



Ten Minutes by Tractor
MORNINGTON PENINSULA

Chef :: Stuart Bell

Beginning...

Marinated Beetroot Terrine	17
<i>With goats cheese, green beans and a mustard grain and pinenut dressing</i>	
Wine suggestion – 2007 Ten Minutes by Tractor <i>McCutcheon Vineyard</i> Chardonnay	
Cannelloni of Confit Goat	18
<i>Set on a roasted pumpkin purée, with toasted almonds and slow roasted grapes</i>	
Wine suggestion – 2006 Even Keel Shiraz Viognier	
Pan Seared Baby Snapper Fillet	22
<i>Accompanied by seared scallop, baby squid, prawns and white bean purée with a crustacean velouté</i>	
Wine suggestion – 2008 Crawford River <i>Young Vines</i> Riesling	
Ragout of Lamb Shank	17
<i>Combined with a tomato fondue in a green lentil soup</i>	
Wine suggestion – 2006 Fonterutoli <i>Poggio alla Badiola</i> Sangiovese	
Shelled Tails of Redclaw	20
<i>Yabbies with a smoked trout and potato salad, finished with a chive cream dressing</i>	
Wine suggestion – 2007 Ten Minutes by Tractor <i>Wallis Vineyard</i> Chardonnay	

Middle...

Pan Seared Ocean Trout	36
<i>On wilted spinach, with a cauliflower cream and a leek and watercress sauce</i>	
Wine suggestion – 2007 Ten Minutes by Tractor 10X Chardonnay	
Duck Breast and Confit Leg Brandade	37
<i>Orange caramelised turnips, rhubarb and red cabbage compote with a duck sauce</i>	
Wine suggestion – 2006 Even Keel Shiraz Viognier	
Roasted Denver Venison	38
<i>With celeriac purée, brussel sprouts, honey glazed chestnuts, and a port wine and cracked pepper sauce</i>	
Wine suggestion – 2008 Ten Minutes by Tractor 10X Pinot Noir	
Duet of Pork – Braised Cheek and Roasted Fillet	36
<i>Set on crushed swede with carrot, a pickled apple coulis and pork jus</i>	
Wine suggestion – 2008 Roundstone Gamay	
Beef Fillet	39
<i>Roasted vegetables, braised prunes, hazelnut and mushroom velouté and red wine sauce</i>	
Wine suggestion – 2007 Altos Las Hormigas Malbec	

Side...

Chef's Greens	9
Cauliflower Gratin	9
Roasted Kipfler Potatoes	9

Vegetarian Dishes Available

A 2.5% surcharge applies on American Express Card transactions



Ten Minutes by Tractor
MORNINGTON PENINSULA

Chef :: Stuart Bell

End...

Pear and Date Tart Tatin	17
<i>With a housemade chestnut ice-cream and Poire William anglaise</i>	
Wine suggestion – NV Seppeltsfield Tokay	
Cassis Mousse	17
<i>Alongside a pistachio and olive oil cake, milk sorbet, mandarin jelly and pistachio sabayon</i>	
Wine suggestion – 2008 Craigow Botrytis Riesling	
Warm Chocolate Pudding	18
<i>Plated with liquorice parfait, chocolate mousse and rhubarb purée</i>	
Wine suggestion – NV Seppeltsfield Muscat	
Pecan and Walnut Tart	17
<i>Accompanied by a nutmeg panacotta and a macerated glacé fig</i>	
Wine suggestion – 2007 La Morandina Moscato d'Asti	
Assiette of Desserts	32
<i>A tasting plate of selections from each of our desserts</i>	
Wine suggestion – 2007 La Morandina Moscato d'Asti	

Cheese...

A changing selection of Australian and international cheeses	11/cheese
<i>Select from our cheese board presented by your waiter; 50 grams per cheese, served with appropriate accompaniments</i>	
Assiette of Cheeses	29
<i>A tasting plate of five cheeses served with appropriate accompaniments</i>	

Coffee & Tea...

A full range of espresso coffees from Five Senses and
your choice of loose leaf tea from T2 (Black Teas – *English Breakfast, Earl Grey, Green Tea – Sencha*; Herbal Teas – *Peppermint, Chamomile, Lemongrass*)

Address :: 1333 Mornington–Flinders Road, Main Ridge, Victoria, 3928 [Melway 190 E11] Telephone :: 03 5989 6080

		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												

Two course minimum