



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



Policy and Disclaimer:

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.

Food prepared in our restaurant may contain traces of milk, eggs, gluten, seafood, peanuts, and other nuts. If you have a food allergy, please notify your server. Whilst we have strict protocols in place for allergen sensitivity, trace elements may still be present.



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

\$50 per person | \$58 per person with a bottle of Veuve du Vernay

LAVENDER AND HONEY MACARON

Our own classic macaron filled with classic buttercream, infused with organically grown lavender

MANGO MOUSSE

Saffron hinted mango paired with creamy coconut milk, garnished with aromatic rose syrup, chunks of mango and sago pearls

ORANGE AND DARK CHOCOLATE PAVE

Fair trade dark chocolate pave with a pleasing flavour of New Zealand navel orange and Zealong Pure Oolong, garnished with zesty mascarpone and candy citrus zest

COCONUT CAKE

Screwpine and Zealong Green Tea infused fluffy sponge, topped with coconut custard cream and a sweet coconut chip

MINI PUFF

Traditional Malaysian curry puff, filled with lightly spiced potato and garden pea stuffing, served with a tangy tomato chutney and crispy curry leaves

CRISPY TOFU

Twice cooked locally sourced tofu accompanied with umami rich shiitake mushroom confit and caramelised soy

GRILLED CHICKEN SKEWERS

Free range chicken coated in aromatic marinade, served with house made peanut sauce and pickled cucumber

TERIYAKI BRISKET BURGER

Waikato Greenlea grass fed beef brisket, braised for 6 hours in our house made teriyaki stock, paired with house made pickles, jalapeño and crunchy iceberg and arranged in a soft and spongy brioche bun

CRUNCHY COCONUT PRAWNS

Lemongrass marinated prawns put together with chilli, lime and coriander salsa and our house made sweet coconut sauce

ZINGY FISH CAKE

New Zealand deep sea white fish, matched with 9 herbs and aromatics and beautifully complemented with a light and refreshing Asian inspired guacamole

*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

BREADS DF

Artisan Volare breads, served warm with extra virgin olive oil, and house made dips \$12

HALOUMI GF

Pan grilled New Zealand haloumi, smoked beetroot yoghurt, citrusy quinoa and beetroot purée \$18

COCONUT PRAWN GF|DF

Lemongrass and coconut marinated prawn, crispy tofu, shiitake confit, soy caramel and crunchy bean sprout salad \$19

FRAGRANT FISH CAKES GF|DF

New Zealand white fish, with our 9 aromatics marinade and Asian Guacamole, served with fresh fennel salad and home grown lime \$19

GRILLED CHICKEN SKEWERS

Free range chicken coated in aromatic marinade, served with house made peanut sauce and pickled cucumber \$16

MINI PUFF V|VG

Traditional Malaysian curry puff, filled with lightly spiced potato and garden pea stuffing, served with a tangy tomato chutney and crispy curry leaves \$18

TERIYAKI BEEF BAO V*|VG*

Waikato Greenlea grass fed beef brisket, braised for 6 hours in our house made teriyaki master stock. Served with house made pickles, jalapeño, iceberg soft and spongy Bao bun \$16



MAINS

Available between 11am and 3pm

EYE FILLET GF

Grass fed Waikato Hereford beef, cumin scented carrot purée, Duck fat roasted potatoes, charred baby veg and Zealong Chai jus \$42

Recommended Tea – Zealong Black Tea



LAMB RUMP GF

Hawkes bay lamb rump, duo of pumpkin, native mushrooms, enoki, boysenberry jus \$38

Recommended Tea – Zealong Dark Oolong



CHICKEN BREAST DF

Free range chicken breast, Mediterranean flavoured couscous, Zealong Oolong Tea and black dorriss gel, pak choy, jus. \$34

Recommended Tea – Zealong Green Tea

MARKET FISH GF

Fresh catch of the day, swede fondant, cassoulet of puy lentils, artichoke crisps, passionfruit and Zealong Green Tea beurre blanc \$40

Recommended Tea – Zealong Pure Oolong

PRAWN & PORCINI RISOTTO GF|V*|VG*

Organic Arborio, locally sourced fresh mushrooms, tiger prawns, baby spinach, Parmesan and porcini \$32

Recommended Tea – Zealong Aromatic Oolong

TWICE COOKED POTATO GF|V|VG

Ohakune potatoes stuffed with fresh herbs, raisin and tofu, fresh turmeric and kefir lime sauce, baby vegetables and roasted almonds \$29

Recommended Teas – Zealong Sweet Amber



SIDES

CHIPS GF|DF

Hand cut agria fries, rosemary cured salt, and housemade aioli \$10

FRESH SALAD GF|DF

Crunchy lettuce tossed with fresh pineapple, lychee, bean sprouts, homegrown herbs, salted roast almonds and palm sugar dressing \$10

GARLIC BUTTER POTATOES GF

Red skin gourmet potatoes coated with garlic and herb compound butter \$10

WOK TOSSED VEGETABLES DF

Locally sourced vegetables, charred and cooked with oyster sauce and sesame and garlic chips \$10



PÂTISSERIES

MACARON

Our own classic macaron filled with classic buttercream, infused with organically grown lavender \$15

MANGO MOUSSE V|VG

Saffron hinted mango paired with creamy coconut milk, garnished with aromatic rose syrup, chunks of mango and sago pearls \$15

ORANGE AND DARK CHOCOLATE PAVÉ

Fair trade dark chocolate pavé with a pleasing flavour of New Zealand navel orange and Zealong Pure Oolong, garnished with zesty mascarpone and candy citrus zest \$18

COCONUT CAKE

Zealong Green Tea and screwpine infused fluffy sponge, topped with coconut custard cream and a sweet coconut chip \$15

ASSORTED SWEETS PLATE

Experience a tea-infused culinary journey with a selection of tea-based petits fours served with fresh seasonal fruits
Two sweets \$16 | Four sweets \$25