



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 sparkling wine

ROAST BEETROOT SANDWICH V

Roasted beetroot, dijon mustard mayo, pickled turmeric cabbage seated on rustic white bread

TEA SMOKED CARROT TARTINE V

Zealong's Aromatic Oolong smoked carrot tartine with basil mascarpone, puffed quinoa and chimichurri served on a rye toast

MEXICAN CORN WRAP V

Mexican-style corn wrap filled with spicy quinoa, black beans, mung bean slaw and avocado

CRISPY FALAFEL V

Fried falafel with whipped eggplant, parsley and spiced with dukkah

THAI CORN CAKE V|GF|DF

Southern Thai corn and potato cake served with wakame, sweet chilli mayo and a coconut crisp

TRUFFLE, LEEK AND MUSHROOM TART V

Leek and mushroom volute with a parmesan herb crumb

SWEET AMBER MACARON V|GF|N

Crispy Zealong's Sweet Amber tea macaron with lemon buttercream filling, garnished with sweet ginger dust

CARROT CAKE V|GF

Zealong's Chamomile tea spiced carrot cake topped with lavender cream and pumpkin seeds

CHAI PANNA COTTA V|GF|N

Zealong's own chai infused panna cotta served with Pistachio and honey granola

DARK CHOCOLATE PAVE V|GF

Dark chocolate pave infused with Zealong's lady gatsby tea, served with Rose whipped cream and chocolate pearls



SIGNATURE HIGH TEA

\$50 per person | \$58 per person with sparkling wine

FINGER SANDWICH DF

Beef pastrami, Dijon mustard-mayo and pickled turmeric cabbage seated on rustic white bread

TEA SMOKED SALMON TARTINE

Zealong's Aromatic Oolong smoked salmon tartine with basil mascarpone, puffed quinoa and chimichurri served on a rye toast

MEXICAN CORN WRAP V

Mexican-style corn wrap filled with spicy quinoa, black beans, mung bean slaw and avocado

CRISPY FALAFEL V

Fried falafel with whipped eggplant, parsley and dukkah

THAI CORN AND FISH CAKE GF

Southern Thai corn and fish cake served with wakame, sweet chilli mayo and a coconut crisp

CHICKEN AND MUSHROOM TART

Roast chicken, leek and mushroom volute with a parmesan herb crumb

SWEET AMBER MACARON V|GF|N

Crispy Zealong's Sweet Amber tea macaron with lemon buttercream filling, garnished with sweet ginger dust

CARROT CAKE V|GF

Zealong's Chamomile tea spiced carrot cake topped with lavender cream and pumpkin seeds

CHAI PANNA COTTA GF|N

Zealong's own chai infused panna cotta served with pistachio and honey granola

DARK CHOCOLATE PAVE GF

Dark chocolate pave infused with Zealong's lady gatsby tea, served with Rose whipped cream and chocolate pearls



SMALL PLATES

ARTISAN BREAD AND OLIVES V|VG|DF*

Volare sourdough served with a housemade dip and marinated olives \$18

HERITAGE CARROTS V|VG|GF|DF

Maple & cumin slow roasted carrots served with hummus, chimichurri and dukkah \$17

WHIPPED SMOKED EGGPLANT V|N*

Smoked eggplant with Za'atar spices. Garnished with cucumber labneh, salted almond and served with chilli Turkish-style bread \$17

SEAFOOD CHOWDER

Creamy seafood chowder with mussels, prawns, smoked fish, potatoes, leek and parsley oil, accompanied by Volare sourdough toast \$20

THAI CORN AND FISH CAKE GF

Southern Thai-styled corn and fish cake, garnished with sweet chilli lime and served with mung bean slaw \$18



BIG PLATES

Available between 11am and 3pm

MUSHROOM RISOTTO V|GF|N

Creamy mushroom risotto with truffle and baby spinach. Garnished with parmesan, hazelnuts and a crème fraiche \$35
Recommended Tea Zealong's Aromatic Oolong

PRAWN AND TOFU CRUSTED FISH DF

Hapuka with prawn and tofu crumb. Served with Mediterranean chickpea cassoulet, fennel and choy \$38
Recommended Tea Zealong's Pure Oolong

BBQ BEEF SHORT RIB GF

Slow-cooked beef short rib served with whipped potato puree, charred onion, broccolini, crispy shallots and a mulled wine jus \$38
Recommended Tea- Zealong's Black

HAWKES BAY LAMB RUMP GF

New Zealand lamb rump with a harissa rub, served with pea puree, kumara rosemary hash and aromatic jus \$38
Recommended Tea- Zealong's Dark Oolong

CHICKEN MARYLAND GF|DF

Whole chicken leg marinated in Asian spices, served with samabal chilli paste, jasmine rice and a prawn cracker \$37
Recommended Tea- Zealong's Green



SIDES

CHIPS V|VG*|GF|DF

Fried agria potatoes seasoned with rosemary cured salt, served with homemade aioli \$10

WOK GREENS V|VG|GF|DF|N*

Seasonal vegetables, wok fried with almonds \$10

GARDEN SALAD V|VG*|GF|DF|N*

Garden leaves, quinoa, beetroot, goats' cheese, almonds tossed with house dressing \$10

SWEET POTATO HASH V|GF

Kumara and potato topped with a kumara skin crisp \$10

JASMINE RICE V|VG|GF|DF

Steamed jasmine rice accompanied by sambal chilli paste, crispy shallots and coriander \$8



SWEET PLATES

SWEET AMBER MACARON V|GF|N

Crispy Zealong's Sweet Amber tea macaron with lemon buttercream filling, garnished with sweet ginger dust \$17

CARROT CAKE V|GF

Zealong's Chamomile tea spiced carrot cake topped with lavender cream and pumpkin seeds \$17

CHAI PANNA COTTA GF|N

Zealong's own chai infused panna cotta served with pistachio and honey granola \$17

DARK CHOCOLATE PAVE GF

Dark chocolate pave infused with Zealong's lady gatsby tea, served with Rose whipped cream and chocolate pearls \$17

ASSORTED SWEETS PLATE

Experience a tea-infused culinary journey with a selection of tea-based petits fours served with fresh seasonal fruits
Two sweets \$14 | Four sweets \$25