

Pomonal Estate

WINE LIST

Other Local Wines - White

- Moutainside Wines - 2019 Viognier GLASS 10
 Miners Ridge Merino Block 2020 Riesling GLASS 10
 Blue Pyrenees - Luna Sparkling GLASS 10
 Grampians Estate - 2019 Moscato GLASS 8

POMONAL ESTATE - 2020 LATE HARVEST RIESLING

Grapes from Lake Fyans, picked late. Displays fresh fruity
 lemon & lime on the palate. Easy drinking
 BOTTLE 30 GLASS 10

Red

POMONAL ESTATE - 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

POMONAL ESTATE - 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
 (No bar tastings at this stage - covid)

or try our

Chocolate & Wine Paired Flight 29

hand painted chocolates by Kerrie's Kreations

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

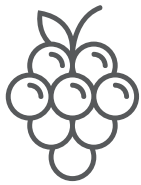
For non-alcoholic options please see display fridge

Relax, take your time & enjoy.



COMING SOON - Pomonal Estate 2021 Riesling, 2020 Shiraz, 2020 SV Rose, 2021 Rose & 2020 Sparkling Riesling

NEW VINTAGES
to be released June/July 2021



Pomonal Estate

WINE FLIGHT

TASTING NOTES

White

BLUE PYRENEES LUNA SPARKLING

Chardonnay & Pinot Noir

Fermented in the bottle. Blend of Chardonnay & Pinot Noir grapes. Several vintages of reserve wine which creates a consistent & complex effervescent creamy style.

Producer : Blue Pyrenees Estate, Avoca.

BOTTLE 35 GLASS 10

MOUNTAINSIDE WINES - 2019 VIOGNIER

Fresh, Gooseberry with a passionfruit palate

Producer: Mountainside Wines, Warrack.

BOTTLE 30 GLASS 10

POMONAL ESTATE - 2020 LATE HARVEST RIESLING

Super ripe, full flavoured with aromas of apricot, orange and citrus blossom.

Producer: Clarnette & Ludvigsen

Winemaker: Leigh Clarnette

Fermentation: Barrel fermented in french oak

Region: Pomonal (Grampians)

Climate: Cool nights to warm days

Alcohol: 12%

BOTTLE 30 GLASS 10

Reds

POMONAL ESTATE

2018 SINGLE VINEYARD SHIRAZ

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

Barrel aged for 18 months.

Producer: Clarnette & Ludvigsen

Winemaker: Leigh Clarnette

Fermentation: 12 months French Oak Barrels

Region: Armstrong (Grampians)

Climate: Cool nights to warm days

Alcohol: 12.7%

BOTTLE 45 GLASS 10

Fortified (Ruby Red)

POMONAL ESTATE - 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

*Relax,
take your time
& enjoy.*



Wine Bottle Sales

10% discount for 6

15% discount for 12

COMING SOON

Pomonal Estate 2021 Riesling, 2021 Rose
2020 Sparkling Riesling, 2020 SV Rose & 2020 Shiraz



Pomonal Estate

LOCAL SEASONAL PRODUCE MENU

Small Plates

Dukkah crusted oven baked brie accompanied w/
blue wren sourdough crackers 13

Warmed local olives infused w/ herb oil &
freshly baked blue wren sourdough 10

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

Japanese karaage chicken w/ aioli &
sticky sweet soy sauce 15

Local pulled lamb croquettes (2) w/ spiced aioli
& mint sauce 15

Deep fried chips basket w/ aioli & sauce 8

Steamed veg (2) w/ asian sauce & crispy shallot 12

Pork belly bao buns (2) w/ cucumber, aioli &
asian herbs 12

Soup of the day w/ toasted sour dough 15
(See specials board) gfo v vgo

Large Plates

Oven baked ginger barramundi w/ spinach laksa
puree, pickled mushrooms & crispy noodles 26 gf
Wine pair: 2019 Viognier or 2020 late Harvest Riesling

Twice cooked sticky pork belly w/ chinese broccoli
pickled ginger & chilli threads 25 gf
Wine pair: 2018 SV Shiraz or 2019 Viognier

Slow cooked beef brisket on a bed of horseradish cream,
crispy potatoes & fresh seasonal greens 24 gf
Wine pair: 2018 SV Shiraz

Miso, pickled mushroom, honey soy tofu & bok choy
ramen bowl 20 (v, vgo)
Wine pair: 2019 Viognier

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, sliced roast lamb,
chicken & pistachio terrine, 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 w/ chips & crackers 12

Cheese & fruit board w/ crackers 14

Home made sausage rolls & chips basket 12

Ice-cream w/ sprinkles 4

Closing Plates

Dark belgium chocolate fondant w/ ice cream &
Kerries Creations caramel chocolate fudge 12
Wine pair: 2019 Shiraz Fortified or 2020 late Harvest Riesling

House made Cakes (slice) w/ fresh berries, cream &
ice-cream 10 (see display cabinet at bar)
Wine pair: 2019 Fortified Shiraz or 2020 late Harvest Riesling

Hot Drinks

Cappa, Latte, Mocha, Chai, Espresso, Iced Coffee,
Hot Chocolate, Iced Chocolate

Cup 4.50 Mug 5

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

Please Order at Bar - Served from 11-4pm

"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 (25 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.