



Ten Minutes by Tractor
MORNINGTON PENINSULA

Chef :: Stuart Bell
Host :: Clayton Hiskins

DÉGUSTATION...

[WE CHOOSE!]

Six courses, a selection from our current *à la carte* menu plus one or two dishes prepared by Chef specifically for the *dégustation*

»»» AMUSE BOUCHE

»»» QUAIL

Terrine de presse of quail, mushroom, celeriac, red quinoa, shallot & hazelnut dressing
Wine suggestion – 2008 Ten Minutes By Tractor 10X Barrel Fermented Sauvignon Blanc or
2009 Ferngrove Cossack Riesling

»»» OCEAN TROUT

Confit ocean trout, Echuca yabbies, braised leek, cauliflower
Wine suggestion – 2008 Ten Minutes by Tractor 10X Chardonnay or
2006 Domaine Tollot-Beaut Bourgogne

»»» CHEF'S SELECTION

Something local, something seasonal
Sommelier's choice

»»» DUCK

Spice roasted duck breast, celeriac, lentils, pear, truffle oil
Wine suggestion – 2009 Ten Minutes By Tractor 10X Pinot Noir or
2008 Spinifex Esprit

»»» VENISON

Venison, buckwheat polenta, pancetta, brussel sprouts, port & fig jus
Wine suggestion – 2008 Ten Minutes by Tractor Tempranillo or
2007 Greenstone Vineyards Shiraz

»»» AVANT DESSERT

A transition

»»» CHOCOLATE

Chocolate fondant mousse, orange chocolate velvet, cointreau griottines, English toffee parfait
Wine suggestion – Ten Minutes by Tractor Mulled Wine or
NV Campbells Rutherglen Tokay

or

»»» CHEESE

Your choice, ask your waiter and choose what cheese best suits you
Our sommelier will suggest a complementary wine

»»» TEA OR COFFEE

Perhaps a *digestif* to finish...

Dégustation per person without wine 105

Your choice of matched wines...

Ten Minutes by Tractor 55 [each wine 100ml]

Try something different 55 [each wine 100ml]

Simply the best [a unique experience, please ask for details]