

## New Label At Port Phillip Estate

A new venture for Port Phillip Estate is the creation of the Quartier range of wines. The word Quartier means neighbourhood, and the fruit for these wines comes from neighbouring vineyards. Initially the range has been launched with two wines from the 2006 vintage – Arneis and Barbera.



These varieties originated in the Piedmont region of Italy. Arneis is an aromatic white wine with a crisp acidity. Barbera is characterised by intense ripe juicy berry flavours and a crisp acidity.

### KOOYONG CELLAR DOOR

Port Phillip Estate Cellar Door is the location to taste the highly acclaimed Kooyong wines. Currently the 2004 Kooyong Chardonnay and Pinot Noir are available for tastings and sales. Many other wines from the Kooyong range are also available for sale at cellar door.

### GREAT WINES, GREAT LOCATION!

Autumn is a great time to visit Port Phillip Estate. Beautiful mild days and the quiet location make for a relaxing day out.



Tucked away just off Red Hill Road, along a picturesque driveway, you will find the Port Phillip Estate Cellar Door. Situated in a peaceful location with views across the vineyard, the Cellar Door provides a perfect place to stop, unwind and taste Port Phillip Estate and Kooyong wines. Experienced Cellar Door staff will be happy to provide tastings along with information about the individual wines.

The Cellar Door at Port Phillip Estate is open from 11am – 5pm weekends and public holidays.

# Exploring Main Ridge & Red Hill

- with Emily Davenport

It's a great time of year to head for the hills and experience the change of season. Join a mushroom hunt at T'GALLANT in May which includes a mushroom feast at La Baracca or stop by the cellar door to taste some of the regions best Pinot Gris and Grigio and have a quick bite at the Spuntino Bar.

Stop by the new tractor shed further along Mornington-Flinders Road to refuel and taste the **TEN MINUTES BY TRACTOR** wines.

Explore **MONTALTO VINEYARD AND OLIVE GROVE'S** annual sculpture exhibition until the end of April and vote for your favourite piece. The walk takes in the vineyard's gardens and wetland area and is a great way to stretch your legs after a hearty lunch as the landmark restaurant. Lighter fare and fabulous coffee is served at the Piazza on weekends which can be enjoyed at a table amongst the rambling vegetable garden.

Along the Main Ridge valley amid rows of towering Cyprus, views into secret valleys and the dramatic rusty reds of Autumn vineyards you'll find **MYRTACEAE, MORNING SUN VINEYARD, VIDONI ESTATE** and the new French inspired **LA PETANQUE RESTAURANT**. Try the 2006 Morning Sun Pinot Noir which won a Gold Medal at the 2007 Cool Climate Wine Show, some estate Olive Oil at Vidoni and stop for a lazy lunch at Petanque, where the chef's tasting plate of local flavours is sure to please.

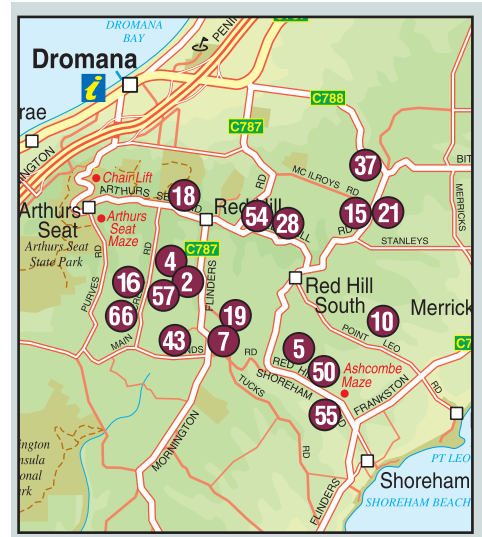
Some seriously impressive Pinot Noir from master winemakers can be found at **MAIN RIDGE ESTATE, PARINGA ESTATE** and **ELDRIDGE ESTATE**. Three of the regions most lauded producers are all within a short drive of one another in these hills.

At **DARLING PARK**, also on Red Hill Road, winemaker Judy Gifford makes fragrant and aromatic wines including Viognier and Pinot Gris. Simple, tasty food to share is available on weekends. Further along is the **PORT PHILIP ESTATE** Cellar Door, a range of wine is available to try including the **KOOYONG ESTATE** label made by Sandro Mosele.

On the first Saturday of each month get up bright and early to fill your basket and try a few local wines at the **RED HILL MARKET**.

Only a few doors along you will find the picturesque **LINDENDERRY AT RED HILL**, an extensive country estate which has its own cellar door and restaurant. The Cellar Door offers platters on weekends to accompany the estate grown wines.

If food with a breathtaking view is what you're after it's hard to go past **MAX'S AT RED HILL ESTATE** with its unmatched views across Westernport Bay. The cellar door and restaurant is open every day and a large range of wines are available as well as wine related merchandise. Local produce is a key feature of the restaurants menu and memorable events are held throughout the year.



### MAIN RIDGE & RED HILL

Lindenderry	54	Montalto Vineyard	50
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You'll be greeted by friendly faces at **MARITIME ESTATE** (left) where some great examples of single site wine is lovingly produced.

Great wine, food and fun is to be had at **PIER 10** in Shoreham Road who are now open Thursday to Monday for lunch with tasty, café style fare including the popular \$19 two course deal (not available Sundays).

Sunday is fun day with live music and an old fashioned Sunday roast on the menu. Best of all Pier 10 is extremely child friendly with a kids menu, plenty of space outdoors, toy corner and highchairs available.

On the tasting bench try Pier 10's three sparklings made from Pinot Noir; Ruby, a sparkling red, Crystal, a sparkling rosé which also contains 25% Pinot Gris, and Pearl, a sparkling white.

Join the friendly folk at **WHINSTONE ESTATE** and celebrate long weekends and public holidays, in 'The Big Green Shed', a purpose built tasting room which are wheelchair friendly.

Patrons are welcome to picnic under the trees overlooking the dam. Taste single estate wines and new releases. For more information & bookings ph. 5989 7487



# PORT PHILLIP ESTATE



## KO OYONG

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SCULPTURE



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GARDEN PRODUCE



WINE



PIAZZA & GARDEN CAFÉ

PENINSULA WINE COUNTRY

## The Complete Regional Food and Wine Experience

At Montalto Vineyard and Olive Grove they are focussed 100% on the experience for every visitor.

The Mitchell family believes passionately in the concept of Estate to Plate. The property's estate grapes, olives, herbs, vegetables, berries and fruit all find their way into a wine bottle, extra virgin olive oil and onto the plate in the restaurant, piazza or picnic hamper. The experience of consumption 'at the source' Montalto considers vital to full enjoyment and the complete regional food and wine experience.

The visitor's experience is further enhanced by a walking trail through the spectacular

property taking in the sculpture collection, avenues of mature olive trees, extensive wetlands and bird laden waterways. Even a rose garden and orchard will be discovered.

A choice of dining options is available to suit your needs and fit the occasion.

**Restaurant Montalto** offers produce driven a la carte dining for lunch every day, Friday and Saturday all year.

**The Piazza** offers fresh but simple food such as vegetarian piazza, a dips platter

or salad drawing from the garden. Open weekends and public holidays year round.

**Fully catered private picnics** are an iconic experience at Montalto. Available from November to May. Minimum 48 hours advance booking required. Montalto strives to offer every visitor a memorable experience. Family and staff extend a welcome to all.



Want to try one of the Peninsula's quiet achievers? **DARLING PARK** on Red Hill Road has a fabulous Syrah (or Shiraz) available. Shiraz is often overlooked on the Peninsula but this wine is worth seeking out. As is Darling Park's very first Pinot Gris, the 2006 as well as the 2005 Mad Hatter Sparkling Rosé and a red Sparkling Pinot Noir.



Not far down the road is the cellar door **LINDENDERRY AT RED HILL**. Lindenderry is set amongst vast gardens and incorporates accommodation, function space and the Linden Tree Restaurant. Cellar door is open every weekend and specialises in Pinot Noir and Chardonnay sourced from the estate vineyard. Antipasta and cheese platters are available.

## WHINSTONE



**Open Long Weekends,  
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single vineyard wines  
including latest releases.**

**Picnic on the grass  
overlooking the  
dam and vineyard.**

Whinstone Estate 295 Dunns Creek Road  
Mel 161 G11 Ph 5989 7487  
www.whinstone.com.au

## MARITIME ESTATE

GREAT WINES • GREAT VIEWS • GREAT RECEPTION

Maritime Estate is a highly regarded producer of single site Estate grown Pinot Noir, Chardonnay, Pinot Gris and Rosé. Low yields, good canopy management, quality contract winemakers and absolute attention to detail have produced some outstanding wines.

**2004 PINOT NOIR** - Gold and Trophy for the best 2004 Pinot Noir at Concours des Vins du Victoria (French/Aust comp) Halliday ★★★★★

**2003 CHARDONNAY** - Silver Medal at Les Concours des Vins du Victoria Halliday ★★★★★ (95points)

**2004 CHARDONNAY** - Bronze Medal at Royal Melbourne Show Halliday ★★★★★

**2005 PINOT GRIS** - A medal winner Halliday ★★★★★

**2005 PINOT ROSÉ** - a stylish, dry, savoury wine

**2005 CHARDONNAY** Gold Medal at Royal Melbourne Show (released mid 07)



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**A Family Affair At Pier 10**

There is a new face at Pier 10! Owner Eric Baker has finally coaxed his son Stuart to come and work in the restaurant. Several years of fine dining experience behind him Stuart is hoping to fine tune the Pier 10 experience to make it even better!



Expanding on the family involvement Sue McKenzie said "My son Paul is a well known face every week end and younger son Jordan on busy holiday weekends.

We have looked forward to having the boys involved. Eric's youngest, Scott, is a builder and we can always find work for him"

The ever smiling Jenny is still there to look after you alongside Stuart, Sue will be organizing weddings and functions, tastings & all the behind the scenes work.

Eric is now assistant winemaker, so they are all hands on.

Vintage hasn't given the team much time to breathe after the very busy summer, coming so early this year.

They are already plunging and checking the new wines and are very excited with expectations of exquisite wine from 2007.

Head chef Mick, along with Shaun & Tristan is doing a fabulous job with a \$19.00, 2 course lunch ( except Sun.) and the sensational a la carte menu.

**New Autumn menu soon we hear!** Look out for their very popular Mother's Day celebration, stunning menu and live music with Jay McLean. Be Quick it is always a sellout!

Winter Wine Weekend is looming and at Pier 10 they have exciting plans including a Sparkling wine & Oyster bar, slow food menu and live music all weekend.

**Busy, but always fun at Pier 10!**

PENINSULA WINE COUNTRY



elegant cool climate wines, sparkling wines, pinot grigio, pinot gris, white pinot, pinot noir, late harvest pinot gris.  
 food, live music & stunning views from the outdoor deck.  
 an experience to truly enjoy & remember at pier 10 vineyard.

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 & cellar door  
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 shoreham 3916  
 victoria australia  
 melways ref. 256 e5  
 phone 03 5989 8848  
[wine@pier10wine.com.au](mailto:wine@pier10wine.com.au)  
[www.pier10wine.com.au](http://www.pier10wine.com.au)

*Experience*



**PERIDOT LAKE ESTATE** in Main Ridge has established itself as one of the best Greek restaurants on the Peninsula,



with fresh atlantic salmon and trout on the menu from their own spring fed lake and a delicious array of beautiful Greek & Mediterranean dishes. The food is fantastic, the service is more than friendly, & the decor is an eclectic mix of fun, funky & fabulous.

Head to **ELDRIDGE ESTATE** to taste their 2005 Gamay, one of the estate's most popular wines it is similar in weight, and flavour, to Pinot Noir but a little spicier. Eldridge's 2006 Sauvignon Blanc has also been recently released and winemaker David Lloyd thinks it may just be the best Sauvignon Blanc he has ever produced which shows classic green pepper flavours with a little tropical fruit and a savoury dry finish.

The much anticipated 2005 "Clone 96" Chardonnay was released in late January and continues the estates exploration of single clone wines. Eldridge's cellar door is open every day. Wine by the glass is available to enjoy with a cheese platter on their picturesque deck.

At **MAIN RIDGE ESTATE** the winery is open daily and visitors are able to taste four vintages of the highly acclaimed estate Chardonnay, Acre Pinot Noir and Half Acre Pinot Noir. Sunday Tasting Plates are designed with flavours to perfectly partner the very special wines from the Peninsula's original winery.



## Take in the View at Vidoni

The newest vineyard, winery, cellar door to open in Main Ridge, Vidoni Estate have actually been established since 1997 but are only opened to the general public last Summer. Their wines have won numerous national and international awards over the years and include Pinot Noir, Pinot Rose, Chardonnay, Pinot Grigio, Merlot and Shiraz. The vineyard is a family run affair on an international level. Son, Matt Vidoni, is a very successful distributor for the Vidoni wine in America. Take in the amazing valley and vineyard views as you sit back and enjoy a glass in their wine garden.

At Vidoni they also grow, harvest and bottle table olives which are available through the cellar door.

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120 Arthurs Seat Rd, Red Hill (Melways 190 K4,500m past Showgrounds)

**MAIN RIDGE ESTATE**  
... the Peninsula's First Winery ... est 1975

*"I'd give  
my right arm  
for a Pinot."*

**FOR THOSE WHO KNOW**

**CELLAR DOOR OPEN DAILY 12-4pm 12-5pm weekends**  
**SUNDAY - Wine tasting platter. Two course lunch by arrangement**  
**80 WILLIAM RD RED HILL (MEL REF 190C4) 5989 2686**  
[www.mre.com.au](http://www.mre.com.au) [mrestate@mre.com.au](mailto:mrestate@mre.com.au)

## Thyme Parfait with "Guanaja" Valrhona Chocolate Ganache

### CHOCOLATE GANACHE...

#### Ingredients

- 100g of bitter chocolate of high quality - Valrhona "Guanaja" (70% Cocoa)
- 100 ml of thickened cream
- 50 ml brandy (optional)

#### Directions

1. Chop bitter chocolate
2. Boil cream and stir into chocolate
3. Combine and add brandy



### PARFAIT...

#### Ingredients

- 250 ml egg white
- 400 ml thickened cream
- 100 g finely chopped fresh thyme leaves
- 500g sugar
- 1 vanilla pod
- 250 ml of water

#### Directions

1. Scrape the seeds from the vanilla pod
2. Whip the cream until firm
3. Combine vanilla pod with sugar & water & boil back to 118 °C
4. Whip the egg white until firm & glossy
5. Combine egg white and sugar mixture by pouring in a thin stream, whipping continuously
6. The meringue is now set
7. Fold the meringue into the whipped cream with the finely chopped thyme leaves
8. Pour into moulds and keep in the freezer for 6 hours.

### PRESENTATION...

1. Turn the parfait out of mould and cover with good quality cocoa powder
2. Pour warm ganache into the centre of the plate
3. Place the parfait on top of the ganache

*Compliments of La Pétanque... Bon appétit!*

## New to the Peninsula...

### La Pétanque Restaurant

La Petanque Restaurant, nestled amongst vineyards, olive groves and rose gardens, is one of the newest additions to the growing number of fine dining restaurants to come to the Peninsula.

The owner, Philippe Marquet, comes to Main Ridge from Montalto Restaurant in Red Hill and previously of Albert Street Restaurant in Mornington.

This is the first restaurant that Philippe can call his own, although he is by no means a newcomer to the industry. The son of a Parisian boulanger, his passion for food began when just a boy, helping his dad make pastries.

Philippe moved on to Florida at the age of 21 to work as a waiter in Paul Bocuse's French restaurant in Disney World. After returning to Paris, he worked as Maitre'd at some of the best restaurants in France, including Lasserre, Les Ambassadeurs at Hotel de Crillon & Le Pavillon Ledoyen in Paris. He then moved down to the South of France to La Mirande in Avignon & Les Bories in Gordes.

Keith Boulton previously second chef at Montalto has taken the position of Chef de cuisine. Together they are succeeding to bring a taste of the South of France to the Peninsula.

Keith Bouton's cuisine is inspired from the Provence, utilising local produce, olive oil and estate garden vegetables and herbs. The ever changing menu features simple, flavoursome dishes; slow cooked honey glazed pork belly with du Puy lentils and raspberry vinaigrette, seared scallops with Jerusalem artichoke velouté with truffle oil, Flinders Island lamb rump with pissaladière, garden vegetables and rosemary pesto, thyme parfait with Guanaja Valrhona chocolate ganache.

Philippe & his friendly professional staff are intent on making you feel at home. You can even have a game of Petanque if you wish, as they have a casual playing pitch with boules at the side of the restaurant for your amusement.



Philippe's passion for food and wine is obvious once you start chatting. He and his Australian wife Judy are always happy to share their passion for the South of France with their customers.

'James Halliday 5 star winery'  
'Stunning Red Hill vineyard'  
'Delicious wines & regional platters'



# Darling Park

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# Paringa Estate

winery & restaurant



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## WINNER BEST BRASSERIE

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### Opening Hours

Restaurant Lunch - Wed to Sun

Dinner - Fri and Sat

44 Paringa Road • Red Hill South

winery - 5989 2669 restaurant - 5931 0136

fax - 5931 0135 email - info@paringaestate.com.au

[www.paringaestate.com.au](http://www.paringaestate.com.au)



*Paringa Estate's talented young Chef Chad Aldred has designed his menu taking inspiration from the Peninsula's magnificent wine region environment with abundant local fresh produce available.*

*Dining at Paringa is a delight, all year round. Heres a great dish for you to try at home, courtesy of Chad.*

## Paringa Estate's Local Black Fig, Baby Bean, Blue Cheese & Prosciutto Salad

### INGREDIENTS

1ea fig cut into six pieces  
 30g good quality blue cheese  
 20g green beans blanched  
 20g shaved prosciutto  
 20g wild organic rocket  
 honey  
 balsamic vingarett  
 cracked black pepper  
 extra virgin olive oil



**METHOD** - Mix ingredients together gently and arrange carefully onto a plate finish with a swirl of honey and extra virgin olive oil and cracked pepper.

## Sea Winds Vineyard Cottage



Set in 27 acres of gardens, vineyard and natural bushland with views across the rolling landscape to Arthur's seat, Sea Winds Vineyard cottage offers wine loving couples the chance to relax and enjoy the numerous attractions of the Mornington Peninsula Hinterland including, wineries, restaurants, galleries, beaches and golf courses.

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Ph: 0419 118 593

[www.seawinds.com.au](http://www.seawinds.com.au)



## Italian Inspiration

Discover one of the newest Cellar doors to open on the Mornington Peninsula - Morning Sun Estate.

Mario and Claudia Toniolo are proud to welcome you to their Italian inspired cellar door that is sure to become a popular stopping point for visitors and locals alike. With an array of award winning wines available for tasting and a newly released extra virgin olive oil made

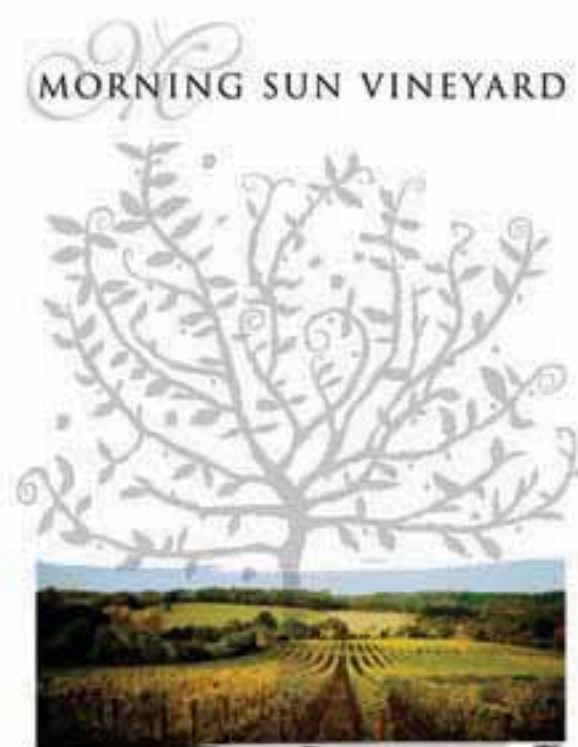
from the estates own olive grove now available as well, visitors can soak up the beautiful country ambience while enjoying a glass of Estate wine on their sun drenched terrace.

Open weekends & public holidays 10am-5pm or by appointment

## Looking for a Little Luxury?

Seawinds Vineyard Cottage is set in 27 acres of gardens, natural bushland and a 6 acre working vineyard growing sauvignon blanc, chardonnay and pinot noir grapes for local wineries with beautiful rural views from the north facing verandah over the rolling landscape to Arthur's seat.

This private, spacious and fully self contained 2 bedroom, 2 bathroom cottage includes all linen and a fully equipped kitchen. A selection of books and games and a luxury surround sound system with CD/DVD/TV will keep you entertained or why not enjoy your complimentary bottle of Mornington Peninsula wine and cheese on the verandah overlooking the vines. Seawinds Vineyard Cottage will suit wine loving couples looking for a little luxury and a lot of relaxation.



**MORNING SUN VINEYARD**

Morning Sun Vineyard and Olive Grove  
337 Main Creek Rd, Main Ridge 3928  
PH. 03 59896571 MEL REF 171K10  
E. info@morningsunvineyard.com.au

# Paringa Estate

winery & restaurant



## Australian Winery of the Year

James Halliday - Australian Wine Companion 2007 Edition

### WINNER

2007 International Cool Climate Wine Show  
Trophy - Best Pinot Noir (2005 Reserve Pinot Noir)

2006 Royal Sydney Wine Show  
6 Trophies (2004 Estate Shiraz) - including Best Wine of Show

2006 Victorian Wine Show  
Trophy - Best Pinot Noir (2005 Reserve Pinot Noir)

2005 Winewise Small Vignerons Awards Trophy  
Best Pinot Noir (2004 Estate Pinot Noir)  
Best Shiraz (2004 Estate Shiraz)



### Opening Hours

Cellar Door  
Every day  
11am-5pm



44 Paringa Road • Red Hill South

winery - 5989 2669 restaurant - 5931 0136

fax - 5931 0135 email - info@paringaestate.com.au

[www.paringaestate.com.au](http://www.paringaestate.com.au)



## The First Winery Restaurant

Max's at Red Hill Estate enjoys an enviable position as the pioneer of winery restaurants on the Mornington Peninsula, with the added draw card of a premier scenic location.

Red Hill Estate's 'winery restaurant' was opened to the public in 1993 with the offering of light snacks to accompany wine tasting. This proved popular but not sufficient for the tourist population that the Peninsula was beginning to attract, so in 1994 a 100 seat restaurant extension was built to complement the winery and surroundings.

Max Paganoni (pictured above) took over the running of the restaurant giving it an identity and naming it 'Max's at Red Hill Estate', with a vision of building a tourism focused business based on a commitment to providing innovative quality fare that would complement the

Red Hill Estate wines, local seasonal produce and the beautiful surrounds.

Thus began the first winery restaurant (and still one of the leading winery restaurants) on the Mornington Peninsula. Max's commitment to quality also extends to his staff, many of whom have been with him from the start.

Attracting national and international visitors almost daily, 13 years from when his vision began, Max is now enjoying the fruits of his labour. It is not uncommon to see visitors from interstate, United States, Europe and Asia dining in the restaurant, along with frequent enquiries from people living abroad wishing to make the journey to get married at Max's.

With commitment to service, a total food and wine experience and some of the most spectacular views on the Mornington Peninsula, Max's at Red Hill Estate is a journey worth taking.

The team at Max Restaurant are proud to be awarded the prestigious accolade of "Best Wine Tourism Restaurant for 2007" along side with the Golden Plate nominee "Best Restaurant" with the judges comments "Great service, informative, precise, non deferential as would be expected of a venue with such pedigree and heritage" and "A wonderful meal, expert kitchen work on great fresh local produce. No pretence. Viva Max"

**RED HILL ESTATE** - Recently received five stars in the James Halliday Australian Wine Companion 2007 stating Red Hill Estates 2004 Chardonnay is "intense and very stylish" rating 96/100.

## Beer Appreciation in the Heart of Wine Country!

The fabulous Red Hill Brewery has introduced 'Hop Heads Beer Appreciation Sessions' on the first Sunday of the month. With a different theme each month, the one hour session hosted by the head brewer includes a brewery tour, tasting of Red Hill Beers against a range of other rare microbrewed & imported examples plus discussion & tank tastings. Each session includes a beer tasting of all their beers and a brewery tour. Mmmm Sunday 1st April - Wheat Beers Sunday 6th May - English Ales. **Cost \$25pp Bookings Essential 5989 2959 or email [info@redhillbrewery.com.au](mailto:info@redhillbrewery.com.au)**

### SEXY NEW BLONDE AT THE RED HILL BREWERY

Their newest stunning ale is a classic Belgian beauty. Pale, spicy and aromatic with a rich mouthfeel. At 6.5% this Blonde will really warm you up. Special Belgian dishes feature throughout April to partner this spicy Blonde such as, mussel platters, pots of local mussels and pork belly marinated in the Blonde Beauty. Only at the Brewery, only on tap.



## Rustica at T'Gallant

T'Gallant's cellar door, tasting & educational area is sited in the original apple cool store. It is a rustic, ambient area for visitors and T'Gallant's diverse range of premium wines & imaginative packaging to match is showcased on their wall of wine. Visitors can taste Australia's benchmark Pinot Grigio and 'Tribute' Pinot Gris amongst a range of premium, award winning Mornington Peninsula wines. Their Peninsula Pinot Noirs are understated and sensual, relying on excellence in both the vineyard & the winery

**La Baracca Trattoria** embodies the delightfully chic Rustica feel of all of T'Gallant. The menu is Italian farmhouse cuisine using seasonal Victorian produce. The northern wall is flanked by a fig grove planted by Italian pioneers in the 1930s & the established gardens include artichokes, herb gardens, kitchen garden, structures, & seasonal flowers.

An extensive calendar of events includes 'the mushroom forager's hunt', Italian regional lunches, plus Italian opera & cabaret evenings. Open for lunch 7 days a week the menu ranges from a simple Pizza or Pasta to A La Carte. on 03 5989 6565 or email 7 days a week. T'Gallant Cellar Door and La Baracca Trattoria ensure an enchanting winery and tourism experience

1385 Mornington Flinders Rd Main Ridge Ph. 5989 6565



HOPS



REAL FOOD



FINE ALE



88 Shoreham Rd, Red Hill South, 5989 2959 11am-5pm Thu-Sun & Public Holidays [www.redhillbrewery.com.au](http://www.redhillbrewery.com.au)

BEST WINE TOURISM RESTAURANT 2007

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RED HILL  
&  
ESTATE



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MAX'S RESTAURANT PH: 3 5931 0177 FAX: 3 5089 2204

[www.maxsatredhillestate.com.au](http://www.maxsatredhillestate.com.au)

## Something Different at Tractor

The long awaited new cellar door and restaurant for Ten Minutes By Tractor is now open at Main Ridge (about two minutes by tractor from the old site!).

The new cellar door offers a comfortable and relaxed environment to taste and learn about their wines, vineyards & winemaking.

The restaurant provides an extra dimension for customers to further extend the tasting experience with a wide range of superb dishes to share, match and enjoy with your favourite wines.



A wide range of premium wine is also available to enjoy in the restaurant and wine bar including over 200 wines with an extensive range of Pinot Noir, Chardonnay, Pinot Gris and a limited number of other cool climate varieties from the

Mornington Peninsula, Australia and around the world.

This highly innovative list is designed so that you can explore the best wines of the same variety made in different styles from different regions, producers and vineyards from around the world. This provides an opportunity to further taste,

learn and enjoy the incredible diversity of styles and quality of varieties made in only a very small number of special climates around the world.

**At the new Tractor Wine Bar & Restaurant the menu of entrée sized dishes, is based on the timeless Mediterranean tradition of sharing – whether it's Spanish (tapas), provincial and regional French (hors d'oeuvre / charcuterie), Italian (antipasto), eastern Mediterranean (mezze), or any of the other variations – the theme of friends, freedom to explore diverse flavours, no rules, have a little of everything, involvement and different food with different wine, are the keys to the Ten Minutes By Tractor experience.**

- Enjoy

## Discover the Secret...

When Andrew & Samantha first established The Long Table Restaurant three years ago their vision was to create a unique dining experience that offered not only fantastic food but an ambience that reflected their own personalities and their passion for wine, food and art. The antique school tables, velvet covered bentwood chairs & church pews are all part of the whimsical décor as are the beautiful ink & watercolour paintings on the walls of brassicas, sardines & asparagus. With open fireplaces, orchard views, outdoor bocce court & alfresco dining in the warmer months you could almost be mistaken for being in provincial Europe.

The Long Table Bar & Dining Room, located in the heart of Red Hill, offer visitors an experience that is quintessentially Mornington Peninsula. Open for dinner and private functions the emphasis is on regional tastes & local produce in a relaxed rural setting. Andrew & Samantha, draw inspiration for their seasonal menus from the diverse array of local produce that comes through the kitchen door daily. The impressive wine list showcases their passion for local and international wines, offering an eclectic mix of varietals and vintages that complements the European inspired food.

The Long Table is open for a la carte dinner Wednesday-Sunday with extended trading during the summer months and private functions by arrangement. The wine bar & lounge area also offers wines by the glass, cocktails, light meals, cheese platters & coffee from 4pm until late.

BYO wine on Sundays (excluding long weekends) \$5.00 corkage per bottle.

### SPECIAL EVENTS AT LONG TABLE

**Wednesday Dinner Special:** \$30.00 two course set menu including a glass of wine (Available every week excluding Boxing Day to Australia Day)

**Easter Long Weekend, 6th- 9th April 2007:** Open every night for dinner over the Easter long weekend including Good Friday & Easter Monday. Bookings essential.

**Mother's Day Sunday 13th May 2007:** Treat yourself and your mum to a fantastic meal at the Long Table Restaurant. Bookings available for lunch or dinner. Ph: (03) 5989 2326

autumn.winter . beetroot . celeriac . pinot noir  
harvest markets . fennel . mushrooms . open fires

the long table bar and dining room 155 shoreham road, red hill south, victoria 3537 MEL REF: 15187 tel: 03 5989 2326  
www.thelongtable.com.au open. wednesday-sunday from 4pm til late (extended hours during summer) bookings recommended



## THREE VINEYARDS



## TEN MINUTES APART



## AWARD WINNING WINES

**We're passionate about the craft of wine making, so you can enjoy the simple pleasure of drinking it. Our new restaurant and cellar door has been designed with this in mind.**

So you can share our passion for great wine and explore the nuances specific to particular regions and varietals, our restaurant features an extensive wine list incorporating some of the world's finest wines. To accompany the wine a delicious selection of tasting plates featuring the freshest seasonal produce from the region are available.

★★★★★ **James Halliday**



**Ten Minutes by Tractor**

MORNINGTON PENINSULA

Cellar Door: 11am – 5pm daily | For lunch & dinner bookings call 03 5989 6080  
Address 1333 Mornington Flinders Road, Main Ridge 3928 | (Melways 190 E11)  
[www.tenminutesbytractor.com.au](http://www.tenminutesbytractor.com.au) | [info@tenminutesbytractor.com.au](mailto:info@tenminutesbytractor.com.au)

**Ten Minutes by Tractor Winery is proudly serviced by Red Hill Shuttle**

