



Ten Minutes by Tractor

MORNINGTON PENINSULA

Chef :: Stuart Bell
Host :: Clayton Hiskins

À LA CARTE...

[YOU CHOOSE!]

Beginning...

GOATS' CHEESE 18

Goats' cheese mousse cigar, baby beetroot, roasted pumpkin, mushroom purée, walnut & green bean salad
Wine suggestion – 2008 Ten Minutes by Tractor 10X Barrel Fermented Sauvignon Blanc

EEL 20

Smoked eel consommé, eel custard, flathead, sea scallop
Wine suggestion – 2008 Domaine Pichot Coteau de La Biche Vouvray Sec

OCEAN TROUT 19

Confit ocean trout, Echuca yabbies, braised leek, cauliflower
Wine suggestion – 2008 Ten Minutes by Tractor 10X Chardonnay

QUAIL 22

Terrine de presse of quail, mushroom, celeriac, red quinoa, shallot & hazelnut dressing
Wine suggestion – 2009 Ferngrove Cossack Riesling

PARTRIDGE 22

Partridge breast, chestnut tagliolini, ham hock, pumpkin, rosemary velouté
Wine suggestion – 2009 Ten Minutes by Tractor 10X Pinot Noir

Middle...

MULLOWAY 38

Mulloway, eggplant caviar, borlotti beans, tomato, olives, parsley dressing
Wine suggestion – 2008 Pieropan Soave

RABBIT 38

Pot au feu of poached rabbit loin, slow cooked leg, tortellini
Wine suggestion – 2006 La Famille Claude Dugat La Gibryotte Bourgogne

DUCK 39

Spice roasted duck breast, celeriac, lentils, pear, truffle oil
Wine suggestion – 2008 Spinifex Esprit

VENISON 39

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

BEEF 40

Cape Grim beef fillet, beef cheek & horseradish croquette, red wine jus
Wine suggestion – 2007 Château les Amoureuses La Barbare Côtes du Rhône Villages

Side...

Seasonal panache of vegetables 9

Roasted kipler potatoes 9

Dressed green leaves 9

Cauliflower gratin 9

Vegetarian dishes available
Two course minimum

A 2.5% surcharge applies on American Express Card transactions



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End...

APPLES 16

Caramelised Pink Lady apples, cinnamon cream, butterscotch ice cream
Wine suggestion – NV Campbells Rutherglen Tokay

PECAN 16

Pecan and coffee cake, nougatine ice cream, roasted pecan espuma, quince
Wine suggestion – NV Campbells Rutherglen Muscat

CHEESE CAKE 18

Baked cheese cake, rhubarb, pear, grand marnier ice cream
Wine suggestion – 2008 Royal Tokaji Ats Cuvée

CHOCOLATE 18

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

STICKY DATE 18

Sticky date pudding, macadamia nuts, ginger anglaise, spiced pumpkin ice cream
Wine suggestion – NV Valdespino El Candado Pedro Ximénez

Cheese...

A changing selection of Australian and international cheeses 11/cheese
Select from our fromagerie; 50 grams per cheese

Cheese Flight 20

Try this unique comparison of two cheeses; an Australian made cheese alongside a counterpart from another well known cheese making country

Assiette of Cheeses 31

A tasting plate of five cheeses

Coffee & Tea...

A full range of espresso coffees from **Five Senses 4**
Your choice of tea from **Tea Forté 5**

Opening Times...

		Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Mon	Lunch												
	Dinner												
Tue	Lunch												
	Dinner												
Wed	Lunch												
	Dinner												
Thu	Lunch												
	Dinner												
Fri	Lunch												
	Dinner												
Sat	Lunch												
	Dinner												
Sun	Lunch												
	Dinner												

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Reservations :: 03 989 6080