



  
**La Pétanque**  
RESTAURANT



**2 COURSE WEEKDAY LUNCH SPECIAL \$25**



**HOMEWARES BOUTIQUE  
NOW OPEN**



*South of  
France Cuisine*

OPEN WEDNESDAY TO SUNDAY  
EXTENDED HOURS ON LONG WEEKENDS  
AND SUMMER HOLIDAYS

**BOOKINGS: 5931 0155**

1208 MORNINGTON FLINDERS RD  
MAIN RIDGE MEL: 190 D8



# PENINSULA | *Wine Country*

## La Pétanque - French & Fab!

In the heart of Red Hill behind one of the most picturesque roads in Main Ridge, La Pétanque restaurant is preparing to celebrate the completion of its 1st year of operation.

Son of a Parisian 'boulangier' Philippe Marquet spent a few years traveling overseas then returned to France, where he worked at some of the best restaurants, including Les Ambassadeurs at Hotel de Crillon, the Pavillon le Doyen and Lasserre in Paris. He then moved to the south of France to manage La Mirande in Avignon and Les Bories in Gordes. In 2002 he moved to Australia with his wife Judy and daughter Lea, managing Albert Street Restaurant and Montalto restaurant in Red Hill.

In the charming roadside cottage the comfortable French provincial dining room is frequented by locals and city foodies and is growing a reputation for excellent food and service, providing an extensive wine list made up of over two hundred local, Australian and French wines.

In addition to the restaurant, La Pétanque Living is now open. The boutique offers French style furniture, homewares, gifts, jewellery and skin care. After dining at the restaurant you can have a leisurely game of Petanque and finish the day with a visit to the boutique.

The restaurant is open Wednesday to Sunday for lunch, Friday & Saturday nights for dinner. Extended hours on long week ends and holidays.

### *On the Menu...*

The chef kieth Boulton's spring menu is inspired by the flavors of Provence:

Seared Harvey Bay Scallops with celeriac purée, prociuto crisp, carrot, orange and ginger jus \$ 19

Marinated Salmon on fresh Tasmanian black truffle scramble egg and fennel and lime jus \$ 22

Rabbit loin, prune and sage farce, braised leg and leek vol au vent, parsnip purée, chesnut and sage jus \$34

King Island eye filet, forestière of potatoes, mushrooms, spring onion and lardons, Tasmanian truffle jus \$39

Shoreham honey glazed duck breast, spring vegetables, star anis jus \$ 34

Spring lamb rump, artichoke barigoule, rosemary and garlic pesto \$ 34

Chestnut tart, caramelised banana, lime and coconut sorbet \$ 16

Red Hill apple tarte tatin, cinnamon and spice ice cream \$ 16.

Guanaja Valrhona chocolate Ganache \$ 16.

Explore the diverse tastes of

## Tractor Wine Bar and Restaurant



Ten Minutes by Tractor  
MORNINGTON PENINSULA



'This new operation is the best gastronomic outpost to have opened on the Mornington Peninsula in a long time.'

**Gourmet Traveller 2008 Australian Restaurant Guide**

'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.'

**Gourmet Traveller 2008 Wine List of the Year**

☆☆☆☆☆ 'Outstanding winery regularly producing wines of exemplary quality and typicity.'

**James Halliday 2008 Australian Wine Companion**

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### TRACTOR WINE BAR AND RESTAURANT

Dec Jan Feb  
M T W T F S  
Open for Lunch and Dinner

Mar Apr Nov  
W T F S  
Open for Lunch and Dinner

May June Aug Sept Oct  
T F S  
Open for Lunch and Dinner

July  
Closed

Cellar Door  
Open Daily 11am-5pm