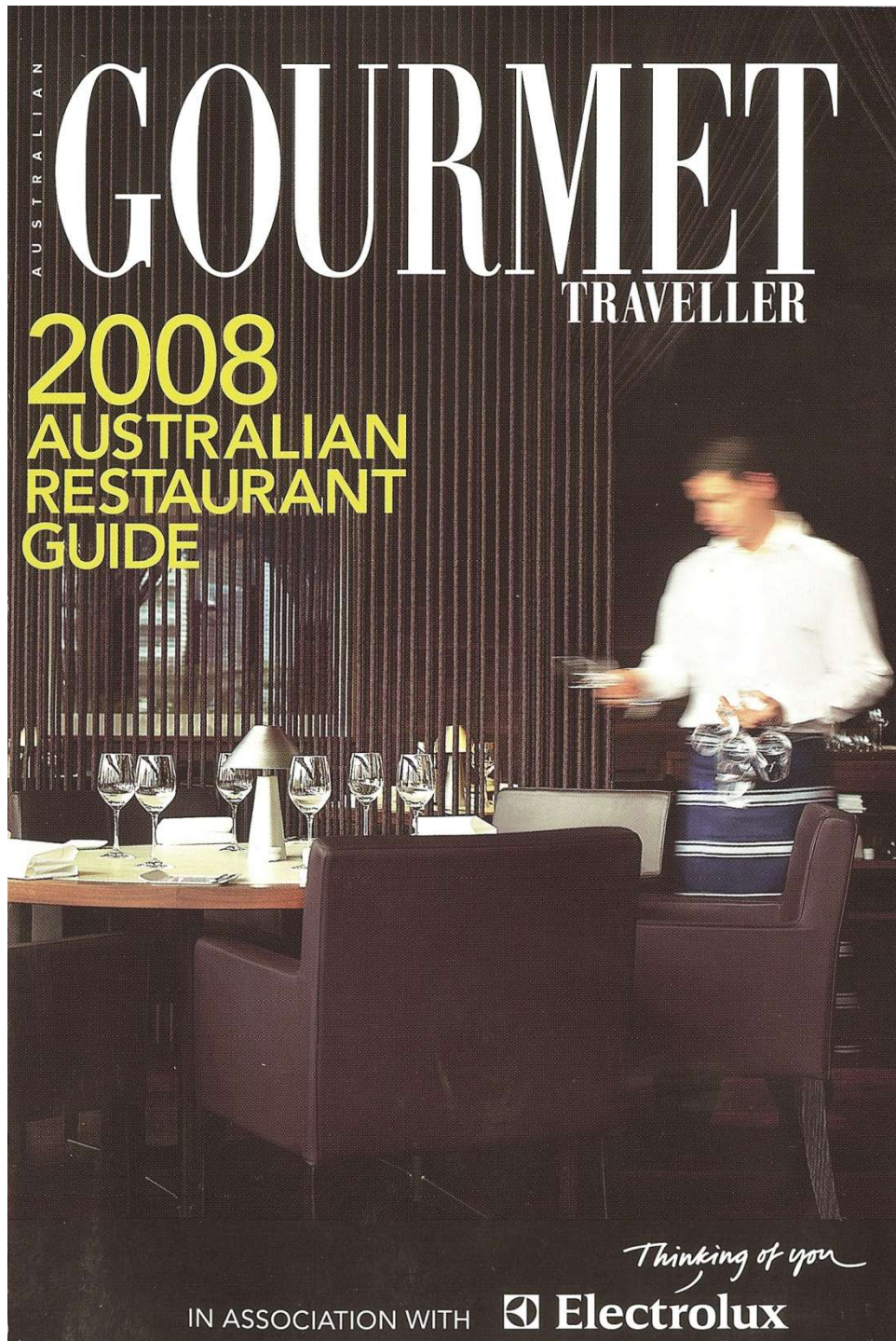


AUSTRALIAN

# GOURMET TRAVELLER

## 2008 AUSTRALIAN RESTAURANT GUIDE



*Thinking of you*

IN ASSOCIATION WITH  **Electrolux**

### Wine List of the Year

#### Ten Minutes by Tractor, Victoria

As well as the winery's offerings, this superbly designed document contains a mouthwatering selection of the world's best bottles and a staggering amount of background reading; even the beers each get a paragraph of evocative description.

#### Ten Minutes by Tractor ♀ ♀ ♀ ♀

MEDITERRANEAN

**1333 Mornington Flinders Rd, Main Ridge**  
**(03) 5989 6080**  
**[tenminutesbytractor.com.au](http://tenminutesbytractor.com.au)**

- \* Thu-Sat noon-9pm
- \* Bookings recommended
- \* Licensed, bar, cellar door
- \* All dishes \$5-\$18
- \* Cards AE MC V EFT
- \* Outdoor dining
- \* Wheelchair friendly
- \* Chef Jason Goldingay

This new operation is the best gastronomic outpost to have opened on the Mornington Peninsula in a long time. It's cosy, with sofas, dark wood hues and a generally fun vibe. The estate wines are excellent but there's more on offer. The by-the-glass choice is strong – Piper Heidsieck, something local, white Burgundy. The wine list proper is staggering; wine buffs will be ecstatic and diners who want to try something different will be appeased. The menu has no entrées or main courses, just 'share plates'. Enjoy rich, warming veal osso buco with polenta on your own, or opt to taste several dishes – lightly fried WA sardines with a tangy salsa verde and potato salad, then cured Tasmanian salmon, lifted by creamy aioli and given bite by radish and cress salad. Each dessert has a wine suggestion; consider a simple yet perfect match of house-made ice-creams with Moscato d'Asti.