

THE HISTORIC TINJA PROPERTY IS
CERTIFIED ORGANIC & BIO-DYNAMIC

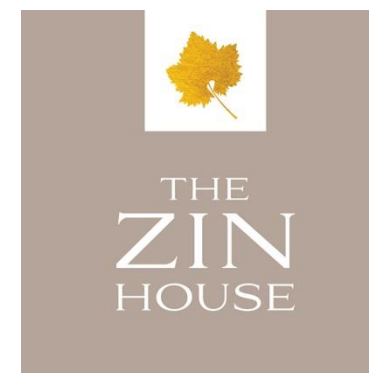
FROM OUR FARM THIS WEEK

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



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

MATCHING WINE FLIGHT

2015 LOGANS CUVEE
ORANGE

2017 LOWE 'HEADSTONE' ROSE
TINJA

2017 SWINGING BRIDGE PINOT GRIS
ORANGE

2013 LOWE 'BLOCK 8' SHIRAZ
TINJA

2013 LOWE ZINFANDEL
TINJA

2009 CRAIGMOOR BOTRYTIS SEMILLON
MUDGE

\$55 / \$65
60ML POUR

MENU

12TH - 15TH JANUARY 2018

HOUSE MADE KHORASAN SOURDOUGH
CULTURED BUTTER
BEETROOT & SAGO CRISP
CHICKEN LIVER PATE

KINGFISH CARPACCIO
PEACH
FENNEL FLOWER
ROCKET OIL

CARROT TAGLIOLINI
TOASTED BUCKWHEAT
TARRAGON & CAPERS

WAGYU BEEF TRI-TIP
ZUCCHINI 3 WAYS
SALAD OF BITTER GREENS

SELECTION OF LOCAL CHEESES (OPTIONAL)

TINJA RAW HONEY & FRESH MILK ICE-CREAM
WHITE PLUM & APRICOT
BASIL MINT OIL

ESPRESSO OR FRESH TEA SELECTION

\$95 / \$105