



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

OPERA CAKE

A classic French bite of almond sponge cake, coffee chocolate cream & ganache glaze

LEMON POSSET GF

Rich creamy citrus custard, chia gel & candied lemon

FIRE AND ICE MACARON GF

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

FINANCIER GF

Zealong's Green Tea French-styled almond cake, creamed strawberry and freeze-dried berry

SALMON AND CUCUMBER

Smoked salmon roll with lemon-herbed cream cheese and cucumber

CHICKEN AND MUSHROOM TART GF*

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

ROAST BEEF GF*

3 layer sandwich with roast beef, lettuce, tomato and chilli relish

LAMB KOFTAS

Mini lamb bites, tomato relish, salted blinis, tzatziki and olive oil

BEETROOT TART GF

Marinated beetroot tart with caramelised onion jam, in-house-made Zealong's Green Tea cheese and candied walnuts

IKA MATA GF*DF

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



VEGAN HIGH TEA

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

KESAR MANGO MOUSSE GF|DF|VG

A light mango mousse

VEGAN CHOCOLATE DF|VG

A rich bliss ball of chocolate

CHOCOLATE BERRY CHEESECAKE DF|VG

Chocolate cake with a chocolate vegan cheesecake layer finished with a boysenberry topping

FRESH FRUIT SAGO PUDDING GF|DF|VG

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

VEGAN SLIDER GF|DF|VG

Vegetable rosti with aioli, lettuce, and tomato relish

CRISPY FALAFEL GF|DF|VG

Fried falafel topped with whipped eggplant, parsley, and spiced with dukha

TOMATO AND BROCCOLI SANDWICH

GF*|DF|VG

Lettuce, tomato, smoked vegan aioli, broccoli, cranberry and pumpkin seeds

MEDITERRANEAN POTATO GF|DF*|VG*

Seasoned vegetables with tomato concasse on a potato skin

MEXICAN CORN CAKE GF|DF|VG

Crispy Mexican corn cakes with a refreshing pineapple salsa

ASIAN TOFU GF|DF|VG

Fresh tofu with ponzu dressing topped with seaweed and sesame seeds



SMALL PLATES

BEETROOT TARTS GF

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

LAMB KOFTAS

Mini lamb bytes, tomato relish, salted blinis, tzatziki and a coarse olive soil \$17

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

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|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 DF|VG*

Fried agria potatoes served with homemade aioli \$12

SAMBAL FRIED RICE GF|DF

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

GARDEN SALAD GF|VG

*Fresh garden lettuce, tomato, cucumber, bell pepper and
radish, 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)*