

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

FROM OUR GARDEN

HONEY
EGGS
A MULTITUDE OF HERBS
SALAD GREENS
BUNCHING ONION
GLOBE ARTICHOKE
FENNEL
GARLIC, LEEKS & ONIONS
SPINACH, CHARD & BRASSICAS
RADISH
RHUBARB
CITRUS
RELISHES & PICKLES
HORSERADISH
SEASONAL PRESERVES
FRESH TEAS
MULBERRIES
EVOO BY ZIN
ZINJUICE BY ZIN

FROM OUR FRIENDS & NEIGHBOURS

ARIL ESTATE OLIVE OIL
ARNALDO COLAIACOMO CHARCUTERIE
BOOTH FARM CHICKPEAS
GRASSLANDS SOMMERLAD POULTRY
HERBIES SPICES
HIGH VALLEY CHEESE CO
JANNEI GOAT DAIRY CHEESE & CURD
LITTLE BIG DAIRY CO, MILK & CREAM
HANDMADE PLATES BY KAREN CERAMICS
MOUNTAIN MISO BY NANAE
SPENCER CHOCOLATE
NAWAY YILA BURADJA SALTBUSH

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.

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

ALTHEA SOURDOUGH
SALTBUSH BUTTER, EVOO BY ZIN
SALSA ROJA

CHARCUTERIE BY ARNALDO,
BRESAOLA, SQUID INK SALAMI,
NDUJA, CHICKEN TERRINE

2019 De Beaurepaire 'Blanchefluer' Blanc de Blancs RYLSTONE

TINJA TOMATOES,
SMOKED JANNEI GOATS CURD,
COMPRESSED CUCUMBER, OLIVE CRUMB,
BABY ROCKET

2018 Bloodwood Riesling ORANGE

ROASTED PUMPKIN GNOCCHI,
SLOW COOKED EGG, PECORINO,
ESPRESSO OIL

2018 Lowe Cabernet Franc MUDGEE

SOMMERLAD CHICKEN
SMOKED POTATO,
BABY ONIONS,

CHARRED VEGETABLES,
HORSERADISH

2018 Blend by Zin red blend MUDGEE

HAZELNUT ICE CREAM,
CAMELISED FIG,
SPENCER WHITE CHOCOLATE,

HIGH VALLEY MUDGEE ROUGE,
SEEDED LAVOSH,
QUINCE PASTE

2021 Lowe Muscat MUDGEE

ZIN GARDEN TEA

