



WEST AUSTRALIAN BLACK TRUFFLE SEASON 2021 SPECIAL DINNER MENU

PREMIUM TRUFFLES EXCLUSIVE FROM STONEBARN TRUFFLE FARM IN MANJIMUP.

Searched Scallop with Nashi Pear and Cucumber Salsa,
Yuzu, Lemon Truffle Oil with Sweet Vinegar Edamame
Purée and Roasted Edamame
\$39

Local Bluefin Tuna Tataki with Spicy Yuzu Miso Truffle Aioli
Garnish with Mix Mushrooms and Truffle Tuiles
\$42

Toothfish in Truffle Watercress Soup with Watercress
Parmesan Miso Salad and Smoke Ikura
\$36

Oyster Gratinata with Snow Crab Cream Sauce
with Shiitake Butter, Shimeji and Spinach
\$38

Crispy Marron with Sea Urchin Truffle Cream
and Marinated Seasonal Mix Mushroom
\$42

Abalone Dry Miso with Truffle Mustard Buckwheat Risotto
\$42

Braised Wagyu Short Rib with Yuba roll, Inaniwa Udon,
Winter Vegetables and Shaved Truffle
\$65

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

Truffle Dessert
Miso Milk Chocolate Mousse on Coffee Crumble Disk with
Truffle Pecan Cream, Truffle Sponge, and Aerated Truffle
White Chocolate, Saikyo Miso Caramel Sauce with
Truffle Ice Cream
\$24

TRUFFLE COCKTAIL SPECIAL \$24

Eve's Emerald
Ketel One Vodka, Mozart White Choc Liqueur,
Kiwi Purée, Green Tea, Stonebarn Truffle Oil

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.

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

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

Menu subject to change and availability. Available for a limited time only. Surcharge of 10% applies on Public Holidays. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.