



**WEST AUSTRALIAN BLACK TRUFFLE
SEASON 2022
SPECIAL DINNER MENU**

PREMIUM TRUFFLES EXCLUSIVE FROM STONEBARN
TRUFFLE FARM IN MANJIMUP.

Scampi Wasabi Truffle Mousse with Cucumber,
Japanese Peach Gel, Bottarga and Scampi Caviar
\$46

Smoked Akoya Oyster with Chocolate Miso Cocoa Nibs,
Smoked Soy and Yuzu Dressing Salsa and Yuzu
Honey Zest
\$42

Toothfish in Truffle Watercress Soup with Watercress
Parmesan Miso Salad and Smoked Ikura
\$45

Fried Octopus, Spicy Tomato Sauce, Olive and
Wakame Salsa, Truffle Potato
\$39

Wagyu Tartare Nashi Pear, Truffle Aioli, Fried Leek,
Miso Cured Egg Yolk, Crispy Rice
\$55

Grilled Wagyu, Truffle Beef Jus, Cauliflower Purée,
Artichoke Chips, Roasted Vegetables
\$80

All Nobu Style Sushi Nigiri
Add Truffle
\$1/pcs

Truffle Dessert
Trio Chocolate Mousse on a Crunchy Truffle Base with
Blood Orange Gel, Truffle Honey Chantilly Cream, Tonka
Dulcey Chocolate Ice Cream on Crunchy Snow and
Chocolate Tonka Tuille, Shaved Fresh Black Truffles
\$28

TRUFFLE DREAM COCKTAIL \$26

Vodka, Vanilla Vodka, Nashi Pear Syrup, Butterscotch
Liqueur, Honey, Lemon, Truffle Oil, Caramel, Miso Salt

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
- \$5/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.

Located in the heart of truffle country – Manjimup,
Western Australia, Stonebarn is a 2,000+ tree
truffière and luxury lodge.