

**THE HISTORIC TINJA PROPERTY IS
CERTIFIED ORGANIC & BIO-DYNAMIC**

FROM OUR GARDEN

HONEY
EGGS
A MULTITUDE OF HERBS
SALAD GREENS
BUNCHING ONION
JERUSALEM ARTICHOKE
FENNEL
GARLIC, LEEKS AND ONIONS
SPINACH & BRASSICAS
RADISH
RHUBARB
CITRUS
RELISHES & PICKLES
BEETROOT
ZUCCHINI
HORSERADISH
SEASONAL PRESERVES
FRESH TEAS
FIGS
TOMATOES
OLIVES
QUINCE
POMEGRANATE
CRAB APPLES

FROM OUR FRIENDS & NEIGHBOURS

ANANDA HEMP OIL & SEED
ARIL ESTATE OLIVES & OLIVE OIL
ARNALDO COLAIACOMO SMALL GOODS
BOOTH FARM CHICKPEAS
GRASSLANDS SOMMERLAD POULTRY
HERBIES SPICES
HIGH VALLEY CHEESE CO
JANNEI GOAT DAIRY C HEESE & CURD
LITTLE BIG DAIRY CO, MILK & CREAM
PAUL GALLETI, VEGETABLES
RYLSTONE OLIVE PRESS EVOO
S & S MEATS
MUDGE HONEY HAVEN HONEYCOMB
MARKET KAT
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

MAY 2021

SOURDOUGH, MISO BUTTER,
SOMMERLAD CHICKEN TERRINE,
2020 HARVEST OLIVES, DUKKAH

2011 Lowe 'Muriel' Methode Traditional ORANGE

JERUSALEM ARTICHOKE
SLOW COOKED EGG, PEARL BARLEY
CHARRED ONION OIL

NV Pennyweight La Serena Oloroso BEECHWORTH

PAPPARDELLE
MARKET KAT FORAGED MUSHROOMS,
PANGRATTATO

2019 Lowe Zin by Zin MUDGE

TINJA ORGANIC ANGUS NOSE TO TAIL
ZIN GARDEN PICKLE,
PUMPKIN, HORSERADISH

2015 Lowe Zinfandel MUDGE

BOUGATSA
SEMOLINA CUSTARD, RHUBARB
VANILLA BEAN ICE CREAM

2009 Craigmoor Botrytis SSB MUDGE

ZIN GARDEN TEA
SPENCER CHOCOLATE

Optional

SELECTION OF LOCAL CHEESE
LAVOSH, SEASONAL PRESERVES

2006 Shiraz 'Block 5' MUDGE

\$15PP

60ML MATCHED WINE \$25PP

\$125PP FIVE COURSES

\$75PP 60ML WINE FLIGHT

