

Bangor

VINEYARD SHED

Bangor Shed is an award-winning cellar door, farm gate shop and restaurant brimming with cool climate Bangor wines and local produce.

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

Summer opening hours: 10am – 6pm

**Limited menu between 5-6 pm weekdays, see bar staff for more details.*

BREAD **\$6**
Locally baked sourdough bread, served with Burnside olive oil & balsamic reduction.

Dukkah **\$3** Olives **\$3**

SMOKED SALMON PAPPARDELLE **\$24**
Traditionally hot smoked Tasmanian salmon tossed through pappardelle pasta with capers, lemon, dill dressing, & pangrattato.

BANGOR LAMB BURGER **\$22**
Lamb grown at Bangor farm, slow roasted, pulled, and served on a warm brioche bun with house made pickles & an apple and mint coleslaw.

MULLED WINE, PEAR & GOATS CHEESE SALAD **\$18**
Beurre Bosc pears poached in spiced red wine with goats cheese, rocket, toasted hazelnuts, sourdough croutons & red wine vinaigrette.

TASMANIAN CHEESE PLATTER **\$31**
(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.

PLEASE ORDER AND PAY AT THE BAR

BANGOR VINEYARD PLATTER **\$49**

(for two people)

An array of local and international delicacies including Tongola Goats Cheese, Pyengana Tasty Cheese, Ashmores Hot Smoked Salmon Mousse, Spanish Serrano Jamon, Italian Ventricina Salami, Marinated Olives, Pickles and Pigeon Whole Sourdough Bread. The perfect grazing platter to share whilst sipping wine overlooking the vineyard.

TASMANIA SEARED SCALLOPS **\$28**

Pan Seared Tasmanian Scallops served on a bed of pea & tarragon risotto with parsley & truffle oil & prosciutto crumb.

TASMANIAN ABALONE **\$35**

A classic dish of Tasmanian Abalone, sautéed in butter & garlic. Served with chiffonade lettuce salad with brandied mayonnaise & a slice of locally baked sourdough.

KIDS AT THE SHED **\$12**

Bangor Beef Spaghetti
Chicken Burger & crisps

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

OYSTERS

NATURAL (with a slice of lemon)

Trio **\$10.5** 1/2 dozen **\$17** Dozen **\$29**

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 **\$13** 1/2 dozen **\$22** Dozen **\$37**

Kilpatrick - Crisp bacon tossed in smoky Worcestershire

Macadamia Pesto - Fresh basil, macadamia nuts & fresh parmesan

TASTING PLATE **\$37**

Can't decide? Try a mixed dozen:

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

Takeaway Natural Oysters Available (\$19 per dozen)

SOMETHING SWEET

Tasmanian-made Valhalla mini ice-cream tubs **\$5**

(vanilla, strawberry, chocolate choc-chip, salted caramel peanut butter)

Homemade biscuits **\$3**

Freshly baked cakes **\$10**

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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 Jimmy's Hill Pinot Gris (2016)	\$10.5 / \$37
<i>Trophy Best Pinot Gris, 27th Tasmanian Wine Show. Top gold, 27th Tasmanian Wine Show.</i>	
Bangor Lagoon Bay Riesling (2017)	\$11 / \$40
<i>Bronze medal, 18th Canberra International Riesling Challenge. Silver Medal, 43rd Royal Hobart Wine Show.</i>	
Bangor Maria Rosé (2017)	\$11 / \$40
Bangor's 1830 Chardonnay (2015)	\$12 / \$47
<i>Bronze medal, 27th Tasmanian Wine Show.</i>	
Bangor Vintage Sparkling (2011)	\$12 / \$51
<i>Bronze medal, 27th Tasmanian Wine Show.</i>	
Bangor's Captain Spotswood Pinot Noir (2016)	\$10.5 / \$38
Bangor Abel Tasman Pinot Noir (2015)	\$14 / \$53
Bangor Abel Tasman 375 th Anniversary Pinot Noir (2016)	\$65
<i>A specially crafted pinot celebrating 375 years since Abel Tasman's journey to Van Diemen's Land. Bronze Medal, 2017 Royal Hobart International Wine Show.</i>	

Please see one of our friendly staff for a wine tasting.

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

APPLE CIDER

Bangor apple cider **\$7.5**
Our own alcoholic cider with apples handpicked in the Huon Valley.

BEER

Tasmanian craft beer from Hobart Brewing Company
Cream Ale, Harbour Master Ale **\$8**

SOFT DRINKS

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

Hartz sparkling mineral waters **\$4.5**
Hartz sparkling water, large **\$6.5**
Hartz still water **\$2.5**
Lucaston Park apple juice **\$4.5**
From the Huon Valley, Tasmania's apple growing region.

HOT DRINKS

Full range of locally roasted coffee **\$5**
Hot chocolate **\$5**
Chai latte **\$5**
Loose leaf tea from Tasmania's Art of Tea
Pot for 1 / Pot for 2 **\$5 / \$9**
Bangor Blend, English Breakfast, Earl Grey, Indian Chai, Green Tea, Lemongrass & Ginger.

Soy milk available, 50c

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BANGOR WINE

Bangor's Jimmy's Hill Pinot Gris (2016)

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 the mussels, abalone, cheese platter, & our fresh oysters. *Trophy Best Pinot Gris, 27th Tasmanian Wine Show. Top gold, 27th Tasmanian Wine Show.*

Bangor's 1830 Chardonnay (2015)

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 the calamari salad, salmon burger, cheese platter & our fresh oysters. *Bronze medal, 27th Tasmanian Wine Show.*

Bangor's Lagoon Bay Riesling (2017)

A good food wine, this is a perfect example of how well the Tasmanian growing conditions suit this noble grape. The moderate growing season produced bright acids, and beautifully developed fruit flavours, making this a very enjoyable Riesling that is aromatic and fruity in style, complemented by delicate floral notes. Lagoon Bay Riesling pairs well with seafood, white meats, cheese and salads. *Bronze medal, 18th Canberra International Riesling Challenge. Silver Medal, 43rd Royal Hobart Wine Show.*

Bangor's Maria Pinot Rosé (2017)

Crafted from 100% Pinot Noir grapes, Bangor's Maria Rosé is all about summer and good times. A bright and refreshing wine, Maria Rosé has a palate of mouth-watering summer berries, with exquisite strawberry, rhubarb and floral notes, complemented by a soft, creamy texture.

Bangor's Captain Spotswood Pinot Noir (2016)

This Pinot has been gently aged in old oak, softening the wine while maintaining its bright red fruit characteristics. Red cherry, raspberry, strawberry, plum and black current characters tantalise on the nose and provide a rewarding Pinot experience on the palate. Captain Spotswood is all about fun times with friends and family. An approachable wine, this Pinot can be enjoyed all year round, and paired with a wide range of food from cheese to seafood, lamb, beef and game meats.

Bangor's Abel Tasman Pinot Noir (2015)

Our flagship wine, Bangor's Abel Tasman is showing plenty of character, with complex red and black fruit flavours and a high level of natural acidity that keeps the wine mouth-watering and bright. The judicious use of new and old barrels adds a delicate hint of vanilla, spice and texture, that in balance with the fruit flavours makes this a classic cellaring wine. It will continue to reward over the next 10 years.

Bangor's 375 Anniversary Abel Tasman Pinot Noir (2016)

A special Pinot made to celebrate 375 years since Abel Tasman's journey to Van Diemen's Land. This Pinot has been carefully crafted from Bangor's best performing Pinot clones, and from select barrels, with only 80 cases made. Abel 375 delights with complex red and black fruit flavours complimented by delicate earthy tones and a hint of spice. This is another classic cellaring wine that will continue to reward over the next 10 years.

Bangor Vintage Sparkling (2011)

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. *Bronze medal, 27th Tasmanian Wine Show.*

Ask our staff about joining the Bangor Wine Club Family.

PLEASE ORDER AND PAY AT THE BAR

CELLAR DOOR TAKEAWAY WINE

Our wines are available for takeaway by the bottle. We can arrange for postage around Australia. All wine postage is tracked and insured.

Jimmy's Hill Pinot Gris (2016)	\$31
1830 Chardonnay (2015)	\$40
Lagoon Bay Riesling (2017)	\$35
Maria Pinot Rosé (2017)	\$35
Bangor Vintage Sparkling (2011)	\$45
Captain Spotswood Pinot Noir (2016)	\$32
Abel Tasman Pinot Noir (2015)	\$46
Abel Tasman 375 th Anniversary Pinot Noir	\$58

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). **Ask our staff today about joining the Bangor Wine Club Family.**

OUR STORY

THE BANGOR WAY

Bangor is a 6,200 hectare property that was farmed as early as the 1830's for supplying beef to the Port Arthur Settlement, and has been cared for by the Dunbabin family since the 1890's. With over 5,100 hectares of native forests and wetlands, 35 kilometers of coastline and 2,100 hectares of private conservation reserve, caring for the environment is our way of life here at Bangor.

This extends into everything we do in our 4 hectare vineyard. All of our vines are hand-tended, and our grapes hand-picked. At vintage you will find three generations of the Dunbabin family working side by side. Our site has well drained clay-loam soil over ancient dolerite rock, which combined with a northerly aspect, provides perfect growing conditions for premium quality Tasmanian 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. We planted our first 3 hectares in 2010, and our fourth hectare in 2014.

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!

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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, as it is still known 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.

Maria Pinot Rosé

Maria Island dominates the seascape to the north of Bangor, and is a special place for the Dunbabin family. In 1869 Tom Dunbabin with his brother John, leased the island where he farmed for seven years, honing the skills that would lead to his purchase of Bangor in 1890, where his descendants still farm today.

Maria Island is now a National Park, but was for over 150 years farmed, and the Dunbabins were among the earliest. In 1869 brothers Tom and John Dunbabin from Bream Creek took up the challenge of farming Maria Island, a former penal settlement off the east coast of Tasmania. Married to sisters Sarah and Mary Murdoch from Cambridge, they spent seven years raising their young families and building their future on this remote island outpost. Maria Island overlooks Bangor, holding a special place in the hearts of over five generations of the Dunbabin family.

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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.

PLEASE ORDER AND PAY AT THE BAR

Bangor Wine Club – Award-Winning Tasmanian Wine to Your Door

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 per year.
- 10% discount on meals at Bangor Shed for wine club members (max. table 4, food only).

1642 Tier

- Order 4 x 12 bottle cases per year.
- 10% discount on all wine purchased through the wine club, online store and in Bangor Shed.
- 10% discount on meals at Bangor Shed (max. table 4, food and wine).
- One free wine tasting and walk through the vines experience with vigneron Matt Dunbabin each year. By appointment.
- 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.

Other benefits of the Bangor Wine Club:

- Free postage Australia-wide (6 bottles and over).
- Members-only access to our rare museum stock of wine.
- Exclusive pre-release offers.
- Private invitations to exclusive wine club events throughout the year, including release events.
- Complimentary wine tasting in Bangor Shed.
- No joining fee.

THANK YOU

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.

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

Ask our staff today about joining the Bangor Wine Club Family.



2015 Bronze
Gustav Award for
New Tourism

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