



## 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.*



## VEGETARIAN HIGH TEA

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

### ZEALONG'S OWN GREY INFUSED MACARON

*Our signature crispy macaron filled with classic buttercream, infused with Zealong's own Grey Tea*

### 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 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*

### SEARED HALLOUMI

*Creamy Halloumi served with tricolour Quinoa, smoked beetroot yoghurt, and rye crostini*

### HERITAGE TOMATO BRUSCHETTA

*Heirloom tomatoes, feta, basil and capers served on artisan ciabatta*

### PULLED JACKFRUIT SLIDER

*Slow cooked jackfruit spiced with mild flavours, paired carefully with house made pickles, jalapeno and crunchy iceberg lettuce and arranged in a soft and rich charcoal brioche*

### FALAFEL

*Crispy Falafel, minted yoghurt, spiced chickpeas*

### MARINATED TOFU

*Silken Tofu, shiitake mushroom and scallion sauce with soy caramel*



## SIGNATURE HIGH TEA

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

### ZEALONG'S OWN GREY INFUSED MACARON

*Our signature crispy macaron filled with classic buttercream, infused with Zealong's own Grey Tea*

### 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 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*

### SEARED HALLOUMI

*Creamy Halloumi served with tricolour Quinoa, smoked beetroot yoghurt, and rye crostini.*

### CHICKEN SANDWICH

*Free range chicken thigh, marinated with fresh turmeric and lemongrass. Served with artisan ciabatta, remoulade and spiced peanut mayonnaise*

### BRISKET SLIDER

*Waikato Greenlea grass fed beef brisket, braised for 6 hours in our house made teriyaki master stock, paired carefully with house made pickles, jalapeño and crunchy iceberg lettuce and arranged in a soft and rich Charcoal brioche*

### COCONUT PRAWN COCKTAIL

*Butter poached prawns served with tomato, chilli, lime and coriander salsa, tossed with our house made sweet coconut sauce, crunchy baby cos, and a house made cornchip*

### 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 and wakame*

*Zealong Signature High Tea can be served Gluten Free upon request. Items may be modified or changed to meet your 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