



## 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

\$65 per person | \$72 per person with sparkling wine

### SWEETS

#### GREEN TEA PANNA COTTA GF

*Zealong's Green Tea panna cotta with a cherry compote*

#### MONT BLANC

*A French inspired dessert, shortbread case filled with chestnut puree and vanilla mascarpone mousse topped with, pistachio crumbs*

#### MACARON GF\*

*Zealong's signature macaron with roasted sesame buttercream*

#### OPERA CAKE

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

### SANDWICHES

#### CURRIED ROAST CHICKEN SANDWICH GF\*

*Roasted chicken marinated in our homemade spice rub blended with mayonnaise, onion & sage marmalade with mesclun leaves*

### SAVOURIES

#### CHICKEN AND DUCK LIVER PARFAIT GF\*

*Creamy liver pâté with a cranberry compote served with pita crisps*

#### SALMON TART GF

*Cold-smoked salmon mousse and finished with sundried tomatoes and a butterflied prawn*

#### MEXICAN CORN ROLL GF\*

*Corn roll filled with cilantro, cheese, corn, mixed beans, jalapeño, accompanied with chargrill pineapple, sour cream and avocado puree*

#### CONFIT DUCK GF

*Confit 5-spiced duck with edamame tempura, pickled daikon and a sesame dressing*

#### STEAK AND KIDNEY PIE GF\*

*A Kiwi favourite made with a thin puff pastry*

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



## VEGAN HIGH TEA

Served with a cup of Zealong tea

\$65 per person | \$72 per person with sparkling wine

### SWEETS

#### 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*

### SANDWICHES

#### VEGAN SLIDER GF|DF|VG

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

#### TOMATO AND BROCCOLI SANDWICH GF\*|DF|VG

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

### SAVOURIES

#### CRISPY FALAFEL GF|DF|VG

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

#### 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*

*GF – Gluten Free | DF – Dairy Free | VG – Vegan  
\*Can be prepared to suit this dietary requirement.*



## SMALL PLATES

### BEETROOT TARTS GF

Marinated beetroot tart with caramelised onion jam, garnished with goat cheese \$17

### SALMON TART GF

Cold-smoked salmon mousse and finished with sundried tomatoes and a butterflied prawn \$18

### MEXICAN CORN ROLL GF\*

Corn roll filled with cilantro, cheese, corn, mixed beans, jalapeño, accompanied with chargrill pineapple, sour cream and avocado puree \$20

### STEAK AND KIDNEY PIE GF\*

A Kiwi favourite made with a thin puff pastry \$22

### SAUTÉED PRAWNS

Chilli and garlic marinated prawns tossed in mango cream Served with crispy wonton and pineapple salsa \$22



## 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 \$39

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 \$39

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 \$39

Recommended Tea- Zealong's Pure Oolong

### CAULIFLOWER SCHNITZEL GF|DF|VG

Cauliflower schnitzel served with a Mediterranean chickpea cassoulet, fennel and choy \$34

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 \$11*

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

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

*Zealong's mini dessert assortment consisting of Opera Cake,  
Roasted Sesame Macaron, Mont Blanc, Zealong's Green Tea  
Pannacotta and Cherry Compote \$16 (Gluten free +\$3)*

### **ZEALONG'S GELATO GF\*|DF\*|V\***

*Please ask your server for today's flavours \$14*