

## The Zin House

CONTEMPORARY ▾ 14.5/20

NEW

On weekdays, Kim Currie fuels tasters with antipasto platters at the Lowe Wine cellar door. On weekends the action switches to The Zin House, a chic country farmhouse, where she serves a set-price, set-course lunch destined to rival winemaker David Lowe's fabled zinfandel (Zin House, get it?). So today your menu might be warmed olives, pork terrine with a fig and blood plum relish, pumpkin and fresh curd cannelloni, slow-cooked lamb with roasted vegies, three cheeses, and apple pie and brown sugar ice-cream. Tomorrow? It depends entirely on what's good and seasonal. If rocket, borage and nasturtium flowers look like they were picked minutes ago, that's because they were. Honey with your goat's cheese? The beehives are just over there. There's only one thing that can follow this overabundance of fresh, local produce, cleverly cooked and composed: a fine country snooze.

**AND ...** Follow the walking trail around this biodynamic winery.



**VIBE** Bucolic pleasure.

**BEST BIT** Delightful honesty of flavours.

**WORST BIT** You're the designated driver.

**MUDGE**

Lowe Wine, 329 Tinja Lane

**02 6372 1660**

**Open** L Sat-Sun **Set menu** \$75; matching wine flight \$25 **Cards** MC V eftpos **Wine** Lowe Wines; wide range with some museum wines **Owner & chef** Kim Currie **Seats** 50; outdoors **www.zinhouse.com.au**