



## 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

### SELECTION OF SAVOURIES

#### ROAST DUCK GF|DF

*Aromatic duck slithers, atop a mini kumara rösti 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*

### MINI CONFECTIONS

#### 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*

Served with a cup of **Zealong tea** or **iced tea**  
- \$68 per person

### UPGRADES

Enliven with **champagne** for an additional \$12

Or with a **cocktail** for an additional \$16



## VEGAN HIGH TEA

### SELECTION OF 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 rösti 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*

### MINI CONFECTIONS

#### 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*

Served with a cup of **Zealong tea** or **iced tea**  
- \$68 per person

### UPGRADES

Enliven with **champagne** for an additional \$12

Or with a **cocktail** for an additional \$16



## SMALL PLATES

### SAUTÉED PRAWNS GF|DF\*

Chilli and garlic marinated prawns tossed in mango cream  
Served with crispy wonton and pineapple salsa \$25

### SALMON ROULADE GF

A light spinach genoise rolled with South Island salmon and a citrus filling \$22

### BEEF TATAKI GF|DF

Seared tender beef eye fillet, served on a crisp Asian-inspired salad with a home-made dressing \$24

### BUTTERNUT SQUASH AND MOZZARELLA ARANCINI GF

A light and creamy risotto ball with a mozzarella centre \$20

### EMPANADA

Handmade pastry stuffed with seafood ragout served with pineapple salsa \$20



## 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*



## 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*