



*Welcomes you to*  
**THE ZEALONG TEA HOUSE**



Winner 2016  
**Westpac Waikato  
Business Awards**  
ST. CHURCHES OF COMMERCE  
**W A I K A T O**  
BUSINESS EXCELLENCE



Featured by Lonely Planet 2017



## THE STORY OF NEW ZEALAND'S ONE AND ONLY TEA ESTATE



### A BEAUTIFUL ACCIDENT

A boiling pot of water, a thirsty Emperor, a breeze blowing through a nearby Camellia and leaves, lifted and carried into the Emperor's drink. It was an accident. That beautiful mishap created an aroma that turned Shen Nung's head. Intrigued, he tasted the infusion and was captivated. 2737 BC: The story of tea began.



### AN EXPLORER'S TEA

It was 1769 when the explorer James Cook first stepped onto New Zealand's shores. He encountered the indigenous Maori who introduced Cook to the native plant, the Manuka. When Cook learned that its leaves could be used to make tea, he named the plant the Tea Tree. Though the brew was palatable, it was still a long way from the perfect cup.



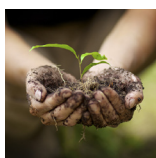
### THE SECOND DISCOVERY

It was 1996 in Hamilton, New Zealand. One afternoon, Mr Chen and his son Vincent noticed a lush Camellia flowering in his neighbour's front lawn. Its leaves looked just like those of the oolong tea plant from his homeland in Taiwan. Could New Zealand, this Pacific paradise, also be a Utopia for making exquisite tea?



### THE PURSUIT OF PERFECTION

Mr Chen and Vincent's vision was simple: to produce the perfect tea. In the nutrient-rich soils of the Waikato, Vincent planted the strongest, most pure seedlings he could import. His plants thrived. Rich soil, clear sunlight, clean rainfall and pure air turned 130 seedlings into 1.2 million flourishing plants. Zealong tea was born.



### THE SLOW PATH

To make perfect tea, you cannot take shortcuts. You cannot rush the crops with chemical sprays or feed them synthetic fertilisers – not without sacrificing purity. So at Zealong, our approach is completely organic, using only the nutrients that nature provides. It is the slow way. But it is the right way.



### YOUR PEACE OF MIND

Zealong is the only tea in the world that satisfies strict ISO 22000 food safety standards. From growing to picking to processing – every step is ISO and Biogro Organic certified. You can drink our tea with complete peace of mind.



### A MASTER'S TOUCH

To make perfect tea, it takes more than just crops, organically grown. You need a Master's touch. Every year, Zealong's Tea Masters oversee the tea production with their skill and wisdom. It is a delicate union of ancient tradition and fresh innovation.



### NEW ZEALAND'S TREASURE

A rare, unspoiled treasure. A fitting way to describe New Zealand. An even better way to describe the one and only tea grown here. And now, this treasure is yours. Zealong: 100% New Zealand Grown Tea.



## SIGNATURE HIGH TEA

**\$45 per person**

**\$53 per person with a bottle of Veuve du Vernay**

**Start with your choice of complimentary Zealong tea.  
Then begin your culinary experience with a thoughtfully crafted  
savoury and sweet selection to compliment your Zealong tea.**

### **CHICKEN FINGER SANDWICH**

*A spicy chicken filling, creamy avocado, and watercress  
sandwiched between slices of wholegrain bread.*

### **ZEALONG TEA-SMOKED SALMON**

*Zealong Aromatic tea-smoked salmon on toasted rye bread, accompanied by  
minted pea sour cream, puffed quinoa, and a lemon dressing*

### **CHILLED GAZPACHO**

*Tomato and cucumber gazpacho and a chunky tomato salsa  
served with puffed crispy pockets.*

### **PASTRAMI**

*Pastrami beef with sweet chilli rice noodles, horseradish mayonnaise,  
and finished with toasted sesame seeds*

### **SPICED FALAFEL**

*House-made spiced falafel served alongside cumin and  
cucumber labneh, garnished with carrot and parsley*

### **COCONUT FISH CAKE**

*Coconut-crust fish cake topped with sesame wakame,  
house-made lime aioli, and coconut chips.*

### **DUCK PANCAKE**

*Confit-shredded duck atop a sweet pancake with soy shiitake,  
house-made hoisin mayonnaise, and celery.*

### **ZEALONG BLACK TEA AND DARK CHOCOLATE MOUSSE**

*Equagold dark chocolate mousse, with a Zealong Black tea and  
peanut butter cream and salted caramel peanuts.*

### **ZEALONG GREEN TEA PANNA COTTA**

*Zealong Green tea and white chocolate panna cotta,  
served with a blueberry relish.*

### **MOELLEUX À LA BANANE**

*Banana loaf topped with banana and passionfruit salsa  
and cinnamon crème Chantilly.*

### **ZEALONG SWEET AMBER MACARON**

*Crisp lemon macaron with a creamy citrus filling  
and dusted with Zealong Sweet Amber tea.*

**Zealong Signature High Tea can be prepared to meet the following dietary requirements:**

**Gluten Free | Vegetarian**

**Items may be modified or changed to meet your requested needs.**



## ENTRÉES

### **ARTISAN BREAD V|DF\*|VG\***

*Selection of freshly-baked breads, accompanied by a trio of chef's selection dips. \$12*

### **CHILLED GAZPACHO V|VG|DF|GF\***

*Tomato and cucumber gazpacho drizzled with herb oil and served with a garlic crouton. \$14*

### **HALLOUMI V|GF\***

*Crispy halloumi served with marinated mushroom, baby spinach, tomato relish and croutons. \$14*

### **SPICED FALAFEL V|GF**

*Spiced falafel served alongside cumin and cucumber labneh, with pomegranate dressing and seeds. \$14*

### **SPANNER CRAB GF|DF**

*Fresh crab served with grapefruit, cucumber, wasabi and finished with crispy shallots and watercress. \$17*

### **COCONUT FISH CAKE GF|DF**

*Coconut crusted fish cake topped with sesame wakame, house-made lime aioli and coconut chips. \$15*

### **SEARED TUNA GF|DF**

*Seared Saku tuna served with seaweed, compressed melons, warm seaweed broth, avocado and micro herbs. \$15*

### **CONFIT DUCK TART**

*Shredded confit duck with shitake mushrooms and tomato relish, topped with hollandaise and micro greens. \$15*

### **TAKOYAKI**

*Octopus pieces encased in a wholemeal wheat flour batter finished with aioli, kecap manis and bonito flakes, served with a delicate seasoned wakame salad. \$11*

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG – Vegan | N – Contains Nuts

\* Can be prepared to suit this dietary requirement. Please inform your waiter at the time of order.

Zealong Tea House has a number of guidelines to ensure each guest's enjoyment.  
Please view these at reception or ask your waiter for further information.



## MAINS

Available between 11am and 3pm.

### CRISPY FALAFEL GF|V

*Falafel served with harissa, baba ganoush, tahini yoghurt, cucumber, pickled sultanas, and sugar snaps, finished with dukkah. \$25*

Recommended Beverages – Zealong Lady Gatsby

### PAPARDELLE V

*Creamy butternut volute with roasted chilli squash and baby spinach, topped with toasted seeds, Manchego cheese, and herbs. \$27*

Add prawns. \$6 Add chicken. \$6

Recommended Beverages – Zealong Green

### COCONUT AND TURMERIC CURRY GF|DF|V|VG

*A fragrant coconut and turmeric curry sauce with seasonal vegetables and a side of steamed rice. \$27*

Add prawns. \$6 Add chicken. \$6

Recommended Beverages – Zealong Fire & Ice

### FISH OF THE DAY GF|DF

*Pan-seared fish with clams, kumara and choy, finished with dashi cream, crispy curry leaves and tapioca crisp. \$36*

Recommended Beverages – Zealong Sweet Amber

### MISO-GLAZED DUCK DF|GF|N\*

*Crispy sous-vide duck served medium with carrot and coriander purée, bok choy, duck fat potatoes, and cashew nuts, finished with jus. \$36*

Recommended Beverages – Zealong's Own Chamomile

### VENISON GF

*Juniper-crusted sous-vide loin and sausage with smoked kumara mash, spinach and Granny Smith apple, finished with jus. \$39*

Recommended Beverages – Zealong Dark Oolong

### LAMB GF

*Harissa-rubbed sous-vide rump with baba ganoush, cucumber, pickled sultanas, and sugar snaps, finished with tahini yoghurt and jus. \$36*



Recommended Beverages – Zealong Lady Gatsby

### BEEF GF|N

*Sous-vide New Zealand farmed Prime eye fillet with celeriac and porcini purée, charred slender stems, goat cheese and walnut pesto, finished with celeriac crisps and jus. \$38*



Recommended Beverages – Zealong's Own Grey

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## SIDES

### CHIPS GF|DF|V|VG\*

Twice cooked Agria potatoes, seasoned with rosemary and sea salt served with house-made garlic aioli. \$9

### WOK FRIED VEGETABLES GF|DF|V|VG|N\*

Seasonal garden-harvested vegetables; wok-tossed to enhance their natural flavours, seasoned and finished with toasted cashews. \$8

### PEAR SALAD GF|V|DF\*|VG\*|N\*

A flavoursome combination of pear, walnut, Manchego cheese and mesclun finished with pomegranate dressing and seeds. \$8

### WATERMELON SALAD GF|DF\*|V|VG\*

Seasonal melon with basil, feta, toasted pumpkin seeds and lemon dressing. \$8

### RICE GF|DF|V|VG

Basmati steamed rice. \$4

### SALTED EDAMAME GF|DF|V|VG

Steamed Edamame dusted with sea salt. \$8

## PÂTISSERIES

### ZEALONG BLACK TEA AND DARK CHOCOLATE MOUSSE V|GF|N

Equagold dark chocolate mousse, with a Zealong Black tea and peanut butter cream and salted caramel peanuts. \$9

### ZEALONG GREEN TEA PANNA COTTA GF

Zealong Green tea and white chocolate panna cotta, served with a blueberry relish. \$9

### MOELLEUX À LA BANANE GF|V

Banana loaf topped with banana and passionfruit salsa, and cinnamon crème Chantilly. \$9

### ZEALONG SWEET AMBER MACARON GF|N

Crisp lemon macaron with a creamy citrus filling and dusted with Zealong Sweet Amber tea. \$14

### TROPICAL COCONUT TAPIOCA VG|V|DF|GF|N\*

Coconut-poached tapioca pearls with marinated fruits, passionfruit coulis, and salted almonds. \$13

### FRUIT FONDUE V|GF|VG\*|DF\*

A selection of seasonal fruits accompanied with a Zealong Black tea-infused chocolate dipping sauce. \$14

### ZEALONG SWEETS PLATE

Experience a tea-infused culinary journey with a selection of tea-based petits fours served with fresh seasonal fruits. Two sweets \$10 | Five sweets \$22

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## DRINK LIST

### SPARKLING WINES

#### DELAPLACE CHAMPAGNE \$75 Bottle

*France* — Fine and lively bubbles contribute to the charm of this Champagne with a creamy mousse that delights the palate. Fresh and lively with exotic flavours to tantalize your palate.

#### VIGNA NUOVA PROSECCO \$35 Bottle

*Italy* — Very aromatic, fruity with a fine and delicate bead which makes this Prosecco an easy drinking, but at the same time fascinating wine.

#### VEUVE DU VERNAY \$12 Bottle (200ml)

*France* — Veuve du Vernay is a reflection of the French way of life; sophisticated, spontaneous, romantic, elegant and chic. Crisp and complex flavours from a blend of three famous French white grapes.

### CHARDONNAY

#### TROUT VALLEY RESERVE \$9 Glass/\$35 Bottle

*Nelson | New Zealand* — An elegant fruit driven chardonnay with delicate oak teamed with vanilla and ripe nectarine and a lingering palate.

#### OSAWA PRESTIGE COLLECTION — ORGANIC \$55 Bottle

*Maraekakaho, Hastings | New Zealand* — A beautifully complex and elegantly expressed Chardonnay displaying white peach, citrus, cream and subtle vanillin oak characters. The palate is succulent and vibrant with a smooth texture and bright acidity, providing an excellent structure and length.

### SAUVIGNON BLANC

#### TROUT VALLEY RESERVE \$9 Glass/\$35 Bottle

*Nelson | New Zealand* — Cool climate flavours of gooseberries and green capsicum teamed with herbaceous, crisp well-balanced finish.

#### OSAWA PRESTIGE COLLECTION — ORGANIC \$55 Bottle

*Maraekakaho, Hastings | New Zealand* — Rich, weighty barrel-aged Sauvignon Blanc with nicely layered ripe tree fruit and nutty oak/yeast lees flavours. Big and quite complex wine with a lengthy finish.

### PINOT GRIS

#### TROUT VALLEY RESERVE \$9 Glass/\$35 Bottle

*Nelson | New Zealand* — An elegant floral bouquet teamed with dried pears leading to a rich, fresh palate.

#### FLYING SHEEP — ORGANIC \$55 Bottle

*Maraekakaho, Hastings | New Zealand* — Big, ripe wine with appealing purity and an ethereal texture. Fresh pear and quince flavours with a suggestion of nutty lees. The high alcohol volume (14.5%) adds warmth and richness.

### ROSÉ

#### MOUTON CADET \$48 Bottle

*France* — From one of the world's most famous Bordeaux producers comes this highly aromatic and seductive fresh Rosé.

### PINOT NOIR

#### TROUT VALLEY RESERVE \$9 Glass/\$35 Bottle

*Nelson | New Zealand* — A lively strawberry aroma with hints of spice and cinnamon leaving a delicate fruit-driven finish.

#### OSAWA PRESTIGE COLLECTION — ORGANIC \$55 Bottle

*Maraekakaho, Hastings | New Zealand* — A lovely varietal lift with a savoury cherry and strawberry fruits bouquet. Adding to the bouquet are the aromas of spicy French oak — toasty brown spices and savoury complexity.

### MERLOT

#### KAHURANGI ESTATE \$9 Glass/\$35 Bottle

*Nelson | New Zealand* — Distinctive raspberry aromas with a palate full of berry fruit and a soft, lingering fruit driven finish.

### SANGIOVESE

#### FLYING SHEEP — ORGANIC \$55 Bottle

*Maraekakaho, Hastings | New Zealand* — A little pepper, a little spice, some earthiness and a ripe feel to the wine (unusual for the variety in New Zealand) set this wine off very well. Lots of colour, good life and vibrancy and with a plenty of future development ahead.

### BEER

#### ASAHI SUPER DRY \$8

#### HEINEKEN \$8

#### STEINLAGER PURE \$8

#### AMSTEL LIGHT \$8

### TEA-INFUSED COCKTAILS

#### PASSION RED \$14

Zealong Black Tea, Martini, Malibu, rhubarb with raspberry and rosehip

#### GREEN SUMMER BREZE \$14

Zealong Green Tea, Alizé Green Passion, Lemon & Barley syrup, Tonic Water

### NON-ALCOHOLIC

#### ZEALONG ICED TEA \$8

Zealong Black Tea and Vanilla Bean  
Zealong Black Tea and Lemon

#### SPARKLING WATER \$7

Waiwera 500ml

#### FRUIT JUICE \$5

Apple | Apple, Orange & Mango | Apple & Feijoa |  
Apple & Peach | Apple & Blackcurrant





# *Thank you*

## *from the entire Zealong Team*



*Be sure to pop into Zealong's gorgeous Retail Shop situated  
at The Vista before you leave our Estate.*

*Don't forget our fascinating Discover Zealong Tea Experience.  
This is an exclusive, personalised and interactive 2-hour guided tour  
which concludes with a traditional tea ceremony and tasting.  
It is the perfect addition to your visit.*

Please note that Zealong respectfully requests that:

To relieve some of the stress caused by high volume over weekends or holiday times, we respectfully ask that you progress from the dining area to the beautiful gardens and grounds after a period of two hours. This should allow ample time for a light lunch and will ensure that all our guests enjoy their Zealong experience to the maximum. During these peak times, the minimum order value of twenty-five dollars per guest may apply.

Though the dress code in New Zealand is mostly relaxed and casual, the term "tasteful" is observed while dining at the Tea House.

In order to facilitate a smooth transaction at the end of your meal, we do not encourage splitting the bill and politely suggest that you nominate one member of your party to take responsibility for the account.  
Visa, Mastercard and China Union Pay are accepted at the Tea House

Please take care when out and about on the Estate and do remember that this is a working farm.  
We have erected numerous signs to assist you to stay on the right pathways. Our tea bushes and statues make a great back drop (but not jungle-gyms) for photos. You are most welcome to take photos and post them on social media.