



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

High Tea is a tradition steeped in history. Beginning in England during the eighteenth century, High Tea was the essential late afternoon meal following the end of the workday.

Today, Zealong has taken this tradition and designed the Signature High Tea to showcase our award-winning tea grown right here at the estate. As you take in some of the Waikato region's very best views, you can enjoy your favourite tea from our extensive range.

Our friendly servers will guide you through your culinary experience with our thoughtfully-crafted sweet and savoury selection, designed to pair well with our teas.



SIGNATURE HIGH TEA

SAVOURY SELECTIONS

Zealong Black Tea Salmon Gravelaax

Egg Mimosa

Olive and Goat Cheese Sablé

Swiss Chard Mediterranean Troughia

Confit Cherry Tomatoes Tart

Truffle Croque-monsieur

SWEET CONFECTIONS

Signature Macaron

Berry Financier

Mint and Chocolate Cup

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

This menu contains allergens - if you have any dietary requirements, please talk to our friendly staff

If you have any gluten-free or vegan requirements, an alternative menu is available on request.



LUNCH MENU

Available between 11:30am and 3pm

SIDES

ROSEMARY AND MARLBOROUGH SEA SALT

FOCACCIA DF* ON REQUEST

Herbs and garlic butter \$10

GARDEN SALAD GF|DF|VG

Baby lettuce – tomatoes – Kalamata olives – Mediterranean vinaigrette \$14

NEW ZEALAND CHEESES

Over the Moon creamy blue – homemade black truffle brie – fresh goat cheese – jam and sour-dough \$31

ENTRÉES

RATATOUILLE TIAN DF|GF* ON REQUEST

Pesto – Kalamata olives coulis \$16

SALMON GRAVELAAX GF* ON REQUEST

Zealong's Black tea-cured Glory Bay salmon – dill and lemon cream – lime caviar – blinis \$26

BLACK TIGER PRAWNS GF

Carrot, ginger and lemongrass cream \$24

CURIOUS CROPPERS HEIRLOOM TOMATOES

GF* ON REQUEST

Burrata cheese – Romesco sauce – Basil – Ohaupo olive oil \$20

MAINS

FREE RANGE CHICKEN BREAST GF

Garlic, tomato and herb butter – green peas purée – olives – capers – bacon \$41

AWATERE VALLEY GRASS-FED LAMB DF

Four hour slow cooked lamb shank – tajine of seasonal vegetables – panisses \$43

ORA KING SALMON GF|DF* ON REQUEST

Vegetable fondue – Green mussels – White wine and Te Anau saffron sauce – new potatoes \$42

STUFFED VEGETABLES GF|VG|DF

Summer vegetables stuffed with ratatouille and basil – hummus – ratatouille vinaigrette and Ohaupo olive oil \$39

**2 Courses - \$58 main with entrée or dessert
3 Courses - \$70 entrée, main and dessert**



LUNCH MENU

Available between 11:30am and 3pm

DESSERTS

CAMBRIDGE STRAWBERRIES

GF*|VG*|DF* ON REQUEST

*Strawberries and lemon verbena soup – mascarpone mousse
– olive oil crumble \$18*

CHOCOLATE CROUSTILLANT

Hazelnut praline – chocolate cremeux – cacao tuile \$18

TEA INFUSED CRÈME BRULÉE GF* ON REQUEST

Madeleine \$17

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

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

**2 Courses - \$58 main with entrée or dessert
3 Courses - \$70 entrée, main and dessert**

GF – Gluten Free | DF – Dairy Free | VG – Vegan

*Can be prepared to suit this dietary requirement.