



**ZEALONG®**

100% NEW ZEALAND GROWN TEA

## **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, cucumber, mascarpone, and ricotta cheese*

### **SMOKED SALMON BLINIS**

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

### **CRISPY COCONUT PRAWN**

*Crispy coconut prawn served with sweet corn kernels, capsicum salsa and dressed with coconut chilli sauce*

### **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 Zealong's Black Tea cream 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**

*Crispy Macaron with creamy pistachio filling, garnished with Zealong's Sweet Amber Tea*

## SMALL PLATES

### EDAMAME GF|DF|V|VG

Steamed edamame beans seasoned in flaky sea salt, served with a soy dip \$8

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

Hand cut fried agria potatoes seasoned with rosemary cured salt, served with homemade aioli \$9

### BREAD DF|V|VG\*

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

### SEASONAL VEGETABLE GF|DF|V|VG

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

### MIXED LEAF SALAD GF|DF|V\*

Mesclun and chicory tossed with pear, candied walnut and lemon dressing finished with crumbled feta cheese \$13

Add chicken \$6 Add prawns \$8

### BEETROOT CANNELLONI GF|DF|V|VG

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

### CRISPY COCONUT PRAWN DF

Crispy coconut prawn served with sweet corn kernels, capsicum salsa and dressed with coconut chilli sauce \$18

## MAINS

Available from 11am to 3pm

### SEAFOOD CHOWDER

Creamy seafood chowder topped with a flaky puff pastry crust \$26

Recommended Beverages – Zealong Aromatic Oolong

### FETTUCCINE V

Sundried tomato velouté fettuccine, topped with roquette and parmesan \$24

Add chicken \$6 Add prawns \$8

Recommended Beverages – Zealong Pure Oolong

### EYE FILLET GF

Premium New Zealand grown grilled beef eye fillet served with broccolini, kumara mash, onion puree, charred onion, and jus \$39

Recommended Beverages – Zealong Black

### KALASAN GRILLED CHICKEN

Whole chicken leg slowly braised in an Indonesian spice blend and grilled to finish, served with steamed rice, prawn crackers, side salad and a touch of sambal \$29

Recommended Beverages – Zealong Green Tea

## PÂTISSERIES

### PANNA COTTA GF

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

### MACARON GF|N

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

### BLUEBERRY TEA CAKE GF|V

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

### CHOCOLATE DELIGHT GF

Dark chocolate and caramel pave, served in a dark chocolate cup topped with raspberry jelly and Zealong's Black Tea cream garnished with freeze-dried raspberry and chocolate twister \$14

### VEGAN CHOCOLATE MOUSSE GF|DF|V|VG

Vegan Chocolate Mousse with crisp apple and fresh fruit \$14

### ASSORTED SWEETS PLATE

Experience a tea-infused culinary journey with a selection of tea-based petits fours served with fresh seasonal fruits

Two sweets \$13 | Four sweets \$20

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.