

THE AGE GOOD FOOD GUIDE

2012

edited by Janne Apelgren



Victoria
Coffee






Ten Minutes by Tractor

1333 Mornington-Flinders Road, Main Ridge 5989 6080

CONTEMPORARY

15.5/20 

The name might have you thinking picnic rugs and ploughman's lunches; make no mistake, this is one flash winery. Outside, Portsea 'tractors' line the drive; inside, diners bubble with expectation for Stuart Bell's impressionistic creations and the restaurant's vast wine collection. Overall the execution is exceedingly polished, coherent and aesthetic, with flavours elaborately deconstructed and every element carefully considered. Two thick pieces of rosy tuna are served with sliced kipflers and eggplant puree; duck breast is a more intricate dish, pieces alongside purees of sweet potato and cherry, bitter chocolate jelly and pepperberry sauce. Textural mannerisms extend to the sweets: passionfruit gratin with crushed pistachios and a small rectangle of banana jelly, or raspberry rice pudding sprinkled with feathery coconut 'snow'. The culinary adventures are guided by mastery, and solicitous service, ever reliable like the vineyard's mascot, a vintage Massey Ferguson.

Open Wed-Sun noon-4pm; Thurs-Sat 6.30-9.30pm

Typical prices E \$20 M \$40 D \$18; fixed-price menus \$65 (2 courses), \$85 (3 courses)

Cards AE MC V Eftpos

Wine Weighty, annotated leather-bound tome

Owner Martin Spedding

Chef Stuart Bell

Seats 50; outdoor seating; bar

www.tenminutesbytractor.com.au

Map page 267 **Melway** 190 E11

And ... There's degustation dining too, in the menu's parlance, 'We choose!'