



**PETIT  
TRACTEUR**

BISTRO

*FUNCTIONS & EVENTS*





**PETIT**  
**TRACTEUR**  
*BISTRO*

Thank you for considering Petit Tracteur Bistro for your special event.  
Petit Tracteur is located in the Ten Minutes by Tractor Cellar Door and was born from a love of French-style hospitality  
and a deep connection to the Mornington Peninsula.





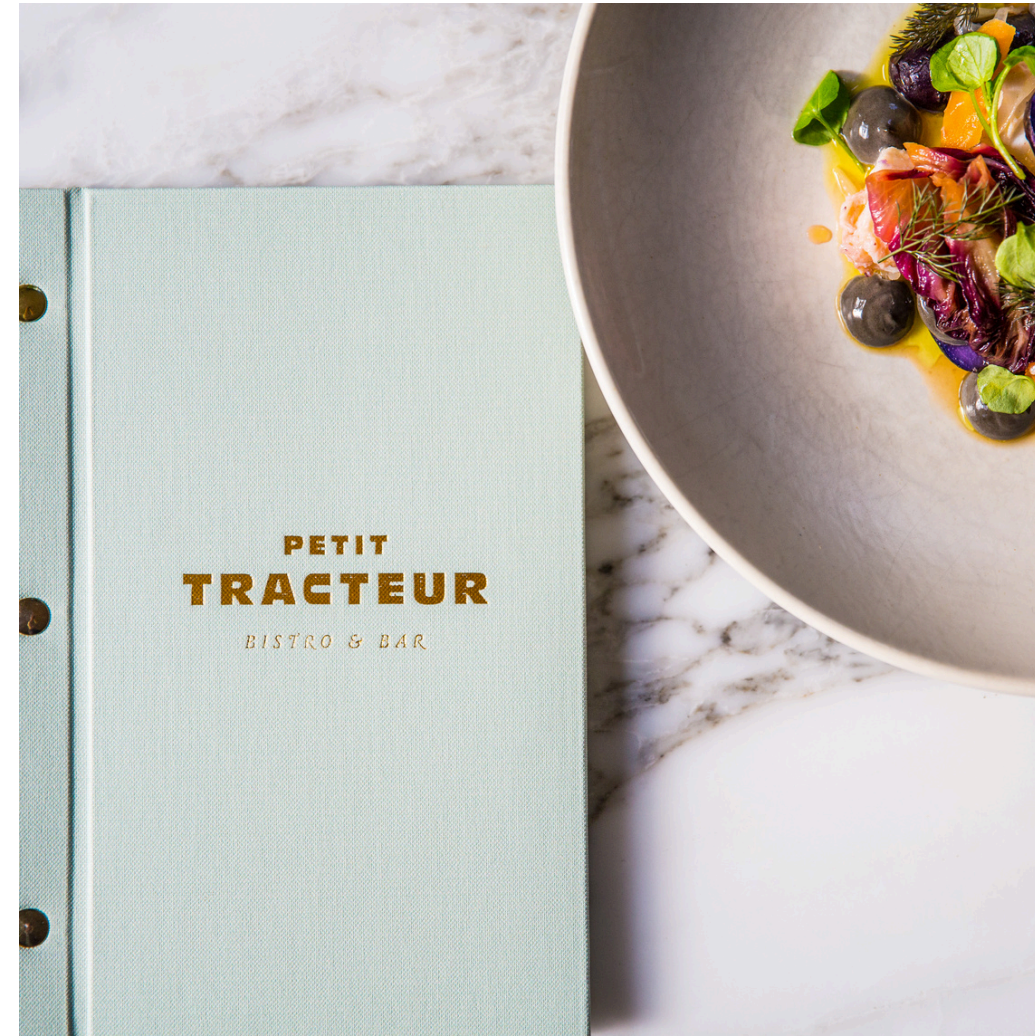
## ABOUT US

Led by the Ten Minutes by Tractor team, Petit Tracteur Bistro offers relaxed French-inspired dining within our cellar door.

The menu is shaped by seasonality and local produce, bringing contemporary bistro cooking to the Mornington Peninsula.

Warm, generous hospitality and thoughtful wine pairings – from France and from the Peninsula – define the experience.





## THE SPACE

We can accommodate up to 30 guests at Petit Tracteur Bistro.

Overlooking the Gabrielle vineyard, Petit Tracteur features accents of burnt orange and art deco artwork to honour our French inspired menu.





## PRIVATE DINING ROOM

We can accommodate up to 14 guests in our Private Dining Room which is located adjacent to Allis Wine Bar. In this intimate space, guests can enjoy the intricately carved table created by Damien Wright featuring the topography of the Mornington Peninsula as they savour food and wine from the featured hills and valleys.



# SAMPLE MENU

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*Prix Fixe*

*3 Courses – 89pp*

*(Your choice of entrée, plat and dessert)*

## **SEAFOOD RAVIOLO**

Prawn, fennel, shellfish bisque

## **LAMB**

Roaring 40's lamb rump, eggplant, roasted  
onion, crispy lamb belly

## **CRÈME BRÛLÉE**

Vanilla crème brûlée

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## WINE OFFERING

We offer an extensive range of current and back vintage wines from Ten Minutes by Tractor as well as a selection of French wines.

Our sommelier will work with you to determine your preferred wine styles and service style including wine flights or wine pairings.



# WINE LIST

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## SPARKLING

2021 TEN MINUTES BY TRACTOR VINTAGE CUVÉE  
NV PERTOIS MORISET, 'ASSEMBLAGE' CHAMPAGNE

## BLANC/WHITE

2025 10X PINOT GRIS  
2023 FRANÇOIS CHIDAINÉ, SAUVIGNON BLANC  
2025 10X CHARDONNAY  
2024 ESTATE CHARDONNAY  
2021 DOMAINE ROUGEOT, 'GRANDES GOUTTES'  
2023 WALLIS CHARDONNAY

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## ROSÉ

2025 10X ROSÉ  
2022 DOMAINE GAVOTY, 'GRAND CLASSIQUE' PROVENCE

## ROUGE/RED

2025 10X PINOT NOIR  
2024 ESTATE 'DOWN THE HILL' PINOT NOIR  
2023 MCCUTCHEON PINOT NOIR  
2023 MAS DE LIBIAN, 'BOUT D'ZAN' CÔTES DU RHÔNE  
2015 CHATEAU DE BEL-AIR, LALANDE-DE-POMEROL

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*Wine pairings are available and can be arranged with our  
sommelier prior to your event.*





## **FLOWERS**

Flowers can be arranged through our florist Jo Laver to help transform the space.

We are happy to organize this for you or alternatively you can contact Jo directly

**Jo Laver Flowers**

0450724845

[jolaver@mac.com](mailto:jolaver@mac.com).





## TERRACE

Overlooking the Gabrielle vineyard and the undulating hills of Main Ridge, our terrace is available for dining or canapés weather permitting.



## THE FINER DETAILS

### *Capacity & Minimum Spend*

- All group reservations dine on our shared set menu.
- Private Dining Room: Groups up to 14 pax, min spend \$1,400 weekdays \$2,000 weekends and public holidays
- Petit Tracteur Bistro: Groups up to 30 pax, min spend \$2,600 weekdays, \$3,000 weekends and public holidays
- Availability: 12 - 4pm Friday - Sunday, or 6 - 10pm Friday & Saturday

### *Securing your event*

- A 50% deposit would be required to secure your reservation.
- Please note that while we will always try our best to accommodate any amendments to reservations we can only guarantee your booking if the party size, date & time remain the same as the original booking.
- a 10% surcharge on Sundays and 15% surcharge on public holidays will be added to your bill.
- In addition to the minimum spend, there is a 10% service charge. This is calculated on the final bill on the day and passed on as a gratuity to the kitchen and service staff.



## THE FINER DETAILS

### *Dietaries*

- Must be provided at least 7 days prior to the booking.
- Menu changes and additional dietaries may not be possible to accommodate or may incur an additional fee.
- We are unable to accommodate external catering.
- Celebration cakes can be if professionally prepared and delivered, and a service fee of \$5pp would be applied.





## CONTACT US

For more information or to start planning  
your event, please contact our reservations  
team:

[pt@tenminutesbytractor.com.au](mailto:pt@tenminutesbytractor.com.au)

Ph: 03 5989 6455





