

## RedGround Australia

Nestled in NSW's Oberon region, RedGround Australia is a premier truffle destination, cultivating four distinct culinary truffle varieties. Guided by experts and truffle-hunting dogs, the Truffle Hunt, Touch, and Taste adventure includes an informative talk, truffle tasting, and a tour through the truffière to witness the meticulous process of harvesting. At the Truffle Hunting Lodge, visitors can indulge in savoury and sweet truffle tastings, sparking wine pairings, and engaging discussions on truffle grading. The on-site store provides the opportunity to purchase fresh truffles, infused condiments, and exclusive merchandise. Guests can also retreat to a private guesthouse on the truffle farm, embracing alpine climate and stunning valley views.

## Truffle Hunt, Touch and Taste

Upon your arrival at RedGround Truffle Hunting Lodge, you're greeted with a truffle tasting and an engaging talk on the art of truffle cultivation. Guided by experts and truffle-hunting dogs, you explore the truffière, discovering different truffle varieties and the fascinating process of unearthing these hidden treasures. Back at the warm wood fire lodge, you will indulge in savoury truffle tastings, accompanied by an informative talk on truffle grading. This immersive experience concludes with a sweet truffle tasting, leaving you with a newfound appreciation for truffles and the dedication behind its cultivation.



## Tour Inclusions

- Welcome truffle savoury dip served with fresh dipping bread.
- 20-minute informative truffle talk from expert truffle growers.
- 30-minute guided tour through a 722 tree Truffiere with scent detection dogs.
- Return to truffle hunting lodge for a delicious array of truffled canapes accompanied by a complimentary glass of sparkling Australian wine, with a non-alcoholic version also available. For those desiring additional beverage options, beer, wine, and soft drinks will be available for purchase.
- 20-minute demonstration on grading and weighing truffles.
- Delicious tasting of truffled pannacotta dessert.
- Delightful aromatic and creamy truffled ice cream treat.
- Fresh truffles, infused truffled condiments and merchandise available for purchase on the day.



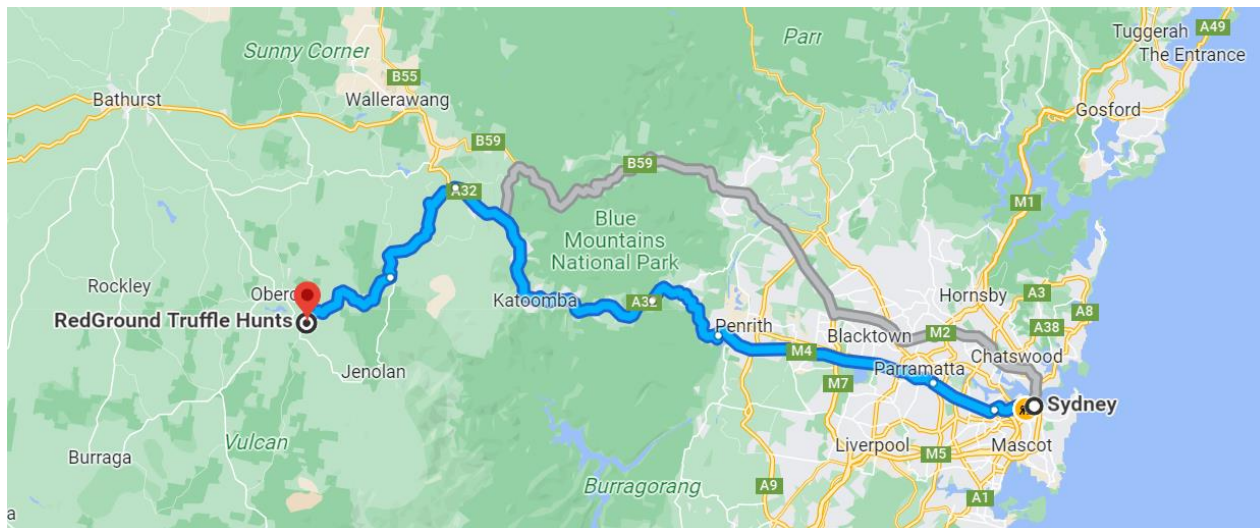
## Features

- Explore Australia's only truffière that grows 4 culinary varieties of freshly grown truffles.
- A truffle hunting season spanning 8 months of the year from February to early May and Late June to early October each year.
- Relax and enjoy NSW's only bespoke licenced Truffle Hunting Lodge.
- Learn how to pair foods with fresh truffle for delicious dishes that can easily be made at home.
- Scenic country views and a peaceful tranquil environment with local wildlife lazily grazing nearby. Closely located to Mayfield Gardens and the heritage listed Jenolan Caves.



## Location

RedGround is a rural farm located at 264 Titania Road, Oberon NSW, a scenic 2.5-hour drive from Sydney through the Blue Mountains and only 45 minutes from Bathurst. Parking is available on site at the Truffle Hunting Lodge for cars and buses.



## What to bring

Comfortable sturdy shoes that have rubber soles and are waterproof to step into a biosecurity water footbath. Sunscreen, warm clothes, hat, and wet weather clothing (if required) as hunts occur in all weather conditions (including rain and snow).

## Retail price per person, including 10% GST

Valid 1 April 2024 to 31 March 2025.

Duration: 2 hours (approx.)

Adults: \$220 AUD.

Small, exclusive groups with a maximum of 16 people.

Not suitable for wheelchair access.

## Bookings

Private tours can be booked in season with a minimum of 2 and a maximum of 16 people (in season and subject to availability). Booking deadline is 14 days prior to a tour.

## Contact

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