

# BANGOR VINEYARD

## DRINK PACKAGES

### **JIMMY'S HILL PACKAGE**

\$25 pp / per hour\*

Bangor Sparkling

Captain Spotswood Pinot Noir

Jimmy's Hill Pinot Gris

Bangor Cider

Tasmanian Beer

Soft drinks, Ginger Beer & Apple Juice

### **ABEL TASMAN PACKAGE**

\$32 pp / per hour\*

Bangor Sparkling

1830 Chardonnay

Abel Tasman Reserve Pinot Noir

Captain Spotswood Pinot Noir

Jimmy's Hill Pinot Gris

Bangor Cider

Tasmanian Beer

Soft drinks, Ginger Beer & Apple Juice

*\*2 hour minimum package*

*Menus are seasonal and subject to change. Prices current until June 2020, GST inclusive.*

**BANGOR VINEYARD – WHERE A WARM COUNTRY WELCOME AWAITS**

[www.bangorshed.com.au](http://www.bangorshed.com.au) | [functions@bangorshed.com.au](mailto:functions@bangorshed.com.au)

# BANGOR VINEYARD

## FOOD PACKAGES

### **BANGOR CLASSIC**

4x Small Canapés, 2x Shared Mains, 3x Shared Sides, 2x Sweet Canapés  
\$95pp

### **BANGOR ROAMING MENU**

4x Small Canapés, 4x Big Canapés, 4x Sweet Canapés  
\$110pp

### **BANGOR GRAZING TABLE**

4x Small Canapés, 2x Shared Entrées, 2x Shared Mains, 2x Shared Sides, 2x Desserts  
\$115pp

### **Bangor Long Table Feast\***

3x Small Canapés, 2x Entrées, 2x Mains, 2x Sides, 2x Desserts  
\$120pp

*\* all courses alternate drop, available for up to 60 guests*

### **OPTIONAL ADD-ONS**

Oyster Bar - \$20pp

Grazing Station - \$20pp

Cheese Station - \$20pp

Dessert Station - \$20pp

Blackman Bay Oyster Butler Experience - up to 50 guests - \$830

Blackman Bay Oyster Butler Experience - 50+ guests - \$1230

*Menus are seasonal and subject to change. Prices current until June 2020, GST inclusive.*

**BANGOR VINEYARD – WHERE A WARM COUNTRY WELCOME AWAITS**

[www.bangorshed.com.au](http://www.bangorshed.com.au) | [functions@bangorshed.com.au](mailto:functions@bangorshed.com.au)

# BANGOR VINEYARD

## CANAPÉS

### SMALL

Chargrilled Pirate's Bay Octopus & Gazpacho

Oyster "Nam Jim" with Chilli, Lime & Coriander

Peri Peri Chicken Skewer with Spiced Yogurt & Coriander

Smoked Rannoch Quail Leg with Quince & Pickled Walnut

Green Fritter with Tongola Goat Curd, Dukkah & Pomegranate

Bangor Lamb Kofta with Harissa, Yogurt, Preserved Lemon & Mint

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

*\*Additional Small Canapé: \$5 per canapé/per person*

### BIG

Tasmanian Scallop Pie

Bangor Lamb Cutlet with Salsa Verde

Wild Mushroom Arancini, Thyme & Truffle Oil

Tasmanian Smoked Salmon, Horseradish & Capers on Rye

Slow Cooked Beef Brisket, Corn Tortilla, Chimmichuri & Sour Cream

Sweetcorn Waffle with Fried Chicken, Avocado & Chipotle Mayonnaise

Slow Cooked Pulled Bangor Lamb in a Brioche Bun with Salsa Verde & Slaw

*\*Additional Big Canapé: \$12 per canapé/per person*

*Menus are seasonal and subject to change. Prices current until June 2020, GST inclusive.*

**BANGOR VINEYARD – WHERE A WARM COUNTRY WELCOME AWAITS**

[www.bangorshed.com.au](http://www.bangorshed.com.au) | [functions@bangorshed.com.au](mailto:functions@bangorshed.com.au)

## ENTRÉES

Prosciutto with Rocket, Shaved Pear, Pecorino & Vincotto

Marinated Calamari, Lemon Aioli, Fennel, Olives & Orange

Panko Crumbed Miso Eggplant with Wasabi Mayonnaise & Shizo

Lamb Kofta, Roast Pumpkin Hommous, Dukkah & Pomegranate

Quail with Pea Hommous, Watercress, Tongola Goat Curd, Orange & Beetroot

Beetroot & Dill Cured Salmon Gravlax with Horseradish Crème Fraîche, Citrus Salad & Rye Bread

*\*Additional Entrée: \$30 per entrée/per person*

## MAINS

Vineyard Glazed Chicken, Red Wine, Grapes & Rosemary

Braised Beef Brisket with Chimmichuri & Charred Sweet Corn

Baked Sweet Potato Gnocchi with a Blue Cheese Sauce & Pistachio Crumb

Baked Ocean Trout with Agrodolce Peppers, Olives, Capers & Salsa Verde

Moroccan Slow Cooked Bangor Lamb with Cumin, Pomegranate, Preserved Lemon & Coriander

Slow Cooked Indonesian Style Pulled Pork Shoulder with Satay Sauce, Gado Gado & Prawn

Crackers

*\*Additional Main: \$40 per main/per person*

## SIDES

Greens, Grains, Nuts & Seeds

Warm Roasted Vegetables, Rocket & Parmesan

Roasted Cauliflower, Pine Nuts, Herbs & Pomegranate

Roast Seasonal Tasmanian Baby Potatoes, Garlic Butter & Herbs

Roasted Sweetcorn with Chipotle Mayonnaise & Chorizo Crumbs

Carrots with Honey, Toasted Buckwheat, Dates & Moroccan Dressing

*\*Additional Side: \$10 per side/per person*

*Menus are seasonal and subject to change. Prices current until June 2020, GST inclusive.*

**BANGOR VINEYARD – WHERE A WARM COUNTRY WELCOME AWAITS**

[www.bangorshed.com.au](http://www.bangorshed.com.au) | [functions@bangorshed.com.au](mailto:functions@bangorshed.com.au)

# BANGOR VINEYARD

## DESSERTS

### SWEET CANAPÉS

Chai Brulee Tart

Date & Custard Tart

Macaron, Cream & Berries

Chocolate Espresso Cheesecake

Strawberries, Chocolate & Praline

Raspberry & White Chocolate Cheesecake

Goats Cheese Beignet with Thyme & Honey

*\*Additional Sweet Canapé: \$10 per canapé/per person*

### DESSERTS

Tiramisu with Espresso Syrup

Blue Cheese with Fresh Honeycomb & Fruit Loaf

Meringue with Cream, Lemon Curd & Seasonal Fruit

Panna Cotta with Rhubarb & Dried Raspberry Crumble

Honey Crème Fraiche Mousse, Fresh Dates & Hazelnuts

Vanilla Semifreddo with Chocolate Sauce, Hazelnuts & Toffee

*\*Additional Desserts: \$20 per dessert/per person*

*Menus are seasonal and subject to change. Prices current until June 2020, GST inclusive.*

**BANGOR VINEYARD – WHERE A WARM COUNTRY WELCOME AWAITS**

[www.bangorshed.com.au](http://www.bangorshed.com.au) | [functions@bangorshed.com.au](mailto:functions@bangorshed.com.au)