



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.





ZEALONG TEA

\$12 per cup

GREEN TEA

A silky liquor with rich floral notes, a hint of toasted chestnuts, and a subtle, sweet finish.



PURE OOLONG

These sweet, fresh-tasting leaves are unroasted, bringing out the pure, natural flavour of the tea.

AROMATIC OOLONG

Roasted at high temperatures to produce a clean aroma and taste, with hints of fruit and flowers.



DARK OOLONG

Longer roasting gives these leaves a rich, deep taste with a slight touch of charcoal on the nose.

BLACK TEA

A full-bodied, deep-amber liquor with a sweet, honeyed undertone and silky smooth finish.



LADY GATSBY

An elegant, vibrant Zealong Green tea blend with rose petal and the sweetness of cinnamon.

SWEET AMBER

A comforting blend of warming ginger and tangy lemon that naturally enhances the sweetness of Zealong Black tea.

GREEN HEART

A cleansing blend of Zealong Aromatic Oolong tea infused with lemongrass and jasmine.

ICE BREAKER

A silky Zealong Green tea enlivened with refreshing notes of peppermint with a sweet hint of spearmint.

FIRE & ICE

Zealong Black tea and ginger brings warmth and spice while spearmint and peppermint offer fresh complexities.

BREAKFAST

A smooth and mellow Zealong tea with a hint of citrus and a sweet honey aftertaste. Delicious with or without milk.

GREY

A delicate combination of well-loved herbs and flowers with just a slight hint of bitter citrus.

CHAI

This gutsy chai and smoky char mingles with our Zealong Black tea to evoke exotic flavours of faraway places.

CHAMOMILE

Comforting chamomile with a touch of lavender to calm and soothe you while you relax and unwind.

ICED TEA

ICED TEA OF THE DAY

Ask your server for today's option. \$10



SIGNATURE HIGH TEA

SELECTION OF SAVOURIES

SMOKED CHICKEN

Finger sandwich layered with cream cheese, smoked chicken, fresh herbs and apricots

SALMON GRAVELAAX GF*ON REQUEST

Zealong's Black tea cured salmon served on Nordic bread with a dill and lemon cream

CARAMELISED ONION AND PARMESAN TART

Tart filled with honey-caramelised onions and parmesan

ROAST DUCK GF|DF

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

TROUCHIA GF

Swisschard Mediterranean omelette with ricotta, pine nuts, raisins and almonds

EGG MIMOSA

Eggs and chives mayonnaise served on blini

MINI CONFECTIONS

KEY LIME MACARON GF

Zealong's signature macaron with a zesty key lime curd

RASPBERRY FINANCIER

Almond and honey cake with fresh raspberries

TRUFFLE CUPS GF*ON REQUEST

Mint and chocolate ganache with chocolate mousse and a cacao tuile

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

UPGRADES

Enliven with **champagne** for an additional \$14

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



SMALL PLATES

SALMON GRAVELAAX GF*_{ON REQUEST}

Herb-and Zealong's Black tea-cured salmon with dill and lemon cream on blinis \$26

ARANCINI GF

Creamy risotto fritter with parmesan and mozzarella \$20

GARDEN SALAD GF|DF|VG

Salad greens, cherry tomatoes and Kalamata olives tossed with a mustard and honey dressing \$14

NEW ZEALAND CHEESES GF*_{ON REQUEST}

Over the moon creamy blue, black truffle brie and fresh goat cheese served with jam and sourdough \$31

BAKED GARLIC AND HERB LOAF

Cob loaf baked with herbs and garlic salted butter \$14

STEAK FRIES DF

Beer Battered Fries served with aioli \$12



BIG PLATES

Available between 11am and 3pm

CONFIT DUCK GF

Confit duck leg with kumara puree, pak choy and a sweet and sour cherries jus \$39

AWATERE VALLEY GRASS-FED LAMB DF

Four hour slow cooked lamb shank served atop a tajine of seasonal vegetables with panisses \$43

ORA KING SALMON GF

Pan fried salmon served with steamed and crunchy asparagus, Pirongia potatoes and a classic beurre blanc white wine sauce \$42

STUFFED VEGETABLES GF|DF|VG

Summer vegetables stuffed with ratatouille and herbs with chickpea hummus, ratatouille vinaigrette and Ohaupo olive oil \$39



SWEET PLATES

CAMBRIDGE STRAWBERRIES GF*|VG*|DF* ON REQUEST

Strawberries and lemon verbena soup served with mascarpone mousse and an olive oil crumble \$18

CHOCOLATE CROUSTILLANT

Hazelnut praline with chocolate cremeux and cacao tuile \$18

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

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



*Thank you for visiting
Zealong Tea Estate*



Looking for something special to take home?
Be sure to stop by our Boutique Shop as you head out.

POLICY AND DISCLAIMER:

To ensure a fair experience for all of our visitors, we have put in place a two-hour time limit per table and a minimum spend of \$25 per guest when dining during weekends or public holidays.

Food prepared in our restaurant may contain traces of milk, eggs, gluten, seafood, peanuts, and other nuts. If you have a food allergy, please notify your server. Whilst we have strict protocols in place for allergen sensitivity, trace elements may still be present.

Share your #zealongtea moments with us!



@zealongtea @zealongteaestate @zealongNZ