

D I N N E R

BY h e s t o n b l u m e n t h a l

Thursday 25<sup>th</sup> July 2019

2017 Wallis, Chardonnay, Ten Minutes by Tractor, Mornington Peninsula

Sherried Marron (c.1970)

*Prawn tartare, grilled shiitake & Sherry mushroom broth*

2017 Judd, Chardonnay, Ten Minutes by Tractor, Mornington Peninsula

2017 Judd, Pinot Noir, Ten Minutes by Tractor, Mornington Peninsula

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Roast Cauliflower (c.1660)

*Smoked brown butter, red wine & macrows*

2017 Mc Cutcheon, Chardonnay, Ten Minutes by Tractor, Mornington Peninsula

2017 Mc Cutcheon, Pinot Noir, Ten Minutes by Tractor, Mornington Peninsula

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Roast Pork Chop (c.1820)

*Smoked hispi cabbage, pickled onions, cider  
& Robert sauce*

2017 Wallis, Pinot Noir, Ten Minutes by Tractor, Mornington Peninsula

2017 Coolart Road, Pinot Noir, Ten Minutes by Tractor, Mornington Peninsula

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Gingerbread Ice Cream (c.1600)

*Smoked walnut & caramel mousse  
& mulled wine poached pear*

2012 Blanc de Blancs, Ten Minutes by Tractor, Mornington Peninsula

Four Aspects of Mornington Peninsula  
*A celebration of Ten Minutes by Tractor*

\$290 per person

To book, visit [www.dinnerbyheston.com.au](http://www.dinnerbyheston.com.au)