

“It was easily the best truffle we’d eaten: big aroma; firm, deep black & dense flesh & banging flavour.”

Rob Broadfield, Renowned Food Journalist
(Stonebarn Truffles Review)

ABOUT STONEBARN

Stonebarn truffles are grown on our family owned farm in Manjimup, the heart of Australian truffle country.

Stonebarn was established in 2004 and is now Australia's third largest private producer of black Perigord Truffle (*tuber melanosporum*).

We pride ourselves on the exceptional quality, taste and aroma of our truffles.

We adhere to a very high standard of food safety management and product quality with HACCP certification.

Stonebarn truffles were awarded Gold Medal at 2018 Australian Food Awards.

In 2020 Stonebarn was awarded the International Trade Award at the Belmont & Western Australian Small Business Awards.



For further information about our Stonebarn truffles and truffle products please contact



STONEBARN
Manjimup

Enjoy consuming black truffle,
any time of the year,
not just in the fresh truffle season.

Real black Perigord Truffle
(*tuber melanosporum*) - the most expensive black truffle in the world - is found in every one of our products, all estate grown in the home of Australia's best truffles, the Manjimup region in Western Australia.

PERTH OFFICE

54A Angove St, North Perth, WA 6006
office@stonebarn.com.au
www.stonebarntruffles.com.au
+61 (0) 424 054 344

To order any of our products visit:
www.stonebarnshopping.com





STONEBARN TRUFFLE OIL

Perigord Truffle expertly infused with 100% Western Australian Extra Virgin Olive Oil. It can be drizzled over oven roasted vegetables, grilled or cured meat, or even pizza; stirred into salads, mashed potatoes and rice dishes; or added to vinaigrettes and sauces.

Available in 50ml, 100ml & 375ml



STONEBARN TRUFFLE MAYONNAISE

A unique mellow and savoury taste, made by blending mayonnaise with Stonebarn black winter Perigord truffle resulting in this smooth, rich, creamy condiment. Use it straight from the jar as you would with regular mayonnaise to complement a salad or a sandwich.

Available in 120g



STONEBARN TRUFFLE MUSTARD

Combining high quality black Perigord truffle with traditional mild French Dijon mustard, this Stonebarn Truffle Mustard forms a delicious creation in an abundance of flavours to tempt every palate. Try coating your chicken or favourite cut of meat for a delightfully decadent treat. Or, when you next get the barbie out, try it on a gourmet hot dog!

Available in 130g & 350g



STONEBARN TRUFFLE SAUCE

This rich, tangy sauce combined with the Perigord truffle is an excellent delicacy, perfectly enriching the taste of bruschetti or gnocchi. This sauce is so versatile it can be reduced and used when cooking your favourite meats such as chicken, beef, lamb, pork, etc.

Available in 340g



STONEBARN TRUFFLE BEER

Our Stonebarn Truffle Beer is brewed locally in Manjimup using our very own Stonebarn Black Perigord truffles. This truffle pale ale is dark amber, almost copper in colour, thanks to the influence of the black truffles. It has a very pungent truffle smell, yet the taste of the ale is subtle - hoppy and earthy with a hint of caramel.

Available in 375ml can



STONEBARN TRUFFLE AIOLI

The finest ingredients expertly blended with garlic and infused with our robust black winter truffle create this classic Mediterranean-style aioli. Offering a rich earthy flavour, our truffle aioli makes even simple French fries a gourmet delight!

Available in 120g



STONEBARN TRUFFLE SALT

Our locally sourced Australian Lake salt, paired with delectable flakes of fragrant pure black truffle, is a particular favourite with gourmands. Offering a rich earthy flavour our truffle salt makes even simple scrambled eggs a gourmet delight.

Available in 100g & 320g



STONEBARN BLACK TRUFFLE HONEY

This sublime blend of Australian honey and black truffle is an incredible treat. Ideal as a glaze for meat, drizzled over cheese, applied to desserts such as creme brulee, or simply poured over plain yoghurt or ice cream. The possibilities are endless!

Available in 100g



STONEBARN PINK TRUFFLE SALT

Our fine Himalayan pink salt is 100% pure, unrefined mineral salt from the pristine Himalayan Mountain Range. Combined with our black winter truffle this salt possesses an intense, rich flavour. The pink and black grains look and taste beautiful on everyday dishes such as meat, fish and veggies.

Available in 100g & 320g



STONEBARN BLACK TRUFFLE SEASONING

Our Stonebarn Black Truffle Seasoning is incredibly versatile and will spice up any dish. It can be sprinkled on french fries, eggs, rice, pasta, pizza, vegetables, rubbed into meat and stirred into soups and sauces to give an instant, subtle truffle flavour to your meal.

Available in 30g



STONEBARN 20G WHOLE BLACK WINTER TRUFFLE IN TRUFFLE JUICE

Enjoy our 20g Stonebarn Whole Black Winter Truffle preserved in this delicate glass jar. Simply shave liberally over pasta, risotto, cheese, meat & fish dishes, into creamy mashed potato and on scrambled eggs.

Available in 80g jar.



STONEBARN 25G WHOLE BLACK WINTER TRUFFLE IN TRUFFLE JUICE

25g canned Stonebarn Whole Black Winter Truffle preserved in truffle juice to capture all of its elusive flavour. Simply shave liberally over almost any dish. Grate into creamy soups or sauces before serving.

Available in 165g can.



STONEBARN BLACK WINTER TRUFFLE JUICE

Truffle juice is an intense truffle broth that can be added to risotto, casseroles, slow cooked meats and soups in the final stages of cooking to infuse your dish with wonderful truffle flavours and aromas.

Available in 165g can.



STONEBARN 50G BLACK WINTER TRUFFLE PIECES IN TRUFFLE JUICE

50g canned Stonebarn Black Winter Truffle Pieces preserved in truffle juice. Packaged in a shelf-stable container for fast & easy use while staying true to the taste and fragrance of black winter Perigord truffles. Simply shave liberally over pasta, rice, cheese, meat & fish dishes. Insert slices under the skin of roast chicken to give it a real truffle taste.

Available in 220g can.