



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**

»»» **TUNA**

Chilled seared tuna, eggplant relish, green beans, mustard soubise, fried capers

Wine suggestion – 2008 A Christmann Pfalz Riesling / 2009 Ten Minutes by Tractor 10X Pinot Gris

»»» **QUAIL**

Marinated and roasted quail, autumn mushroom risotto, chestnut & maple foam, crispy pancetta

Wine suggestion – 2007 Domaine de l'Ameillaud Cairanne Côtes du Rhône Village

»»» **CHEF'S SELECTION**

Something local, something seasonal

Sommelier's choice

»»» **DUCK**

Spice roasted duck breast, cabbage compote, 1333 quince, beetroot terrine, port & cracked pepper sauce

Wine suggestion – 2008 Labyrinth Santa Barbara County Pinot Noir / 2008 Ten Minutes by Tractor 10X Pinot Noir

»»» **LAMB**

Roasted loin of lamb, glazed sweetbreads, parsnip purée, cauliflower & cumin, lamb jus

Wine suggestion – 2007 Eastern Peake Walsh Block Syrah / 2008 Ten Minutes By Tractor Tempranillo

»»» **AVANT DESSERT**

A transition

»»» **CHOCOLATE**

Chocolate kelp, Valrhona 70% chocolate mousse, poached quinces, toasted almonds, saffron syrup

Wine suggestion – NV Barbadillo Pedro Ximénez Sherry

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...

Per person 105
With wine 155
[Each wine 100ml]