screen with information, videos and a quiz.*

*Please supervise children outside, and we ask everyone to stay within the fenced grounds, thank you.*

## **SWEETS**

Tasmanian-made Valhalla mini ice-cream tubs  
(see bar for flavours) **\$5**

Homemade biscuits  
(see bar for options) **\$3**

Freshly baked cakes  
(see bar for options) **\$10**

**PLEASE ORDER & PAY AT THE BAR**

## WINE

*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 manage our vineyard to produce premium quality, cool climate wine.*

Bangor's Jimmy's Hill Pinot Gris (2016) \$9.5 / \$36

With a lovely honey colour in the glass, this Pinot Gris has a full, round and silky feel in the mouth. The warm season packed the fruit with lovely full flavours & aromas, including apple, pear, nectarine, peach, grapefruit, & tropical fruit notes. This is a truly delightful Gris that can be enjoyed on its own & pairs perfectly with mussels, abalone, cheese & seafood platters, & our fresh oysters.

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Bangor's Jimmy's Hill Reserve Pinot Gris (2016) \$11 / \$43

A unique Pinot Gris made from a select batch of grapes, naturally fermented in barrel using the wild yeasts from our vineyard. 2016 was a perfect growing season at Bangor, producing a Gris with elegant peach, grapefruit, pear & melon fruit flavours, perfectly balanced with a subtle hint of vanilla & almond. This is a boutique vintage with only 800 bottles made. Our Reserve Gris can be enjoyed on its own, & pairs perfectly with shellfish, Tasmanian cheese and summer salads.

**PLEASE ORDER AND PAY AT THE BAR**

Bangor's Lagoon Bay Riesling (2016) \$10.5 / \$40

The warm growing season produced soft acids, & beautifully developed fruit flavours, making this a very enjoyable Riesling that is aromatic and fruity in style. Apple, pear, white peach and nectarine flavours balance perfectly with a refreshing hint of lemon, lime and grape fruit. This is a boutique vintage with only 600 bottles made. Lagoon Bay Riesling pairs well with seafood, white meats, cheese & salads.

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Bangor's 1830 Chardonnay (2015) \$12 / \$48

A beautiful Tasmanian cool climate Chardonnay, Bangor's 1830 displays a wonderful balance between classic stone fruit flavours, lovely natural acidity with a twist of lemon, & vanilla characteristics from the delicate use of French oak. Another classic food wine, 1830 Chardonnay pairs beautifully with abalone, cheese & seafood platters & our fresh oysters.

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Bangor's Captain Spotswood Pinot Noir (2015) \$9.5 / \$36

Bangor's unwooded Pinot, with bright red cherry, plum & strawberry fruit flavours. Pinot pairs beautifully with a wide range of food including our Bangor lamb pies & our cheese platter.

**PLEASE ORDER AND PAY AT THE BAR**

Bangor's Abel Tasman Pinot Noir (2014)

\$13 / \$49

Bangor's Abel Tasman Pinot Noir displays complex red & black fruit flavours including raspberry, strawberry, cherry & plum, balanced with delicate spice & vanilla tones from aging in French oak. This elegant red wine pairs beautifully with a wide range of food including our Bangor Lamb Pies, Mussels, & our cheese platter. *Silver medal, 26th Tasmanian Wine show. Silver medal, 2015 Royal Hobart International Wine Show.*

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Bangor Vintage Sparkling (2011)

\$11 / \$50

Bangor's 2011 vintage sparkling is a 60/40 blend of Chardonnay & Pinot Noir, made in the méthode traditionnelle. A deliciously crisp sparkling displaying apple, peach pear, lemon, white cherry & strawberry fruit flavours, balanced with seductive toasty brioche notes. Perfect for any occasion big or small.

*For all the latest news from the cellar door, please join our mailing list (see staff)*

**Wine Tasting \$5 pp.  
\$5 refundable per bottle purchased.**

**PLEASE ORDER AND PAY AT THE BAR**

## APPLE CIDER

Three Farms apple cider **\$7.5**  
*Our own alcoholic cider with apples handpicked by our friends in the Huon Valley.*

## BEER

Tasmanian craft beer from Little Rivers Brewing Co.  
*Golden Ale, Dark Lager* **\$7.5**

## SOFT DRINKS

Gillespies ginger beer **\$5.5**  
*Made locally at Bream Creek*

Ashbolt sparkling elderflower cordial **\$6**

Hartz sparkling mineral waters **\$3.5**

Hartz sparkling water, large **\$6**

Hartz still water **\$2.5**

Lucaston Park apple juice **\$3.5**  
*From the Huon Valley, Tasmania's apple growing region.*

## HOT DRINKS

*Soy milk available, 50c*

Full range of locally roasted coffee from our espresso machine **\$4.5**

Hot chocolate **\$4.5**  
*Locally made by Federation Chocolate at Taranna*

Chai latte **\$4.5**

Loose leaf tea from Tasmania's Art of Tea  
Pot for 1 / Pot for 2 **\$4.5 / \$8**  
*English Breakfast, Earl Grey, Indian Chai, Green Tea, Lemongrass & Ginger.*

**PLEASE ORDER AND PAY AT THE BAR**

## **CELLAR DOOR TAKEAWAY WINE**

*All of our wines are available for takeaway by the bottle. We can arrange for postage around Australia. Free postage Tasmania-wide. All wine postage is tracked and insured.*

*Not posting, but taking away a carton (12 bottles) of wine with you – 10% discount.*

Jimmy's Hill Pinot Gris (2016)	\$30
Jimmy's Hill Reserve Pinot Gris (2016)	\$36
Lagoon Bay Riesling (2016)	\$35
1830 Chardonnay (2015)	\$40
Captain Spotswood Pinot Noir (2015)	\$30
Abel Tasman Pinot Noir (2014)	\$43
Bangor Vintage Sparkling (2011)	\$45

### **CIDER**

Three Farms Cider 4 pack	\$25
Three Farms Cider Carton 24 bottles	\$110

*For all the latest news from the cellar door, please join our mailing list (see staff).*

**PLEASE ORDER AND PAY AT THE BAR**

*Fulham's oyster farm is only 3.6 kilometers from the Bangor Wine & Oyster Shed as the crow flies. Oysters are harvested from the water and delivered to The Shed every day. That is how fresh they are!*

## **TAKEAWAY MENU**

Natural oysters per dozen **\$18**  
(shucked)

Takeaway oyster dressings **\$1.50 ea**

**Thai Lime** - *A classic Thai dressing with a touch of chilli*

**Soy and Ginger** - *Freshly grated ginger with sweet soy sauce*

**Mignonette** - *Red wine vinegar, French shallots & freshly cracked black pepper*

Ashmore's Tasmanian Scallops **\$27**  
500g bag (frozen)

Ashmore's Cajun hot smoked salmon & cold smoked salmon **\$56/kg**

Abalone farmed on Tasmania's East Coast, whole and frozen **\$250/kg**

Lemons **\$1.50 ea**

**PLEASE ORDER AND PAY AT THE BAR**

Tasmanian Cheese Platter **\$29**

(For 2 people)

*Three of Tasmania's best cheeses from Pyengana dairy, Tongola, King Island dairy and others (depending on availability). Served with crackers, Summer Kitchen fruit & nut sourdough, homemade fruit paste, nuts & Green Patch Point spiced cherries.*

Bangor Lamb Pie **\$10**

A traditional pie made with lamb from the property, served with homemade tomato chutney.

## **CAKE**

Our delicious cake of the day (see bar staff for today's choices).

**\$10**

## **ICECREAM**

Tasmanian-made mini ice-cream tubs (see bar for flavours).

**\$5**

**PLEASE ORDER AND PAY AT THE BAR**

## **OUR STORY**

### **BANGOR'S 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 manage our vineyard to produce premium quality, cool climate wine.

We are a small family vineyard. We planted our first 3 hectares in 2010, and our fourth hectare in 2014. Our grapevines are hand tended by us, and all our grapes are handpicked.

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 sixth-generation Dunbabin while you're here!

### **The Stories Behind the Wine 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, and it is still known as that 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 young children Henry, William and Amy.

### **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.

## **Lagoon Bay Riesling**

*Bangor has a long farming history dating back to the 1830's when cattle were run at Lagoon Bay to supply the penal settlement of Port Arthur. Today Bangor is a 6,200 hectare working farm, managed for its natural and cultural heritage. We care for over 2,000 hectares of nature reserve.*

Lagoon Bay sits at the Eastern end of the Bangor property. It was farmed in the 1830's by Dr Alexander Imlay, who along with his team of assigned convicts supplied beef to Port Arthur. Lagoon Bay was also the site of two whaling stations. One operated by Alexander Imlay and the other by Captain James Kelly (from 1838 to 1842).

Since those days, Lagoon Bay has continued to play an important role in the farming system, with coastal easterly weather patterns supporting a longer growing season than other areas. Lagoon Bay is surrounded by pastures, native forest, coastline, and wetlands, and with its lighter soils is home to many wombats!

Of the 6,200 hectares that make up the property, 5,100 hectares are native forests and grasslands and 2,100 hectares are formally protected in conservation reserves. Much of the Bangor property is managed for its natural and cultural heritage.

## **FULHAM AQUACULTURE**

Our oysters are grown in the pristine waters of Norfolk Bay, visible from the end window of the building, just 2 km away. They are harvested freshly from the water daily. Norfolk Bay is a great place to grow oysters because it is a large expanse of water with good water movement keeping food levels high, and so oyster growth rates high.

The oyster farm was first established in 1998, and is 34 hectares in size, with a mixture of subtidal (deep water, permanently submerged) and intertidal (shallow water, submerged or exposed with the tide) areas.

Fulham aquaculture produce 100,000 dozen oysters per year, and have over 3.5 million oysters on the lease at any one time.

## THANK YOU

[www.bangorshed.com.au](http://www.bangorshed.com.au)

Follow us on Trip Advisor, Facebook, Instagram and Twitter.

Sign up to our newsletter to hear first about our upcoming events.

*There is free WiFi at Bangor Shed.*



**2015 Bronze**  
Gustav Award for  
New Tourism