

THE HISTORIC TINJA PROPERTY IS
CERTIFIED ORGANIC & BIO-DYNAMIC

FROM OUR GARDEN

HONEY
EGGS
A MULTITUDE OF HERBS
ASPARAGUS
SALAD GREENS
FENNEL
GARLIC, LEEKS & ONIONS
SPINACH & BRASSICAS
BOYSENBERRIES
POTATOES
RADISH
RHUBARB & STRAWBERRIES
CAULIFLOWER
CITRUS
RELISHES & PICKLES
BEETROOT
ZUCCHINI
HORSERADISH
SEASONAL PRESERVES
FRESH TEAS

FROM OUR FRIENDS & NEIGHBOURS

ANANDA HEMP OIL & SEED
ARIL ESTATE OLIVES, OILS AND SYRUP
ARNALDO COLAIACOMO SMALL GOODS
BURRANAH FARM
GOOREE PARK
GRAHAME BOLTON - APIARIST
GRASSLANDS SOMMERLAD POULTRY
HERBIES SPICES
HIGH VALLEY CHEESE CO
JANNEI GOAT DAIRY CHEESES
LITTLE BIG DAIRY CO, MILK & CREAM
PAUL GALLETI, VEGETABLES
PETER BARNES VEGETABLES
RYLSTONE OLIVE PRESS EVOO
S & S MEATS
MUDGEE HONEY HAVEN
SPENCER CHOCOLATE
YARRABIN ROASTERY COFFEE

MORE INFO AT WWW.ZINHOUSE.COM.AU

MATCHING WINES

I have chosen wines I believe to be an exceptional match with each course also taking into consideration the overall balance and the season.

Each wine match pour is 60ml. If you would like more or wish to choose additional wines please feel free to do so from our supplementary wine list.

DAVID LOWE

MENU

SAMPLE MENU SUMMER 2020

SOURDOUGH
MISO BUTTER, DUKKAH,
ZIN GARDEN CAULIFLOWER,
SOMMERLAD CHICKEN TERRINE,
RYLSTONE OLIVE OIL

*2011 Lowe 'Muriel'
Methode Champenoise ORANGE*

MURRAY COD CRUDO,
ZIN GARDEN APRICOT, BUTTERMILK,
MINT OIL, FINGER LIME

2018 Gilbert Riesling ORANGE

SOMMERLAD CHICKEN RAVIOLI,
LEMON JAM, ZINFANDEL VINE LEAF,
CHERVIL, NASTURTIUM

2019 Freeman 'Rondo' Rondinella Rose HILLTOPS

BURRANAH FARM LAMB SHOULDER,
ZIN GARDEN GREENS,
HIGH VALLEY FETTA, RED WINE JUS

2015 Lowe Zinfandel MUDGEE

SPENCER WHITE CHOCOLATE CRÈME
SORREL ICE CREAM,
ZIN GARDEN BOYSENBERRIES

2015 Pfeiffer Late Harvest Muscadelle RUTHERGLEN

Cheese Course

SELECTION OF LOCAL CHEESE
HEMP SEED LAVOSH

2005 Lowe 'Block 5' Reserve Shiraz MUDGEE

\$125 FOOD / \$75 WINE FLIGHT

+ Cheese Course \$15pp / 60ml Matched Wine \$25