

Company Introduction

At Trearth, we believe in sourcing and providing only the best quality food to meet the growing demand of a healthy and exquisite lifestyle.

Our products are uniquely handcrafted and proudly Australian made, with all natural ingredients to delight your taste buds.

We are committed to involving ourselves in every stage of the process, so that only the best is served at your table.



 <p>Stonebarn Truffle Oil</p> <p>Indulge yourself in the rich, delectable, earthy flavour of the Perigord Truffle expertly infused with 100% Western Australian Extra Virgin Oil. You'll be surprised at its versatility and how it adds an unrivalled flavour and aroma to any dish.</p> <p>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.</p> <p>A great gift alternative to a bottle of wine.</p> <p>Available in 50ml (S\$17), 100ml (S\$25) & 375ml (S\$56)</p>	 <p>Stonebarn Truffle Mayonnaise</p> <p>The finest ingredients expertly blended with our robust black winter truffle create this classic condiment. Offering a rich earthy flavour, our truffle mayonnaise makes even simple french fries a gourmet delight. For a delicious accompaniment to a salad or a sandwich, just add our creamy truffle mayonnaise.</p> <p>Available in 120g (S\$25)</p>
 <p>Stonebarn Truffle Pink Salt</p> <p>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.</p> <p>The pink and black grains look and taste beautiful on everyday dishes such as meat, fish and veggies.</p> <p>Available in 100g (S\$28) and 320g (S\$60)</p>	 <p>Stonebarn Truffle Aioli</p> <p>The finest ingredients expertly blended with a touch of garlic and infused with our robust black winter truffle create this classic Mediterranean- style aioli.</p> <p>Offering a rich earthy flavour, our truffle aioli makes even simple french fries a gourmet delight. For a delicious accompaniment to almost any meal, just add our creamy garlic truffle aioli.</p> <p>Available in 120g (S\$25)</p>
 <p>Stonebarn Truffle Sauce</p> <p>This sublime sauce is blended with our black winter truffle, all grown on Stonebarn's trufflerie located in the pristine prairie of Manjimup Western Australia. The pungent, intense, earthy fragrance of the Perigord Truffle lends a unique umami flavour to a classic tomato based sauce.</p> <p>Incredible to use on simple pasta dishes, as a condiment on any of your favourite meat cuts, or even enjoyed as a dip appetizer with crackers and a glass of wine.</p> <p>Available in 340g (S\$33)</p>	 <p>Stonebarn Truffle Mustard</p> <p>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. The subtle mix of mustard and truffle really offers food lovers an authentic gastronomic experience.</p> <p>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!</p> <p>Available in 130g (S\$25) and 350g (S\$54)</p>

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