

# 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 ENTIERE MEUNIÈRE

Flounder Meunière, brown butter, capers & parsley

### STEAK AU POIVRE

Fillet 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