

THE HISTORIC TINJA PROPERTY IS  
CERTIFIED ORGANIC & BIO-DYNAMIC

FROM OUR FARM THIS WEEK

HONEY  
EGGS  
HERBS  
CUCUMBER  
TOMATO  
POMEGRANATE  
RASPBERRIES  
STRAWBERRIES  
KALE  
ZUCCHINI  
BEETROOT  
FIGS  
BEANS  
SALAD GREENS  
RHUBARB  
GARLIC & ONIONS  
HEMP  
FRESH TEA INFUSIONS  
ZINFANDEL LEES



FROM OUR FRIENDS & NEIGHBOURS

DAVE COX BALSAMIC VINEGAR  
RYLSTONE OLIVE PRESS EVOO  
S & S MEATS  
ALTO OLIVES  
FARMER BROWN EGGS  
FRESH PASTURES PORK  
MUDGEES MUSHROOMS  
GOURMET MUSHROOMS OF MUDGEES  
VERJUICE BY JACOB STEIN  
LUCIANO'S 'BIT ON THE SIDE' MUSTARDS  
PAUL GALLETTI VEGIES  
WELLSTEAD SHRUB VINEGARS  
HIGH VALLEY CHEESE CO  
JANNEI GOAT DAIRY  
LITTLE BIG DAIRY CO  
BAKER WILLIAMS LIQUEURS  
MUDGEES GOURMET HAZELNUTS  
SPENCER CHOCOLATE  
ZIN HOUSE COFFEE BLEND BY YARRABIN ROASTERY

[WWW.ZINHOUSE.COM.AU](http://WWW.ZINHOUSE.COM.AU)

LISTS OUR FULL RANGE OF PRODUCERS & THEIR CONTACTS  
& WHAT WE GROW ACROSS THE SEASONS

## MATCHING WINE FLIGHT

2017 LOWE HEADSTONE ROSÉ  
MUDGEES

2015 BLOODWOOD RIESLING  
ORANGE

2016 SWINGING BRIDGE 'M.A.W.' PINOT NOIR  
ORANGE

2013 LOWE 'BLOCK 8' SHIRAZ  
MUDGEES

2014 LOWE ZINFANDEL  
MUDGEES

2009 CRAIGMOOR BOTRYTIS SEMILLON  
MUDGEES

\$55 / \$65  
60ML POUR

## MENU MARCH 2018

HOUSE MADE KHORASAN SOURDOUGH  
CULTURED BUTTER  
ZIN & SAGO CRISP WITH BEETROOT  
CHICKEN LIVER PÂTÉ

ARMENIAN & MARKETMORE CUCUMBERS  
OYSTER MAYONNAISE  
STRETCHED CURD  
HEMP SEED

TOMATO TAGLIOLINI  
BUNYA PINE BUTTER  
CAPERS

TINJA ANGUS BEEF  
ZUCCHINI 3 WAYS  
BEEF JUS  
SALAD OF BITTER GREENS

SELECTION OF LOCAL CHEESES (OPTIONAL)

'JOURNEY OF THE BEE'  
TINJA RAW HONEY & FRESH MILK ICE-CREAM  
PLUMS & RASPBERRIES  
BASIL MINT OIL & FLOWERS

ESPRESSO OR FRESH TEA SELECTION

\$95 / \$105