

Celebrating Truffle Season

Bar Lettera

RedGround is located in Oberon on the Western side of the Blue Mountain, the area has the perfect conditions for the cultivation of truffles: rich loam soil, pristine environment, plentiful rainfall, and rich farming traditions. With 750 meticulously manicured inoculated truffle trees. With a large percentage of these trees being in 'adolescence' (the prime stage for truffle growth) and near-ideal weather conditions, this year's truffle season is expected to be a standout, with an abundant harvest.

The prized tuber melanosporum is a premium whole truffle that has a rich, earthy aroma. They grow off the roots of English Oak, Holm Oak and Hazel trees.

Bar Lettera is proud to present RedGround black truffles.

Lettera Signature Bread, Truffle Butter	22
Vannella Stracciatella, Pine Nuts, shaved Truffle	33
Carne Cruda, Celeriac, Jerusalem Artichokes, Black Truffle	35
Pan Roast Mushroom Casserecce, truffle sauce	42
Black Truffle Soft Serve, Burnt Meringue, roast chocolate	19

Upgrade any dish with Black Truffle - \$15