

Pomonal Estate

WINE LIST

White

2019 RIESLING

Lemon-Lime, green apple notes with a fresh dry finish.

BOTTLE 25 GLASS 8

Rose

2019 SINGLE VINEYARD SANGIOVESE ROSE

Strawberry, lemon zest with a dry finish, savoury tannins. Barrel aged 4 months.

BOTTLE 30 GLASS 10

Red

2019 SHIRAZ

Light bodied, spiced blackberry, plum & pepper.

Barrel aged 12 months.

BOTTLE 27 GLASS 8

2018 SINGLE VINEYARD SHIRAZ

Full bodied, aromas of sweet plum, vibrant blueberries, raspberries, pepper & smooth tannins.

Barrel aged for 18 months.

BOTTLE 45 GLASS 10

2019 FORTIFIED SHIRAZ

Classic spice, ripe blueberries, raspberries.

Barrel aged for 4 months. Lovely on ice!

BOTTLE 40 GLASS 10

Wine Tasting

Wine Flight (5 glasses x 75ml) 20

Half Measure Wine Flight (5 glasses x 30ml) 10

or try our

Chocolate & Wine Paired Flight 29

Wine Bottle Sales

10% discount for 6 15% discount for 12

BEER & CIDER

Craft Beer & Cider

On tap

(no preservatives or additives)

Our Beers are made in house, while our Ciders are currently produced by Harcourt Cider, Harcourt.

Pot 285ml 7

Schooner 425ml 10

Stein 540ml 12

Beer & Cider Paddle 5 x 75ml 15

**PLEASE SEE BLACKBOARD FOR
SEASONAL BEERS ON TAP**

Love our beer, you can takeaway....

Growler (1.9L) 45 Filled 25 Refill

Squealer (1L) 25 Filled 15 Refill

All Beer & Cider to be consumed within 48-72hrs & to be kept refrigerated.

Spirits

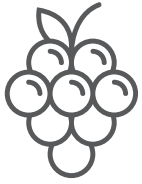
Glass 10

Please ask staff

For non-alcoholic options please see display fridge

*Relax, take your time
& enjoy.*

Please place your order at the bar



Pomonal Estate

WINE FLIGHT

TASTING NOTES

White

2019 RIESLING

Lemon-Lime, green apple notes with a fresh dry finish.

Producer: Mt Langi Ghiran

Winemaker: Adam Louder (owner of Sub Rosa Winery)

Fermentation: 4 months in stainless steel tanks

Region: Ararat & Buangor (Grampians)

Climate: Cool at night to warm days

Alcohol: 11%

BOTTLE 25 GLASS 8

Rose

2019 SINGLE VINEYARD SANGIOVESE ROSE

Strawberry, lemon zest with a dry finish, with savoury tannins. Cellaring 2-5yrs

Producer: Clarnette & Ludvigsen

Winemaker: Leigh Clarnette

Fermentation: 4 months in stainless steel tanks then 4 months French Oak Barrels

Region: Armstrong (Grampians)

Climate: Cool nights to warm days

Alcohol: 12.7%

BOTTLE 30 GLASS 10

Red

2019 SHIRAZ

Light bodied, showing spiced blackberry, plum & pepper on the palate.

Cellar up to 5yrs

Producer: Mt Langi Ghiran

Winemaker: Adam Louder (owner of Sub Rosa Winery)

Fermentation: 12 months in American Oak Barrels

Region: Ararat & Buangor (Grampians)

Climate: Cool nights to warm days

Alcohol: 14%

BOTTLE 27 GLASS 8

Red

2018 SINGLE VINEYARD SHIRAZ

Full bodied, aromas of sweet plum, vibrant blueberries, raspberries, pepper & smooth tannins.

Cellaring 10-15yrs

Producer: Clarnette & Ludvigsen

Winemaker: Leigh Clarnette

Fermentation: 18 months in American Oak Barrels

Region: Armstrong (Grampians)

Climate: Cool nights to warm days

Alcohol: 14.5%

BOTTLE 45 GLASS 10

Fortified (Ruby Red)

2019 FORTIFIED SHIRAZ

Classic spice, fresh ripe blueberries & raspberries with a slight pepper finish.

Perfect chilled or for a unique experience - Lovely on ice!

Producer: Clarnette & Ludvigsen

Winemaker: Leigh Clarnette

Fermentation: Barrel aged for 4 months

Region: Armstrong (Grampians)

Climate: Cool night to warm days

Alcohol: 17.5%

BOTTLE 40 GLASS 10

Wine Bottle Sales

10% discount for 6 15% discount for 12

Relax, take your time & enjoy.



Pomonal Estate

LOCAL SEASONAL PRODUCE MENU

Small Plates

Dukkah crusted oven baked brie accompanied with Blue Wren sourdough crackers 13

Warmed local olives infused with herb oil 8

Pork & chicken house made dumplings (4) with a szechuan chilli sauce 15

Japanese karaage chicken with aioli & sticky sweet soy sauce 15

Truffle infused bacon & mushroom croquettes (4) with chipotle aioli 15

Deep fried chips basket with aioli & sauce 8

Roast pumpkin with fresh herbs & pickled red onion 14

Beer battered prawn croquettes (4) with lime aioli 15

Large Plates

Panfried Salmon with twice cooked potatoes, fresh seasonal greens & lemon butter sauce 29 gf

Mexican bowl (deconstructed) pulled lamb, brown rice, pickled cabbage, guacamole, salsa & crispy sweet potato crisps 25 vgo
Or Fried tortilla gf

Slow cooked beef brisket on a bed of horseradish cream, crispy potatoes & fresh seasonal greens 24 gf

Zucchini & house made falafel salad with mizuna lettuce pomegranate, fresh peas, cherry tomato, fried capers & cumin dressing 18 gf, vgo

Grazing Plates

Cheese Board - 3 cheeses, olives, shiraz jelly, fresh fruit & veg with crackers 35 gfo

Vegan Board - fresh fruit & veg, house made falafels, charred seasonal veg, 2 house made hummus, olives with crackers 30 gfo

Tasting Board - 3 cheeses, olives, chicken & pistachio terrine, salami, 2 house made hummus, local preserves, fresh fruit & veg with crackers 60 gfo

Small Plate Board - Chef's selection 4 small plate dishes 55

For the Kids

Fresh fruit & veg board with chips & crackers 12

Cheese & fruit board with crackers 14

Battered fish fillets & chips basket 12

Ice-cream with sprinkles 4

Closing Plates

Brulee panna cotta with fresh berries & chantilly cream 12

House made Cakes (slice) served with fresh berries, cream & ice-cream 10
(see display cabinet at bar)

Hot Drinks

Cappa, Latte, Espresso, Iced Coffee/ Chocolate Cup 4.50 Mug 5

Peppermint, Jasmine, French Earl Grey, English Breakfast Cup 4.50 Mug/Pot 5

Please place your order at the bar

"We proudly support local producers and organic growers"

Pomonal Estate

OUR STORY

Welcome

Pomonal Estate (Est 2017) is a newly established Winery, Microbrewery and Cider House located in picturesque town of Pomonal.

Located just 10 minutes from Halls Gap and nestled alongside the Grampians National Park in Victoria.

Adam and Pep have a small family business and they pride themselves on producing beautiful Grampians regional wines, delicious range of small batch locally crafted beers and ciders along with and providing and supporting wonderful local produce in our Café and Cellar Door.

Their dream really started in 2014 when they were given the opportunity to build their dream. Adam and Pep went on a journey looking at over 23 wineries that were for sale in Victoria and New South Wales.

During this time Adam moved his hand to brewing beers and Pep (20+yrs in the Wine Industry) showcased their beers and wines at the monthly local Pomonal Market, which became quite well known in our small community.

From here on in it was full steam ahead and they employed a local contractor (Neighbour) to build their Cellar Door. Many materials used inside were recycled and locally sourced. The Redgum posts in the bar came from the old Seppelts Great Western train station. The beautifully crafted red gum bar and hardwood feature walls were also sourced from Pomonal.

Adam and Pep planted their 3-acre vineyard, (Shiraz - 2 acres & Riesling - 1 acre) along with their Cider Orchard in August 2017. They are hoping to have their very first production from the vineyard 2022.

Mt Langi Ghiran and Leigh Clarnette from Clarnette & Ludgvisen are their contract winemakers, along with Harcourt Cider, contractor for our ciders.

In 2020 Adam & Pep and their team were proud winners of "Hospitality and Tourism Award", "Business of the Year Award" and Bronze Award at the Victorian Wine Show for 2018 Sparkling Riesling.

Adam & Pep pride themselves on supporting locals and local producers from supplying local food for our menu, having local produce for sale, displaying and selling local artworks, supporting musicians with live performances here and employing locals to be part of our wonderful and ever-growing team.

The journey has so far been exciting and challenging. The business has become a popular place for locals and tourists alike and we hope to continue to provide wonderful produce from the Grampians region and a venue where people can relax, enjoy catching up with friends and family and enjoy some time out.

Relax, take your time & enjoy.