



OUR STORY

It all started with a camellia tree. In 1996, a flowering camellia in the Waikato inspired Vincent Chen. "Tea is a kind of camellia ... maybe tea could grow here too." A dream was born.

1,500 tea cuttings were brought into New Zealand with only 130 surviving quarantine. The difficulties and challenges grew, but year after year, Vincent learned the art of tea in New Zealand's unique and pure environment.

Today, over 1.2 million tea plants thrive in the estate as testimony to that dream and a promise of the only true New Zealand tea.

Zealong - 100% certified organic, traceable, and produced without compromise.

OUR TEA

Certified Organic
New Zealand Grown
International Award-Winning
Picked, Processed and Packed in New Zealand
Available in Loose Leaf or All-Natural Tea Bags
Multiple Infusions per Serving



Restaurant Policy:

To ensure a fair experience for all of our visitors, we have put in place a two-hour time limit per table and a minimum spend of \$25 per guest when dining during weekends or public holidays.



SIGNATURE HIGH TEA

Begin with your choice of complimentary Zealong tea. Then, start your culinary experience with a thoughtfully-crafted sweet and savoury selection to compliment your Zealong tea.

High tea is a tradition steeped in history. Beginning in England during the eighteenth century, high tea was an essential late afternoon meal following the end of the workday — high tea typically followed a hard day's work.

Once upon a time, you could expect a variety of pies, scones, sandwiches and crumpets to adorn the table during a high tea, but we thought it was high time to rethink the high tea experience. Indulge in a selection of our favourite savouries and desserts, served with our award-winning teas grown right here at the Estate, as you take in some of the Waikato region's very best views.



SIGNATURE HIGH TEA

\$55 per person | \$63 per person with sparkling wine

MEDITERRANEAN LAMB POTATO SKINS

Garnished with slow-cooked lamb, tomato concasse, tzatziki and parmesan

BEETROOT TART

Marinated beetroot tart with caramelised onion jam, garnished with a house-made Zealong's green tea cheese and candied walnuts

IKA MATA

A refreshing tuna ceviche with coconut, peppers, cucumber, onions, mint, tomato and lotus root

SALMON AND CUCUMBER

Smoked salmon roll with lemon-herbed cream cheese and cucumber

CHICKEN AND MUSHROOM TART

Roasted chicken, leek and mushroom veloute with a parmesan herb crust

ROAST BEEF SANDWICH

Roast beef sandwich with rocket lettuce, tomato and a chilli relish

OPERA CAKE

A classic French styled almond sponge cake with layers of coffee chocolate cream and ganache glaze

LEMON POSSET

Rich creamy citrus custard garnished with chia gel and candied lemon

FIRE AND ICE MACARON

Crispy Zealong's fire and ice tea macaron with a mint and honey buttercream

FINANCIER

Zealong's green tea French-styled almond cake, white chocolate icing and freeze-dried strawberries



SMALL PLATES

ARTISAN BREAD AND OLIVES V|VG|DF*

Volare sourdough served with a housemade dip and marinated olives \$18

HERITAGE CARROTS V|VG|GF|DF

Maple & cumin slow roasted carrots served with hummus, chimichurri and dukkah \$17

WHIPPED SMOKED EGGPLANT V|N*

Smoked eggplant with Za'atar spices. Garnished with cucumber labneh, salted almond and served with chilli Turkish-style bread \$17

SEAFOOD CHOWDER

Creamy seafood chowder with mussels, prawns, smoked fish, potatoes, leek and parsley oil, accompanied by Volare sourdough toast \$20

THAI CORN AND FISH CAKE GF

Southern Thai-styled corn and fish cake, garnished with sweet chilli lime and served with mung bean slaw \$18



BIG PLATES

Available between 11am and 3pm

MUSHROOM RISOTTO V|GF|N

Creamy mushroom risotto with truffle and baby spinach. Garnished with parmesan, hazelnuts and a crème fraiche \$35
Recommended Tea Zealong's Aromatic Oolong

PRAWN AND TOFU CRUSTED FISH DF

Hapuka with prawn and tofu crumb. Served with Mediterranean chickpea cassoulet, fennel and choy \$38
Recommended Tea Zealong's Pure Oolong

BBQ BEEF SHORT RIB GF

Slow-cooked beef short rib served with whipped potato puree, charred onion, broccolini, crispy shallots and a mulled wine jus \$38
Recommended Tea- Zealong's Black

HAWKES BAY LAMB RUMP GF

New Zealand lamb rump with a harissa rub, served with pea puree, kumara rosemary hash and aromatic jus \$38
Recommended Tea- Zealong's Dark Oolong

CHICKEN MARYLAND GF|DF

Whole chicken leg marinated in Asian spices, served with samabal chilli paste, jasmine rice and a prawn cracker \$37
Recommended Tea- Zealong's Green



SIDES

CHIPS V|VG*|GF|DF

Fried agria potatoes seasoned with rosemary cured salt, served with homemade aioli \$10

WOK GREENS V|VG|GF|DF|N*

Seasonal vegetables, wok fried with almonds \$10

GARDEN SALAD V|VG*|GF|DF|N*

Garden leaves, quinoa, beetroot, goats' cheese, almonds tossed with house dressing \$10

SWEET POTATO HASH V|GF

Kumara and potato topped with a kumara skin crisp \$10

JASMINE RICE V|VG|GF|DF

Steamed jasmine rice accompanied by sambal chilli paste, crispy shallots and coriander \$8



SWEET PLATES

MANGO & PASSIONFRUIT DELIGHT GF*

Zealong's aromatic oolong panna cotta layered with a tropical jelly on a mango passionfruit reduction \$17

ZEALONG'S DOUBLE FROMAGE GF*

Zealong's green tea financier, strawberry cream cheese & mascarpone mousse layers served with fresh berries \$17

PETIT FOURS

A selection of Zealong's tea-based petit fours served with fresh seasonal fruit \$15