



## 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.*



## SIGNATURE HIGH TEA

\$55 per person | \$63 per person with sparkling wine

### MEDITERRANEAN BEEF POTATO SKINS

*Garnished with slow-cooked beef, tomato concasse, tzatziki and parmesan*

### BEETROOT TART

*Marinated beetroot tart with caramelised onion jam, garnished with a house-made Zealong's green tea cheese and candied walnuts*

### IKA MATA

*A refreshing tuna ceviche with coconut, peppers, cucumber, onions, mint, tomato and lotus root*

### SALMON AND CUCUMBER

*Smoked salmon roll with lemon-herbed cream cheese and cucumber*

### CHICKEN AND MUSHROOM TART

*Roasted chicken, leek and mushroom veloute with a parmesan herb crust*

### ROAST BEEF SANDWICH

*Roast beef sandwich with rocket lettuce, tomato and a chilli relish*

### OPERA CAKE

*A classic French styled almond sponge cake with layers of coffee chocolate cream and ganache glaze*

### LEMON POSSET

*Rich creamy citrus custard garnished with sago balls and candied lemon*

### FIRE AND ICE MACARON

*Crispy Zealong's fire and ice tea macaron with a mint and honey buttercream*

### FINANCIER

*Zealong's green tea French-styled almond cake, ruby chocolate icing and freeze-dried strawberries*



## VEGAN HIGH TEA

\$55 per person | \$63 per person with sparkling wine

### MEDITERRANEAN POTATO SKIN GF|DF\*|V\*|VG\*

*Seasoned vegetables with tomato concasse in a potato skin*

### MEXICAN CORN CAKE GF|DF|V|VG

*Crispy Mexican corn cakes with a refreshing pineapple salsa*

### ASIAN INSPIRED TOFU GF|DF|V|VG

*Fresh Tofu with ponzu dressing topped with seaweed and sesame seeds*

### VEGAN SLIDER GF|DF|V|VG

*Vegetable rosti with aioli, lettuce, and tomato relish*

### CRISPY FALAFEL GF|DF|V|VG

*Fried falafel topped with whipped eggplant*

### CUCUMBER SANDWICH GF\*|DF|V|VG

*Pickled beet & sliced cucumber with lettuce and aioli*

### KESAR MANGO MOUSSE GF|DF|V|VG

*A light saffron mango mousse*

### VEGAN CHOCOLATE DF|V|VG

*A rich bliss ball of chocolate*

### CHOCOLATE BERRY CHEESECAKE V|VG|N

*Chocolate cake with a chocolate vegan cheesecake layer finished with berries*

### FRESH FRUIT SAGO PUDDING GF|DF|V|VG

*A delicate blend of sago pearls, coconut cream and fresh fruit*



## SMALL PLATES

### ARTISAN BREAD AND OLIVES V|VG|DF\*

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

### MEDITERRANEAN POTATO SKINS

**GF|DF\*|V\*|VG\***

*Garnished with slow-cooked beef, tomato concasse, tzatziki and parmesan \$18*

### BEETROOT TART

*Marinated beetroot tart with caramelised onion jam, garnished with a house-made Zealong's green tea cheese and candied walnuts \$17*

### MESCLUN QUINOA & SALMON SALAD GF

*Mesclun lettuce, Roasted pumpkin, Quinoa, Cranberry, Cold Smoked Salmon & Roasted Peppers Tossed in Homemade dressing, Parmesan cheese, Pumpkin Seeds \$20*

### IKA MATA GF|DF

*A refreshing tuna ceviche with coconut, peppers, cucumber, onions, mint, tomato and lotus root \$22*



## SIDES

### HAND CUT FRIES GF|DF

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

### JASMINE RICE GF|DF|V|VG

*Steamed jasmine rice garnished with crispy shallots and coriander \$8*

### SAMBAL FRIED RICE GF|DF

*Zealong's homemade sambal chilli tossed rice accompanied by green peas, spring onion and fried shallots \$9*

### MEDLEY VEGETABLES GF|V\*

*Seasonal vegetables, wok fried with garlic and herb butter \$10*



## KIDS MENU

### **GOURMET CHEESE MINI BURGER**

*Premium grass fed beef mince, lettuce, tomato, chips and salad \$15*

### **PRAWN AND CHIPS**

*Crisp Prawn Croquette, served with fries and salad \$15*

### **SPAGHETTI BOLOGNESE GF| DF**

*Premium grass fed beef mince, simmered in a homemade tomato sauce \$15*

### **CHICKEN SKEWERS**

*Sweet char grilled chicken skewers served with fries and salad \$15*



## SWEET PLATES

### **MANGO & PASSIONFRUIT DELIGHT GF\***

*Zealong's aromatic oolong panna cotta layered with a tropical jelly on a mango passionfruit reduction \$18*

### **ZEALONG'S DOUBLE FROMAGE GF\***

*Zealong's green tea financier, strawberry cream cheese & mascarpone mousse layers served with fresh berries \$18*

### **PETIT FOURS**

*A selection of Zealong's tea-based petit fours served with fresh seasonal fruit \$15*