



## WESTERN AUSTRALIAN BLACK TRUFFLE SEASON 2020 SPECIAL DINNER MENU

PREMIUM TRUFFLES EXCLUSIVELY FROM STONEBARN TRUFFIÈRE IN MANJIMUP

Cold Smoked King Salmon Sashimi with Sweet Corn Dressing, Garlic Chips, Chives, Parmesan Cheese, Smoked Corn and Fresh Stonebarn Truffles

36

Tuna Sashimi with Goji Berry, Pine Nut and Rocotto Chilli Dressing Fried Leek, Red Onion and Fresh Stonebarn Truffles

36

Oyster, Scallop & Jamon Roll with Edamame, Porcini, Onion & Truffle Salad garnished with Sprouts and Crispy Quinoa, Buckwheat and Fresh Stonebarn Truffles

5Pc/40

Scampi Tempura with Chestnut & Truffle Cream, Zucchini Linguine, Crunchy Chestnuts, Wasabi Gel, Dry Miso and Fresh Stonebarn Truffles

32

Steamed Scarlet Prawn Gyoza with Prawn Bisque, Tempura Momiji Leaf, Yuzu Pearls and Fresh Stonebarn Truffles

34

2GR 9+ Wagyu Strip Loin Steak served with Truffle Mash topped with Shiitake Truffle Butter, Seaweed Truffle Puree, Truffle seasoned Sunchoke Chips and Fresh Stonebarn Truffles

65

All Nobu Style Sushi Nigiri

Add Truffle

1/pcs

Truffle Dessert

Corn and Truffle Parfait with Sable Breton, Apricot Compote, Marzipan Cream, Corn Gel and Fresh Stonebarn Truffles

24

If you wish to discover more of these amazing local truffles, may we suggest a few other dishes from our menu that go perfectly with these delicate black diamonds.

Feel free to ask your server for more options.

- All 'New Style' Dishes
  - Spinach Salad with Dry Miso
    - Wagyu Carpaccio
  - Wood Oven Roasted Vegetables
  - Rib Eye with Truffle Teriyaki Sauce
  - Rib Eye with Shiitake Truffle Butter
  - Lobster with Yuzu Truffle Butter
  - Wagyu Steak, Toban or Hot Stone
  - Yakimono Beef with Teriyaki Sauce
    - Mushroom Soup
    - Kinoko Soba
- \$4/gm

### WA BLACK TRUFFLES

Tuber Melanosporum, black truffle, is a species native to Southern Europe (Spain, France and Italy), and is one of the most expensive edible mushrooms in the world. They normally reach a size of up to 10cm, but may grow much larger. They grow at a depth of 5cm to 50cm in loose calcareous soil, close to the roots of hazelnut and oak trees. They are found by using dogs that can smell the truffles.

The cultivation of Tuber Melanosporum truffles started in Western Australia in 1994, and they are now grown in Manjimup, Pemberton and Northcliff.

The Truffles are harvested from June to early September.

The truffles we use are exclusively from Stonebarn Truffière in Manjimup.

This menu will be disposed of after single use. Please use touchless payment where possible.