



WA BLACK TRUFFLE DINNER MENU

Premium Truffles exclusive from
Stonebarn Truffle Farm in Manjimup

[CROWNPERTH.COM.AU/RESTAURANTS/NOBU](https://crownperth.com.au/restaurants/nobu)

 NOBUAUSTRALIA

Please note that credit card payments incur a service fee of 1.15%.
A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Whitefish Truffle Balsamic
Wakamomo Coriander, Citrus Sauce
35

Salmon Tartare
Mentaiko Almond, Truffle Aioli
46

Truffle Prawn Tortellini
Tomato Truffle Osumashi
32

Zucchini Flower Tempura
Lobster, Yuzu Dashi, Nashi Pear, Fresh Truffles
48

Pan Roasted Abalone
Truffle Citrus Butter, Foie Gras Ginger Salsa
48

Braised Wagyu Short Rib
Truffle Parsnip Puree, Yuzu Truffle Teriyaki
80

All Nobu Style Sushi Nigiri
Add Truffle
1/pcs

TRUFFLE DESSERT

Truffle Macadamia Mille Feuille
Miso Caramel, NOBU Soy Salt, Coffee Crème Ice Cream
25

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 TRUFFLE

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.



For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.