



## 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.





## SIGNATURE HIGH TEA

Served with a cup of Zealong tea  
\$55 per person | \$63 per person with sparkling wine

### CRAB & CORN EMPANADAS

*Pastry parcel stuffed with a Mexican styled filling. Served with pineapple salsa*

### 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

Served with a cup of Zealong 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

### BEETROOT TART GF\*

Marinated beetroot tart with caramelised onion jam, garnished with a house-made Zealong's green tea cheese and candied walnuts \$17 (Gluten free +\$3)

### CRAB & CORN EMPANADAS

Pastry parcel stuffed with a Mexican styled filling. Served with pineapple salsa \$18

### IKA MATA GF|DF

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

### SAUTÉED PRAWNS

Chilli and garlic marinated prawns, tossed in mango cream. Served with crispy wonton and pineapple salsa \$19



## BIG PLATES

Available between 11am and 3pm

### CONFIT DUCK GF|DF

Slow-cooked 5-spiced duck served with fondant potatoes and baby vegetables with a cherry jus \$38  
Recommended Tea- Zealong's Green

### BBQ BEEF SHORT RIB GF|DF

Slow-cooked beef short rib served with potato gratin, charred onion, broccolini, glazed carrots and a red wine jus \$38  
Recommended Tea- Zealong's Black

### PRAWN AND TOFU CRUSTED FISH GF|DF

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

### CAULIFLOWER SCHNITZEL GF|DF|V|VG

Cauliflower schnitzel served with a Mediterranean chickpea cassoulet, fennel and choy \$32  
Recommended Tea- Zealong's Aromatic Oolong



## SIDES

### **BAKED GARLIC LOAF GF\***

*Cob loaf with garlic mascarpone and rosemary salt \$12  
(Gluten free bread +\$3)*

### **STEAK FRIES**

*Fried agria potatoes served with homemade aioli \$12*

### **SAMBAL FRIED RICE GF|DF**

*Zealong's homemade sambal chilli tossed rice accompanied  
with green peas, spring onion and fried shallots \$10*

### **GARDEN SALAD GF|V|VG**

*Fresh garden lettuce, tomato, cucumber, bell pepper and  
raddish, tossed with house-made dressing \$12*



## SWEET PLATES

### **OPERA CAKE**

*A classic French styled almond sponge cake with layers  
of coffee cream, chocolate ganache and a cherry, orange  
mousse \$18*

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

*A three layered cake consisting of Zealong's green tea  
financier, strawberry cream cheese & mascarpone mousse \$18*

### **PETIT FOURS GF\***

*Zealong's mini dessert assortment consisting of opera cake,  
lemon posset, fire & ice macaron and a green tea strawberry  
financier \$16 (Gluten free +\$3)*



## 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*

### **MACARONI & CHEESE**

*Macaroni and cheese served with fries and salad \$15*