



ZEALONG®

TEA ESTATE



International Award-Winning Tea



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

\$49 per person | \$57 per person with a bottle of Veuve du Vernay

FINGER SANDWICH

Traditional multi-grain Club Sandwich with orange marmalade, roasted red pepper, cucumber, mesclun, ricotta cheese and sundried tomato cream

SMOKED SALMON BLINIS

Smoked salmon on fluffy blinis, cream cheese infused with Zealong's Green Tea and dill, and finished with wasabi avocado puree

GAZPACHO & PRAWN

Strawberry gazpacho infused with refreshing balsamic vinegar, first-press olive oil and served with Zealong's Green Tea poached prawn

CHICKEN TARTLET

Chicken and mushroom volute-filled tartlet topped with parmesan cheese and pineapple relish

BEEF

Seared beef sirloin served on rye toast with caramelized onion, roquette cress and rosto sauce

COBB WRAP

BBQ chicken wrap with guacamole, aioli, mesclun and tomato

MOZZARELLA

Crumbed mozzarella bites served with ash mayo and tomato salsa

PANNA COTTA

Zealong's Green Tea infused panna cotta served with raspberry coulis

CHOCOLATE DELIGHT

Dark chocolate and caramel pave, served in a dark chocolate cup topped with raspberry jelly and garnished with freeze dried raspberry and chocolate twister

BLUEBERRY TEA CAKE

Zealong's Black Tea Sponge served with blueberry cream and crisp blueberry meringue

MACARON N

Crispy Macaron with creamy pistachio filling, garnished with Zealong's 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

CARPACCIO BEEF GF|DF

Seared beef carpaccio served with saku tuna salsa, wild roquette leaves, black garlic puree, beetroot and fried capers \$18

BEETROOT CANNELLONI GF|DF|V|VG

Stuffed beetroot served with candied walnut, pickled baby beetroot, golden beetroot puree and homemade seed cracker \$15

CAPRESE SALAD GF|V

Buffalo Mozzarella, heirloom tomatoes, compressed watermelon, olives and fresh basil. Dressed with first-press olive oil and balsamic reduction \$16

GAZPACHO & PRAWN GF|DF

Strawberry gazpacho infused with refreshing balsamic vinegar, first-press olive oil and served with Zealong's Green Tea poached prawn \$14

OCTOPUS SALAD GF|DF

Zealong's Green Tea infused octopus, celery, cherry tomatoes, rhubarb, fennel with a roquette salad and finished with sriracha mayo and squid ink crackers \$18



MAINS

Available between 11am and 3pm.

EYE FILLET GF

Grilled eye fillet served with asparagus, kumara mash, onion puree, charred onion and jus \$39

Recommended Beverages – Zealong Black



MARKET FISH GF|DF*

Pan-fried market fish served with black garlic puree, mesclun, fennel, pomegranate seed, charred corn, candy lemon and avocado puree \$37

Recommended Beverages – Zealong Green

DUCK GF|DF

Orange-braised duck leg served with black tea smoked celeriac puree, remoulade, poultry rillettes and duck jus \$38

Recommended Beverages – Zealong Aromatic Oolong

FETTUCCINE V

Sundried tomato velouté and asparagus fettuccine, topped with roquette and parmesan. \$28

Add chicken \$6 Add prawns \$8

Recommended Beverages – Zealong Pure Oolong

CHICKEN GF

Rosemary-cured sous vide chicken breast served with boulangère potato, braised leeks and Oolong-infused sage cream \$32

Recommended Beverages – Zealong Ice Breaker



SIDES

CHIPS GF|DF|V|VG*

Fried agria potatoes seasoned with rosemary cured salt, served with homemade aioli \$9

BREAD DF|V|VG*

Our selection of freshly baked bread served with balsamic reduction and extra virgin olive oil \$9

MIXED LEAF SALAD GF|DF|V*

Mesclun and chicory tossed with pear, candied walnut and lemon dressing finished with crumbled feta cheese \$9

RICE GF|DF|V|VG

Steamed Jasmine rice \$4

EDAMAME GF|DF|V|VG

Steamed Edamame beans seasoned in flaky salt and served with soy dip \$8

SEASONAL VEGETABLE GF|DF|V|VG

Seasonal vegetables cooked to the chef's style (Please ask your friendly waiter) \$9



PÂTISSERIES

PANNA COTTA

Zealong's Green Tea infused panna cotta served with raspberry coulis \$15

MACARON N

Crispy macaron with creamy pistachio filling, garnished with Zealong's Sweet Amber Tea \$14

BLUEBERRY TEA CAKE

Zealong's Black Tea sponge served with blueberry cream and a crisp blueberry meringue \$13

CHOCOLATE DELIGHT

Dark chocolate and caramel pave, served in a dark chocolate cup topped with raspberry jelly and garnished with freeze dried raspberry and chocolate twister \$14

ORANGE & COCONUT CHEESECAKE GF|DF|V|VG

Deconstructed orange and coconut cheesecake garnished with Zealong's Black Tea infused coconut crumble and freeze dried orange \$15

FRUIT PLATE

A selection of seasonal fruit drizzled with Zealong's Green Tea syrup \$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 \$13 | Five sweets \$24



DRINKS MENU

SPARKLING WINES

VEUVE DE VERNAY

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. \$12 Bottle (200ml)

DULCET SPARKLING BRUT

Gisborne | New Zealand – Delivering vibrant aromas and flavours displaying apple and melon characters, a fine mousse, a lingering, dry finish and fine acidity. \$50 Bottle

DELAPLACE CHAMPAGNE

France – Fine and lively bubbles contribute to the charm of this champagne with and creamy mousse that delights the palate. Fresh and lively with exotic flavours to tantalize your palate. \$75 Bottle

CHARDONNAY

VILLA MARIA CELLAR SELECTION

Hawkes Bay | New Zealand – Displaying a bouquet of citrus lemon and stone fruit. The palate has richness and texture in balance with a gentle acid. \$10 Glass | \$45 Bottle

VILLA MARIA SINGLE VINEYARD

Marlborough | New Zealand – Showcasing complex aromas of lemon rind, gun smoke and brioche. This elegant Chardonnay expresses flavour profiles of grapefruit, white peach and almond. \$70 Bottle

SAUVIGNON BLANC

VILLA MARIA CELLAR SELECTION – ORGANIC

Marlborough | New Zealand – Powerful and juicy, this is a pure expression of Marlborough Sauvignon Blanc, bursting with aromas of passionfruit, kaffir lime and gooseberry. \$10 Glass | \$45 Bottle

VILLA MARIA SINGLE VINEYARD

Marlborough | New Zealand – Lifted aromatics of fresh garden peas and blackcurrants. On the palate are concentrated flavours of jalapeño and grapefruit with a punchy finish of lime zest. \$70 Bottle

PINOT GRIS

VILLA MARIA CELLAR SELECTION

Marlborough | New Zealand – Perfumed aromas of fresh ripe pear with hints of gentle spice. It has a textural palate showing baked apple, almond and cinnamon characters. \$10 Glass | \$45 Bottle

VILLA MARIA SINGLE VINEYARD

Marlborough | New Zealand – Initial aromas of fresh peach and spring blossom, but as it warms in the glass it showcases baking spices. Flavours of fresh pear drizzled with honey leading to a smooth finish. \$70 Bottle



DRINKS MENU

MERLOT CABERNET SAUVIGNON

VILLA MARIA CELLAR SELECTION

Hawkes Bay | New Zealand – This deeply coloured wine displays perfumed aromas of dark berry fruits, violets and dried herbs. A smooth and approachable palate follows subtle tannins and moreish acidity. \$10 Glass | \$45 Bottle

PINOT NOIR

VILLA MARIA CELLAR SELECTION – ORGANIC

Marlborough | New Zealand – A fragrant bouquet of red and dark cherries, red berry fruit and subtle spice notes. With a subtle herbal undertone and dense earthy texture on the palate. \$10 Glass | \$45 Bottle

VILLA MARIA SINGLE VINEYARD

Marlborough | New Zealand – Fresh floral, perfume and red raspberries aromas. On the palate the velvety texture, fine acidity and delicate grained tannins deliver an elegant wine. \$85 Bottle

BEER & CIDER

ASAHI ^{SUPER DRY} \$8

HEINEKEN ^{LIGHT} \$8

STEINLAGER PURE \$8

MONTEITHS APPLE CIDER \$8

KOMBUCHA

Made with Zealong tea and brewed in the Waikato.

ROMBUCHA \$8 Bottle

Original | Blueberry

TEA-INFUSED MOCKTAIL

FEIJOA FRENZY* \$8

Zealong Aromatic Oolong tea, Honey, Feijoa juice

*Recipe developed by students of Rototuna Senior High School

2018 NZIFST Student Product Development Challenge award-winner.

NON-ALCOHOLIC

ZEALONG ICED TEA \$8

Zealong Iced Lemon Black tea

BENJER FRUIT JUICE \$6

Apple | Orange | Apple & Mango | Apple & Boysenberry

SPARKLING WATER \$5 Bottle (300ml)