WINNING APPLIANCES & ASKO PRESENT

TRUFFLE KERFUFFLE
AUSTRALIAN TRUFFLE FESTIVAL

ONE OF AUSTRALIA’S MOST UNIQUE FOOD & WINE FESTIVALS

21–23 JUNE 2019
FONTY’S POOL
MANJIMUP

trufflekerfuffle.com.au
Experience the South West Region and have...

#justANOTHERDAYinWA
21–23 JUNE 2019

WINNING APPLIANCES & ASKO PRESENT

TRUFFLE KERFUFFLE

AUSTRALIAN TRUFFLE FESTIVAL

“WA’s premier Tuber melanosporum party.”
Australian Gourmet Traveller

Truffle Kerfuffle returns in 2019 for an all weekend celebration of one of the world’s most luxurious ingredients, fresh black truffles, just minutes from where they are unearthed.

Manjimup is the heart of Australian truffle country with more truffles found here than anywhere in the Southern Hemisphere.

Join in the festivities and be consumed by the heady aroma of truffles at their freshest. Go truffle hunting, taste your way through the Festival Village, meet farmers and growers, discover local beer, wine, cider and indulge in truffle laden experiences with world class chefs.

The Shire of Manjimup is just 3.5 hours south of Perth and 90 minutes from Margaret River.

#trufflekerfuffle
The Regional Events Program plays an important role in positioning Western Australia as an exciting destination to visit and a great place to live by showcasing and promoting a region’s unique and diverse attractions.

Tourism is a key pillar of the McGowan Government’s plan to diversify the economy, create jobs and develop business opportunities, especially in regional Western Australia.

To achieve this we have a two-year action plan in place to help us attract more visitors to Western Australia, encourage them to stay longer, disperse further and do more while they are here.

We hope everyone enjoys the event and takes the time to explore the Southern Forests region.

Hon Paul Papalia CSC MLA
Minister For Tourism

Hon Alannah MacTiernan MLC
Minister For Regional Development

The McGowan Government is a proud sponsor of Truffle Kerfuffle through Tourism WA’s Regional Events Program. The program supports medium to large regional events across the State to boost tourism, increase community vibrancy and participation, and develop regional areas.

WELCOME
to Manjimup,
Southern Forests
The allure of black truffle is hard to put your finger on, their aroma beguiles. Rich, earthy, pungent and deeply intoxicating, a little goes a long way. The knowledge that the season is short, that they are rare and prized the world over, adds to the appeal. The fruiting body of a fungus, truffles grow beneath the soil on the roots of oak and hazelnut trees.

As you drive into the Southern Forests, through the dense wooded landscape and winding roads, there is a feeling that you are some place special.

What gives Manjimup its magic when it comes to truffles is anyone’s guess. Manjimup produces over 90% of Australia’s annual truffle harvest.

During the season truffle dogs and hunters spend their days unearthing fresh truffles; sending them to over 30 countries around the world within hours of harvest. Bountiful, the Southern Forests rich loam soil and plentiful rainfall forms one part of this success story; the growers, committed to quality and consistency, the other side of the tale.

The Australian truffle season runs from early June to late August.

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Craftsmanship is our nature, detail our passion

We combined our passion for cooking, design and craftsmanship to create Elements by ASKO: a state-of-the-art range of cooking appliances. The result is a range of kitchen appliances that look astonishing, are a pleasure to operate and deliver the most tasteful cooking result.

For more information WWW.ASKO.COM.AU or call 1300 00 2756
Broaden your culinary horizons!

Keeping up to date with the latest developments in technology, Winning Appliances will inspire you and empower your kitchen creativity. Visit us in-store or online to keep up with the latest trends.
FESTIVAL VILLAGE

FONTY’S POOL
10AM TO 5PM
SATURDAY 22 AND SUNDAY 23 JUNE
All weekend repeat entry
Includes tote bag and tasting glass.

FEATURING
MARKETPLACE
TRUFFLE DOG DEMONSTRATIONS
LIVE MUSIC
THE TRUFFLE EXPERIENCE
THE WINE BAR PRESENTED BY WINNING APPLIANCES & VINTEC
JARRAH JACKS BAR

THE GREAT MARRON RAFFLE
WINNING APPLIANCES & ASKO KIDS COOKING SCHOOL
TRUFFLE SCIENCE PLAYTIME & FACE PAINTING
WINNING APPLIANCES & ASKO FESTIVAL STAGE
MARKETPLACE
Wander through the variety of food, wine and artisan stalls, enjoy local wine, beer and spirit tastings, get up close to fresh truffles from Australian Truffle Traders and The Truffle & Wine Co., taste truffle laden dishes and check out the Campfire Kitchen featuring Fervor.

LIVE MUSIC
ALL WEEKEND

TRUFFLE DOG
DEMONSTRATIONS
AUSTRALIAN TRUFFLE TRADERS
Saturday & Sunday
11am | 1pm | 3pm
FESTIVAL Village FONTY’S POOL

THE TRUFFLE Experience
Meet the truffle growers and uncover the mystery and science of what makes Manjimup so special when it comes to truffles.

WINNING APPLIANCES & ASKO KIDS COOKING SCHOOL WITH SOPHIE BUDD TASTE BUDDS COOKING STUDIO SATURDAY & SUNDAY
11am | Toddlers
12pm | 6 to 12 years
1.30pm | 10 to 16 years

THE GREAT Marron Raffle

TRUFFLE SCIENCE PLAYTIME & FACE PAINTING
SATURDAY
10.30am  Truffles for Breakfast  Nic Wood
11.30am  A Twist on a Classic  Amy Hamilton
12.30pm  Healthy Every Day  Pete Evans
1.30pm  The Old is New Again  Paul Mounsey
2.20pm  Truffles love Marron  Aaron Carr
3.10pm  From the Forest  Anna Gare
4.00pm  Truffles love Chocolate  Sue Lewis

SUNDAY
10.30am  Cooking with Fervor  Paul Iskov
11.30am  Truffles for Brunch  Melissa Palinkas
12.30pm  Pasta al Tartufo  Nicole Bampton
1.30pm  Meet the Producers  Anna Gare
2.20pm  Southern Forests Kitchen  Sophie Budd
3.20pm  Truffles are Egg-citing  Poh

FREE COOKING DEMONSTRATIONS ALL WEEKEND.

Chefs, truffle growers and Southern Forests producers and winemakers take to the stage to share their truffle secrets.
Special Guest Host, Tony Howell
EXPAND YOUR TRUFFLE Experience

**ENCHANTED SOUTHERN FORESTS FEAST**
Pete Evans presents an enchanted candle-lit long table feast for the senses; the ultimate kick off to the festival weekend and the start of the Australian truffle season. Inspired by the region’s pristine environment and its produce that’s been grown and raised with care, Pete will create a delectable menu with mouth-watering dishes to nourish starring the best regional seasonal produce and fresh Manjimup black truffle, supplied exclusively by Australian Truffle Traders.

7pm Friday 21 June
Festival Restaurant, Fonty’s Pool

**MAGICAL MANJIMUP BRUNCH**
AARON CARR & MARY STREET BAKERY
A lavish start to your weekend; a four-course feast of seasonal produce and freshly unearthed truffle. Aaron Carr has teamed up with the Mary Street Bakery to set you up for a winter’s day. The perfect way to kick off a day in the Festival Village, the menu will be brimming with seasonal Southern Forests produce and starring marron, a local crustacean speciality, freshly unearthed truffle, sparkling wine and locally made juices.

Special Guest MC John Lethlean, The Australian

10am Saturday 22 June
Festival Restaurant, Fonty’s Pool
Includes
Festival Village access

**POH’S LUNCH AMONGST THE KARRIS**
POH
Surround yourself with natural beauty and dine with Karri forest all around, while overlooking a picturesque lake at Poh’s truffle-laden three-course lunch. Creating a French fusion menu which focuses on the pristine produce of the region, there will be plenty of freshly harvested truffles from The Truffle & Wine Co, who will also demonstrate a truffle hunt with their clever dogs.

Special Guest MC Rick Ardon, Channel 7

12.30pm Saturday 22 June
Lakeside Restaurant, RAC Karri Valley Resort
Join Tiny’s head chef Josh Gray to watch the sun go down and enjoy a rustic spit roast dinner. Catch up with friends while sitting by the fire with a glass of something local in hand.

Special Guest MC Rick Ardon, Channel 7

5pm Sunday 23 June
Festival Village, Fonty’s Pool

L’ELEGANTE TARTUFO DINNER
NIC WOOD AND MELISSA PALINKAS

Santini’s Nic Wood and Young George’s Melissa Palinkas team up for a warm, welcoming and generous Italian-inspired feast. Shining on the plate will be the Southern Forests region’s best ingredients. The menu will be a decadent tribute to the Manjimup truffle, supplied exclusively for this event by co-presenters Australian Truffle Traders and The Truffle & Wine Co. Buon appetito!

Special Guest MC John Lethlean, The Australian

7pm Saturday 22 June
Festival Village Restaurant, Fonty’s Pool

WHOLESOME WINTER BRUNCH
PETE EVANS

Treat yourself to a wholesome and luxurious Sunday brunch by idyllic Fonty’s Pool. Chef Pete Evans will create mouth-watering dishes treating the Southern Forests produce the same way it has been grown and raised, with love and care.

Special Guest MC Rick Ardon, Channel 7

10am Sunday 23 June
Festival Village Restaurant, Fonty’s Pool
Includes Festival Village access

CLOSING PARTY
JOSH GRAY

Join Tiny’s head chef Josh Gray to watch the sun go down and enjoy a rustic spit roast dinner. Catch up with friends while sitting by the fire with a glass of something local in hand.

Special Guest MC Rick Ardon, Channel 7

5pm Sunday 22 June
Festival Village, Fonty’s Pool
CHEF’S CABIN SERIES

PRESENTED BY WINNING APPLIANCES

The festival’s most intimate food and wine experience, bringing you up close with world-class culinary talent, freshly unearthed truffles and premium Southern Forests wine and produce. Gather fireside around the kitchen bench for a truly unique and inspiring experience.

Limited seats | 2 hours duration
Festival Village Chef’s Cabin
Special Guest Host, Max Veenhuyzen, Australian Gourmet Traveller

COOK WITH LOVE & LAUGHTER PETE EVANS

Your chance to get up close and personal with chef, MKR judge and health coach Pete Evans as he prepares a trio of dishes utilising techniques that you can replicate at home. Be inspired by his world of experience as you chat away and share a few laughs.

10am Saturday 22 June

COOKING WITH FERVOR PAUL ISKOV

Be inspired by the humble and extremely talented Paul ‘Yoda’ Iskov of Fervor as you gather around his kitchen bench, wine glass in hand, learning, as he talks about the native ingredients he has foraged and teaches you ways to cook with them. Enjoy a tasting portion of each of the trio of dishes Paul prepares.

12.30pm Saturday 22 June
POH’S TRUFFLED KITCHEN
POH

Sit fireside with the delightful TV cook, MasterChef Australia runner up, avid baker, artist and small business owner Poh. Enjoy this fun and informative masterclass with recipes that you can enjoy at home, all while getting a small look into Poh’s very busy life as she shares more with you than just her big, infectious smile.

10am Sunday 23 June

MUST BE A TRUFFLE LOVER
RUSSELL BLAIKIE

Watch a master at work as renowned West Australian chef, Russell Blaikie brings his classically trained skills to the Chef’s Cabin kitchen. Preparing dishes using tried and tested techniques you can take home, see for yourself how Russell’s passion for food was further developed during his travels through France, Spain, Portugal and Italy.

12.30pm Sunday 23 June

EVERYDAY TRUFFLES
AMY HAMILTON

Training under renowned chef Russell Blaikie, Amy Hamilton has garnered a reputation as a new generation of chef with her restaurant Liberté, putting Albany on the culinary map. Her food is known for its bold flavours so enjoy this afternoon of conversation, along with great wine and Amy’s creations.

3pm Saturday 22 June

BRUNCH IN COMMON
SCOTT BRANNIGAN & CHRIS EALES

Be treated to Bread in Common’s executive chefs, the former Scott and current Chris, as they work together bringing you a truly special afternoon. Each preparing two courses, you will taste a portion of each dish, while hearing stories of their time working together in Fremantle, along with Scott’s new exciting venture at the Coogee Hotel.

3pm Sunday 23 June
WINE SHED Sessions

PRESENTED BY WINNING APPLIANCES & VINTEC

Join Wine Educator Paul (Ed) Edwards from Full Bottle for guided tasting of some of the Southern Forests best wines. Your palate will enjoy this exciting selection and journey, in a relaxed, down to earth, informal, long table session.

SATURDAY & SUNDAY

11.00am
From the Earth – Terroir in Southern Forest Wines

12.40pm
The Art and Science of the Vigneron

2.10pm
The ages of Man...jimup — contrasting Youth and Maturity in Wine

3.40pm
Exploring Texture in Whites and Reds
The chance to unearth fresh black truffle is the quintessential Truffle Kerfuffle experience.

Join our growers, hunters and clever canines on the thrill of a hunt through the picturesque orchards and learn more about the art and science of growing the mysterious black truffle, what is required in training the dogs and this specialty trade supplying nationally and internationally to some of the world’s best chefs.

Book your hunt with Australian Truffle Traders, Fonty’s Pool Farm, Millgrove Truffles, Silverwood Truffles or Timeless Hill.

Friday 21 to Sunday 23 June
Brand new to Truffle Kerfuffle and located at the Jarrah Jacks Bar within the Festival Village... Beer & Spirit Masterclasses.

Learn the process of making award-winning gin, how to pair delicious local beers with artisanal cheeses and chocolate, enjoy unique rum and create a signature cocktail or learn to identify aromas and tastes of whisky and how to pair them with cured meats.

**Limited to 40 guests**

**60 mins duration | 18+ only**

**SATURDAY**

11.00am
Giniversity Botanical and Spritz Garden

12.30pm
Curds and Brews presented by Jarrah Jacks and supported by Cambray Cheese

2.00pm
Rum and Spice Sensory Session presented by Illegal Tender Rum

3.30pm
Great Malts meets Great Meats presented by Limeburners

**SUNDAY**

11.00am
Giniversity Botanical and Spritz Garden

12.30pm
Cold Ones and Chocolate Treats presented by Jarrah Jacks and supported by Sue Lewis

2.00pm
Rum and Spice Sensory Session presented by Illegal Tender Rum

3.30pm
Great Malts meets Great Meats presented by Limeburners

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**CURDS AND BREWS PRESENTED BY JARRAH JACKS AND SUPPORTED BY CAMBRAY CHEESE**

Jarrah Jacks & Cambray Cheese, located in the heart of the South-West, will provide the wares to allow The Re Store’s beer expert Nick Odell to open your mind to the wonders of perfectly pairing delicious local beers with an array of artisanal cheeses.

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**COLD BREWS AND CHOCOLATE TREATS PRESENTED BY JARRAH JACKS AND SUPPORTED BY SUE LEWIS**

When you combine some malt driven beers from Jarrah Jacks and some genius working of cacao, courtesy of Sue Lewis, you are in for a treat. This masterclass will leave you in no doubt about the wonders of pairing beer & chocolate together!
GINIVERSITY BOTANICAL AND SPRITZ GARDEN
Located in the heart of Margaret River, Giniversity Gin is all about showcasing the unique flavours of Australia’s South West and creating innovative Gins that are unlike any other. Join one of Giniversity’s Distillers for a class which will showcase Giniversity’s Botanical, London Dry, Barrel Aged, and Smoked Hemp Gins, finishing with a gin spritz in hand.

RUM AND SPICE SENSORY SESSION PRESENTED BY ILLEGAL TENDER RUM
Be guided through a sensory experience delving into the unique and interesting flavours of Illegal Tender Rum. The class will sample all three Illegal Tender Rums, using all their senses. Learn how to create a signature cocktail to drink on the day and take home with you.

GREAT MALTS MEETS GREAT MEATS PRESENTED BY LIMEBURNERS
Be greeted with a truffle-infused whisky cocktail and learn the process of making world-class whisky, when WA’s only globally recognised whisky brand, Limeburners, brings you a detailed and delicious whisky masterclass. Learn how to identify the unique aromas and tasting notes of range of their various expressions, as you pair each dram with cured meats to enhance the flavours.
**SATELLITE Events**

**FEVROR LUNCH & MASTERCLASS**

**PAUL ISKOV**

Join Paul Iskov of Fervor for an intimate farm shed lunch harnessing fresh locally sourced produce and fresh Manjimup truffles in a unique location. Paul will create an unforgettable three-course dining and masterclass experience in a rustic farm setting. This event is undercover at an outdoor location with an open fire, so rug up and replace heels for thick socks.

12.30pm Friday 21 June
at a Secret Location | BYO beverages

**BEACH & FOREST DISCOVERY TOURS**

**PEMBERTON DISCOVERY TOURS**

Experience the beauty that the Southern Forests is famed for in a morning or afternoon 4WD adventure. This magical pocket of the world is home to majestic Karri, Tingle and Jarrah forests, diverse waterways and spectacular coastline.

2pm to 6pm Friday 21 June
(with sunset on the beach)
9am to 1.30pm Sunday 23 June

**FORAGER’S SEASONAL TRUFFLE DINNER**

**SOPHIE ZALOKAR**

Foragers Seasonal Dinners evoke all that is special about the Southern Forests and its seasonal winter star: black truffle. Sophie Zalokar is a name that is synonymous with the region and its producers. With her team, Sophie will serve up a four-course long table dinner that draws on the evocative qualities of the beguiling black truffle.

7pm Saturday 22 June
at Foragers | BYO beverages

**RARE EARTH COCKTAIL EVENING**

An all-inclusive canapé and wine event with some of the most exciting produce and beverages from the Southern Forests region including Picardy Wines and truffles from The Truffle & Wine Co. Enjoy delicious canapés, paired with renowned local wine, cider and beer, while meeting some of the region’s famous farmers and winemakers. You will also see the stars of truffle season, The Truffle & Wine Co labradors and their trainers.

6.30pm to midnight Friday 21 June
at Tall Timbers
TRUFFLE EGG YOLK RAVIOLI

NICOLE BAMPTON CAPRICCIO OSTERIA
APPEARS THANKS TO THE CONTRIBUTION OF AUSTRALIAN TRUFFLE TRADERS

PASTA DOUGH
220 grams whole eggs
360 grams ‘00’ flour
100 grams fine semolina
7 grams salt
1 tablespoon olive oil

INGREDIENTS
360 grams ricotta
150 grams stracchino / crescenza cheese
70 grams parmesan, grated
1 egg yolk
12 grams black truffle, chopped fine
salt & pepper
20 eggs

BURNT BUTTER
100 grams chilled salted butter, chopped
500 grams various mushrooms, thinly sliced
parmesan, grated
black truffle

1. For pasta dough, using a food processor, process flour and salt for a few seconds, add eggs and oil and process until mixture resembles fine crumbs. Turn onto a lightly floured surface, knead into a ball and shape into a log. Cover in plastic wrap and rest at room temperature for 30 minutes.

2. Meanwhile, process ricotta, parmesan, and egg yolk in a food processor, add stracchino & chopped truffle and pulse to lightly combine. Season to taste and refrigerate until required.

3. Cut dough into 3 equal pieces. Working with one piece at a time and keeping the others covered, lightly flour and feed dough through the rollers of a pasta machine on the widest setting, folding sheet 2 or 3 times, feeding it through rollers again until sheet is smooth & wide. Reduce settings notch by notch, feeding pasta sheet through until you reach the last notch and sheet is about 2mm thick.

4. Place a sheet of pasta on a lightly floured work surface and cut into 20cm x 10cm rectangles. Fold each rectangle pasta piece in half and lightly crease, open back up to show two joint squares, in one of those squares, spoon 3 tsp ricotta filling in centre, making a deep indent in the filling. Separate an egg and place yolk onto filling. Brush edges of pasta with egg white, fold the other square half over the top and carefully press around the edges to seal, using a fluted pastry wheel, trip the edges for a neated look. Repeat with remaining filling, eggs and pasta.

5. Cook ravioli in small batches in a large saucepan of simmering salted water for 4–5 minutes, remove with a slotted spoon and transfer to plates. Reserve pasta water.

6. Add butter to a frying pan and cook until butter starts to foam (about 1 minute). Add mushrooms and fry for another minute, add 200ml of reserved pasta water and bring to the boil. Cook until reduced to a sauce consistency (about 2 minutes), then add ravioli and toss gently to combine. Season to taste and serve with grated parmesan & shavings of sliced truffle.
Meet THE PRODUCERS

AUSTRALIAN TRUFFLE TRADERS
Gavin and Mel Booth are renowned truffle traders, dog trainers and handlers, having been in the industry for over a decade. The Booth’s are true experts, from growing and hunting to global distribution.

SILVERWOOD TRUFFLES
Owners Rose and Paul have discovered that growing truffles is both an art and a science. Their five hectare orchard produces black truffle which is sold nationally and overseas.

THE TRUFFLE & WINE CO.
Western Australia’s first commercial truffiere planted in 1997; they first struck black gold with a 168g truffle in 2003. Now the largest producer in the Southern hemisphere.

MILLGROVE TRUFFLES
Scott, Leanne and their dog Solly have been farming Perigold Truffle for nearly 14 years, producing nearly half a tonne of truffles each year.

STONEBARN
The Rangé family’s premium French Périgord Black Truffle are a highly sought-after variety and considered amongst the finest of all truffle varieties.
A PLACE TO REST
your Head

ACCOMMODATION
AT THE FESTIVAL
Fonty’s Pool is walking distance to the Festival Village and offers a range of accommodation options including camping, glamping, chalets and cabins. Bookings through trufflekerfuffle.com.au

NEARBY LOCATIONS
Alternative accommodation options are available nearby including Manjimup Town, Pemberton, Bridgetown, Nannup, Balingup and Northcliffe.

Helpful information and links can be found at trufflekerfuffle.com.au

FESTIVAL TRANSPORT
Shuttle buses to the Festival Village are available:
• From Manjimup Town — FREE
• From Bridgetown and Pemberton, $20 return. Seats are limited. To book, head to trufflekerfuffle.com.au
• Other services available

We thank Warren Bus Service for this service.

Parking available at the Festival Village.
Perfect for those who love the idea of sleeping under the stars and being within walking distance to the Festival Village.

One of WA’s tourism treasures, set in the heart of the Southern Forests between Manjimup and Pemberton. Chalet and cabin accommodation, shady caravan and camping sites overlooking Fonty’s Pool. Also a beautiful wedding venue.

Come for the day or stay and explore the Southern Forests, taste the famous black truffle, enjoy the wine and fresh produce on Seven Day Road, Manjimup. Something for everyone, the whole family will love Fonty’s Pool.

Proud partner of Truffle Kerfuffle
Australian Truffle Festival

fontyspool.com.au
The Kingsley Motel, Bar & Restaurant is under new ownership & has undergone a beautiful renovation.

Choose between a basic, standard or deluxe room while taking in the local attractions - wineries, unique truffle experiences, historical galleries and bush walks then relax at the Kingsley Restaurant with a Farm-to-Fork approach to our exquisite menu coupled with one of the best wine lists the Southern Forest region has to offer!
Rediscover
one of WA’s most loved holiday locations

» Newly refurbished 2 and 3 bedroom family chalets with lake and forest views.
» Revamped Lakeside Rooms with uninterrupted view of Lake Beedelup.
» Dine in the newly renovated Lakeside Restaurant and Bar open for breakfast, lunch and dinner.

Call 1800 871 570, or visit racparksandresorts.com.au

*Terms and conditions apply. Discount varies according to season. See website for full details.
Our wines are available via chestnutgrove.com.au with free delivery within Western Australia.
Visit our cellar door by appointment and check out our olive oil and other local products.

Chestnut Grove Road, Manjimup,
Western Australia 6258
www.chestnutgrove.com.au
T: +61 8 9772 4255

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THE TRUFFLE & WINE Co
MANJIMUP - WESTERN AUSTRALIA

(08) 9716 1111
490 Seven Day Road Manjimup WA 6258

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available over the 2 days

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Illegal Tender Rum Co

Tastings & Bottlesales
available over the 2 days

Truffle Kerfuffle 2019

Visit us at the festival village,
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truffleandwine.com.au

THE TRUFFLE & WINE Co
MANJIMUP - WESTERN AUSTRALIA

(08) 9716 1111
490 Seven Day Road Manjimup WA 6258
Truffle Kerfuffle, presented by Winning Appliances & Asko, is a not for profit community event. It’s thanks to our much loved brigade of partners, supporters and volunteers that the festival continues to exist.
Cashless payments taken festival wide
For all event info and bookings visit trufflekerfuffle.com.au

SHARE YOUR
#TRUFFLEKERFUFFLE

Share your Truffle Kerfuffle weekend experiences and pictures:
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@trufflekerfuffle
Truffle.Kerfuffle.WA