

THE HISTORIC TINJA PROPERTY IS
CERTIFIED ORGANIC & BIO-DYNAMIC

FROM OUR FARM THIS WEEK

HONEY
TARRAGON
EGGS
THYME
CUCUMBER
LEMON VERBENA
TOMATOES
BORAGE
POMEGRANATE
PEPPERMINT
QUINCE
ELDERFLOWER

ZUCCHINI
BEETROOT
BEANS
TROPICAL SPINACH
GARLIC
ONIONS
LEEKs
POTATOES
FRESH TEA INFUSIONS
MUSCATS
ZINFANDEL LEES
ANGUS BEEF



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 LOWE HEADSTONE ROSÉ
MUDGEES

2011 ALLANDALE SEMILLON
HUNTER VALLEY

2015 DAVID HOOK DE NOVO ROSSO
CENTRAL RANGES

2013 LOWE 'BLOCK 8' SHIRAZ
MUDGEES

2014 MR RASCAL ZINFANDEL
MUDGEES

2009 CRAIGMOOR BOTRYTIS SEMILLON
MUDGEES

\$55 / \$65
60ML POUR

MENU

27TH – 29TH APRIL

HOUSE MADE KHORASAN SOURDOUGH
CULTURED BUTTER
BEETROOT & POMEGRANATE TARTARE
HAZELNUT CREAM

SALAD OF ROAST PUMPKIN, ROCKET & BACON
FETTA & MINT DRESSING
HEMP & FRESH FENNEL SEED CRUMBLE

TOMATO TAGLIOLINI
BUNYA PINE BUTTER | PARSLEY OIL
GRANA PADANO

ANGUS SCOTCH FILLET
JERUSALEM ARTICHOKE MASH
TODAY'S VEGETABLES
SALAD OF BITTER GREENS

SELECTION OF LOCAL CHEESES (OPTIONAL)

VERJUICE POACHED QUINCE
HOUSE MADE CRÈME FRAÎCHE
VANILLA BEAN ICE-CREAM
SPICED WAFER

ESPRESSO OR FRESH TEA SELECTION
SPENCER CHOCOLATE & MUDGEES HAZELNUT SLICE

\$95 / \$105