

The Tusk “N” Rattle Café

Presents

“An Evening of Australian Cuisine & Wine”

Wine Pairing by

The Shelburne Falls Wine Merchant

Wednesday April 6th @ 19 hr

1st Course

Cream of Yabby, Balmain & Watercress Soup

(Fresh water crayfish & Slipper Lobster)

**2003 Geoff Weaver Sauvignon Blanc, Adelaide Hills*

2nd Course

Wallaby Sausage & Seared Peppered Emu With Plum Mustard Sauce & Wattle Seed Damper

(Coffee Scented Nut Bread)

**2002 Killibinbin Shiraz*

3rd Course

Field Greens with Macadamia Nuts & Roasted Beet Root Mango & Lemon Myrtle Dressing

**2004 Marquis Phillips “Holly’s Blend”, South Eastern Australia*

4th Course

Lime Barramundi (Native Salt Water Fish) Fillet With Quandong (Wild Peach) Chili Glaze & Sweet Potato Fries

**2002 Trevor Jones “Boots” Red, South Australia*

5th Course

Pavlova with Passion Fruit Mascarpone & Tropical Fruits

**NV Dutschke Muscat*

By Reservation

The Tusk “N” Rattle Café, 10 Bridge Street, Shelburne Falls, MA. - 625.0200

The Shelburne Falls Wine Merchant - 625.6506

Prix Fixe \$65.00 per Person (Tax & Gratuity Not Included)

