

THE HISTORIC TINJA PROPERTY IS
CERTIFIED ORGANIC & BIO-DYNAMIC

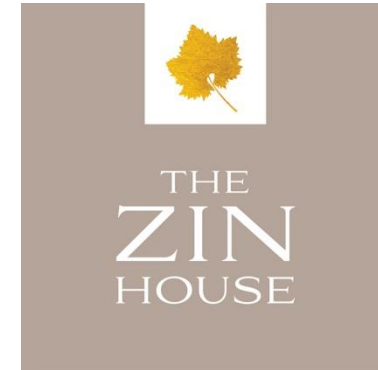
FROM OUR FARM THIS WEEK

HONEY
EGGS
HERBS
OLIVES
ARTICHOKE
CITRUS
RADISH
SALAD GREENS
RHUBARB
GARLIC & ONIONS
ASPARAGUS
PUMPKIN
FENNEL
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
MUDGEE MUSHROOMS
GOURMET MUSHROOMS OF MUDGEE
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
MUDGEE GOURMET HAZELNUTS
SPENCER CHOCOLATE
ZIN HOUSE COFFEE BLEND BY YARRABIN ROASTERY

WWW.ZINHOUSE.COM.AU
LISTS OUR FULL RANGE OF PRODUCERS & THEIR CONTACTS
& WHAT WE GROW ACROSS THE SEASONS



THE ZIN HOUSE
329 TINJA LANE,
MUDGEE
AUSTRALIA
WWW.ZINHOUSE.COM.AU
02 6372 1660

MATCHING WINE FLIGHT

2014 LOGAN CUVEE
ORANGE

2016 BURRUNDULLA SANGIOVESE ROSE
MUDGEES

2017 TOM WARD SWINGING BRIDGE PINOT GRIS
ORANGE

2014 LOWE 'MUDGEESALOE BLUE' SHIRAZ CABERNET
MUDGEES

2016 MANNERS TEMPRANILLO
HILLTOPS

2016 BUNNAMAGOO 'AUTUMN' SEMILLON
MUDGEES

\$42 / \$48
60ML POUR

MENU

24TH – 28TH NOVEMBER 2017

SAM'S RYE SOURDOUGH
CULTURED BUTTER
HERB MARINATED TINJA OLIVES
GLOBE ARTICHOKE & SMOKED CHEESE
CHICKEN LIVER PATE

ASPARAGUS TWO WAYS
JANNEI FRESH CURD
JASMINE OIL
MUDGEES HAZELNUTS

CARROT TAGLIOLINI
TOASTED BUCKWHEAT, TARRAGON & CAPERS

FRESH PASTURES PORK
ZINFANDEL BRAISED CABBAGE
SHITAKE MUSHROOMS
ALMOND CREAM
SALAD OF BITTER GREENS

SELECTION OF LOCAL CHEESES (OPTIONAL) & BERRIES

MERINGUE
POACHED RHUBARB, ORANGE & SPEARMINT
TINJA RAW HONEY ICE-CREAM

ESPRESSO OR FRESH TEA SELECTION

\$88 / \$105