

VINS AU VERRE

"Repas sans vin repas chagrin"



SPARKLING

2021 TEN MINUTES BY TRACTOR, 'VINTAGE CUVÉE'
Mornington Peninsula, Victoria, Australia
Lively, creamy, and subtly nutty
g/28 b/110

NV HENRI GIRAUD, 'ESPRIT'
Montagne de Reims, Champagne, France
Layered, structured, and expressive
b/235

2013 TAITTINGER, 'COMTES DE CHAMPAGNE' BDB BRUT
Côte des Blancs, Champagne, France
Decadent, brioche-laced, and full-bodied
b/585

BLANC/WHITE

2025 TEN MINUTES BY TRACTOR, '10X' FIELD BLEND
Mornington Peninsula, Victoria, Australia
Lifted, supple, and gently spiced
g/13 b/59

2022 JO LANDRON, MELON DE BOURGOGNE
Muscadet, Loire Valley, France
Zippy, saline, and streamlined
g/19 b/95

2025 TEN MINUTES BY TRACTOR, '10X' PINOT GRIS
Mornington Peninsula, Victoria, Australia
Bright, youthful, and delicately perfumed
g/13 b/59

2025 KERRI GREENS 'SAMPHIRE' SAUVIGNON BLANC
Mornington Peninsula, Victoria, Australia
Crisp green apple, citrus, beautifully textured
g/15 b/65

2025 TEN MINUTES BY TRACTOR, '10X' CHARDONNAY
Mornington Peninsula, Victoria, Australia
Refined, pure, and stone-fruited
g/14 b/62

2023 PIERRICK LAROCHE, CHARDONNAY
Chablis, Burgundy, France
Briny, savoury, and lime-edged
b/110

2024 TEN MINUTES BY TRACTOR, 'ESTATE' CHARDONNAY
Mornington Peninsula, Victoria, Australia
Linear, lifted, and finely balanced
g/17 b/81

2023 TEN MINUTES BY TRACTOR, 'WALLIS' CHARDONNAY
Mornington Peninsula, Victoria, Australia
Full, refined, and generous
g/25 b/115

2021 DOMAINE ROUGEOT, 'GRANDES GOUTTES'
CHARDONNAY
Burgundy, France
Mineral-laced, spiced, and lemon curd
b/240

ROSÉ

2025 TEN MINUTES BY TRACTOR, '10X'
Mornington Peninsula, Victoria, Australia
Dry, juicy, and red-fruited
g/13 b/59

2022 DOMAINE GAVOTY, 'GRAND CLASSIQUE'
Côtes de Provence, France
Pale, precise, and delicately floral
b/110

ROUGE/RED

2025 TEN MINUTES BY TRACTOR, '10X' PINOT NOIR
Mornington Peninsula, Victoria, Australia
Supple, silky, and red-berried
g/15 b/65

2024 TEN MINUTES BY TRACTOR, ESTATE 'DOWN THE HILL'
PINOT NOIR
Mornington Peninsula, Victoria, Australia
Brooding and dark-berried
g/18 b/87

2023 COOLART ROAD 'E BLOCK' PINOT NOIR
Mornington Peninsula, Victoria, Australia
Spiced blood plum, richness, silky tannins
b/119

2023 COOLART ROAD 'D BLOCK' PINOT NOIR
Mornington Peninsula, Victoria, Australia
Energetic, nuanced, and spice-tinged
g/25 b/119

2014 TEN MINUTES BY TRACTOR, 'ESTATE' PINOT NOIR
Mornington Peninsula, Victoria, Australia
Brooding and savoury
g/35 b/135

2024 TEN MINUTES BY TRACTOR, '10X' SHIRAZ
Mornington Peninsula, Victoria, Australia
Spiced, velvety, and brambly
g/14 b/63

2015 CHATEAU DE BEL-AIR, MERLOT | CABERNET BLEND
Lalande-de-Pomerol, Bordeaux, France
Polished, plush, and cedar-lined
b/210

DOUX/SWEET

2024 TEN MINUTES BY TRACTOR, 'SWEET ALLIS' MUSCAT
Mornington Peninsula, Victoria, Australia
Fragrant, lush, and gently floral
g/15 b/59

MENU



UN RETOUR À PETIT TRACTEUR

WELCOME BACK, OLD FRIENDS.

We're bringing a little piece of our past to the present – a menu inspired by the rustic charm of Petit Tracteur, with comforting classics, local produce, and a slower pace. Even Simon the Frenchman might raise a glass.

ENTRÉES

PÂTÉ EN CROÛTE

Pâté de porc en croûte served with pickles & condiments

SALADE DE TOMATES DU JARDIN

Garden tomato salad, herb croutons, consommé dressing

CEVICHE DE VIVANEAU

Ceviche of red snapper, avocado puree, radish salad

PLATS

CARDINE ENTIÈRE MEUNIÈRE

Flounder Meunière, brown butter, capers & parsley

STEAK AU POIVRE

Filet steak, peppercorn sauce, pomme frites, garden leaves

TOURTE AUX POMMES DE TERRE ET AU COMTÉ

A golden, flaky torte filled with potato and Comté, with confit shallots, mustard sauce

PLAT D'ACCOMPAGNEMENT

POMME FRITES \$13

Crispy fries, parsley, garlic

SALADE \$12

Mixed leaves, lemon olive oil dressing

DESSERT

CRÉMEUX AU CHOCOLAT NOIR

Silky smooth dark chocolate custard, marinated cherries, chocolate soil

TARTE AU CITRON

Traditional lemon curd tart, candied macadamias

ASSIETTE DE FROMAGES

A curated selection of two cheeses served with classic condiments

PRIX FIXE

Your choice of
Entrée, plat and/or dessert

2 Courses – \$70

3 Courses – \$89

VINS — SEE OVERLEAF