

THE HISTORIC TINJA PROPERTY IS
CERTIFIED ORGANIC & BIO-DYNAMIC

FROM OUR FARM THIS WEEK

HONEY	BEETROOT
TARRAGON	PUMPKIN
EGGS	BITTER GREENS
THYME	BEANS
BASIL	CARROTS
SAGE	JERUSALEM ARTICHOKE
LEMON VERBENA	TROPICAL SPINACH
TOMATOES	GARLIC
BORAGE	ONIONS
POMEGRANATE	LEEKs
PEPPERMINT	POTATOES
RHUBARB	FRESH TEA INFUSIONS
ELDERFLOWER	MUSCATS
ZUCCHINI	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
VERJUICE BY JACOB STEIN
LUCIANO'S 'BIT ON THE SIDE' MUSTARDS
PETER BARNES VEGGIES
PAUL GALLETTI VEGGIES
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

MATCHING WINE FLIGHT

2017 FIRST RIDGE FIANO
MUDGEE

2017 LOWE 'HEADSTONE' ROSÉ
MUDGEE

2011 ALLANDALE SEMILLON
HUNTER VALLEY

2014 LOWE 'MUDGEE BLUE' SHIRAZ CABERNET
MUDGEE

2014 MR RASCAL ZINFANDEL
MUDGEE

2009 CRAIGMOOR BOTRYTIS
MUDGEE

\$55 / \$65
60ML POUR

MENU A DAY IN JUNE

HOUSE MADE KHORASAN SOURDOUGH
CULTURED BUTTER
JERUSALEM ARTICHOKE SOUP

BEETROOT TARTARE

PUMPKIN TORTELLINI
HIGH VALLEY FETTA
BURNT BUTTER & SAGE

CASSOULET
SALAD OF BITTER GREENS

SELECTION OF CHEESES (OPTIONAL)

LEMON TART WITH ITALIAN MERINGUE
RHUBARB ICE-CREAM & SAUCE

ESPRESSO OR FRESH TEA SELECTION

\$95 / \$110