



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
\$68 per person | \$75 per person with sparkling wine

SAVOURIES

ROAST DUCK GF|DF

Aromatic duck slithers, atop a mini kumara rosti with beet and horopito relish

BUTTERNUT SQUASH AND MOZZARELLA ARANCINI GF

A light and creamy risotto ball with a centre of mozzarella

EMPANADA

Handmade pastry stuffed with seafood ragout

SMOKED CHICKEN GF*

Finger sandwiches layered with an apricot and herb cream cheese and smoked chicken

SALMON ROULADE GF

A light spinach genoise rolled with South Island salmon and a citrus filling

BEEF TATAKI GF|DF

Seared tender beef eye fillet, served on a crisp Asian-inspired salad with a home-made dressing

SWEETS

KEY LIME MACARON GF

Zealong's signature macaron with a zesty key lime curd

MANGO CHEESE CAKE GF

A delicate, light mango cheesecake infused with Zealong's Green Tea dacquoise

TRUFFLE CUPS GF

Zealong's Black Tea chocolate truffle, crafted with a house-made crumble



VEGAN HIGH TEA

Served with a cup of Zealong tea
\$68 per person | \$75 per person with sparkling wine

SAVOURIES

CRISPY FALAFEL DF|VG

Fried falafel topped with a dukkah spiced whipped eggplant

MEDITERRANEAN POTATO SKIN GF|DF|VG

Potato skin with a plant-based boulette with beet and horopito relish

MEXICAN CORN CAKES GF|DF|VG

Crispy Mexican corn cakes with a refreshing pineapple salsa

VEGAN SLIDER GF*|DF|VG

Vegetable rosti with aioli, lettuce and tomato relish

SEASONAL VEGETABLE TART GF|DF|VG

Vegan puff pastry tart layered with fresh in-season vegetables and rich vegan cheeses

ASIAN TOFU GF|DF|VG

Fresh tofu diced and marinated in ponzu dressing, topped with seaweed and sesame seeds

SWEETS

KESAR MANGO MOUSSE GF|DF|VG

Zealong's delicate foam mousse with kesar mango

VEGAN CHOCOLATE DF|VG

A rich bliss ball of chocolate

CHOCOLATE BERRY CHEESECAKE GF*|DF|VG

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

FRESH FRUIT SAGO PUDDING GF|DF|VG

A delicate blend of sago pearls and coconut cream topped with fresh fruit



SMALL PLATES

SAUTÉED PRAWNS GF|DF*

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

SALMON ROULADE GF

A light spinach genoise rolled with South Island salmon and a citrus filling \$20

BEEF TATAKI GF|DF

Seared tender beef eye fillet, served on a crisp Asian-inspired salad with a home-made dressing \$22

BUTTERNUT SQUASH AND MOZZARELLA ARANCINI GF

A light and creamy risotto ball with a mozzarella centre \$18

EMPANADA

Handmade pastry stuffed with seafood ragout served with pineapple salsa \$18



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 cranberry jus \$39

Recommended Tea- Zealong's Green

BRAISED BEEF GF|DF

8 hour slow-cooked, braised beef accompanied by a potato gratin, charred onions, broccolini, glazed carrots and port 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 and a fennel slaw \$39

Recommended Tea- Zealong's Pure Oolong

CHAR-GRILLED STUFFED PEPPERS GF|DF|VG*

Char grilled bell peppers stuffed with kumara, sun dried tomatoes and corn, served with chickpea cassoulet, seasonal vegetables and shaved fennel \$34

Recommended Tea- Zealong's Aromatic Oolong



SIDES

BAKED GARLIC LOAF GF*

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

STEAK FRIES DF

Beer battered fries served with homemade aioli \$12

SAMBAL RICE GF|DF

*Zealong's homemade sambal chilli tossed rice accompanied
by green peas, spring onion and fried shallots \$11*

GARDEN SALAD GF|DF|VG*

*Fresh garden mesclun, cherry tomato, cucumber, bell peppers
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, orange truffle and gold dust \$17*

PETIT FOURS GF*|VG*

*Zealong's mini dessert assortment consisting of opera cake,
key lime macaron, mini mango cheesecake and truffle cups
\$17*

ZEALONG'S GELATO GF*|DF*|VG*

Please ask your server for today's flavours \$16