

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
CUCUMBER	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

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

## MATCHING WINE FLIGHT

2013 COURABYRA ROSÉ  
TUMBARUMBA

2017 LOWE PRESERVATIVE FREE SHIRAZ  
MUDGE

2011 ALLANDALE SEMILLON  
HUNTER VALLEY

2015 DAVID HOOK DE NOVO ROSSO  
CENTRAL RANGES

2014 MR RASCAL ZINFANDEL  
MUDGE

2013 GILBERT LATE HARVEST RIESLING  
ORANGE

\$55 / \$65  
60ML POUR

## MENU A DAY IN MAY

HOUSE MADE KHORASAN SOURDOUGH  
CULTURED BUTTER  
TOMATO, RICOTTA & ANCHOVY SALAD

BEETROOT & POMEGRANATE TARTARE  
HAZELNUT CREAM

PUMPKIN & THREE CHEESES RAVIOLI  
MUSHROOM, TARRAGON & WHITE WINE SAUCE

FRESH PASTURES PORK  
TODAY'S VEGETABLES  
SALAD OF BITTER GREENS

*SELECTION OF LOCAL CHEESES (OPTIONAL)*

OLIVE OIL & BOTRYTIS CAKE  
POACHED RHUBARB  
HOUSE MADE CRÈME FRAÎCHE  
TINJA RAW HONEY ICE CREAM

ESPRESSO OR FRESH TEA SELECTION

\$95 / \$105