



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 Gravlax

Foie Gras Crème Brulée

Olive and Goat Cheese Sablé

Crab and Tarragon Goujere

Confit Cherry Tomatoes Tart

Truffle Croque-monsieur

SWEET CONFECTIONS

Signature Macaron

Seasonal Fruit and Frangipane Tart

Chocolate and Hazelnut Praliné crémeux

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

UPGRADES

Enliven with **sparkling wine** for an additional \$14

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

This menu contains allergens - if you have any health concern, please ask our friendly staff

If you have any gluten-free or vegan requirements, alternative options are available on request.



LUNCH MENU

Available between 11:30am and 3pm

ENTRÉES

HEIRLOOM TOMATO TARTE TATIN

VEG|GF* ON REQUEST

Pesto – parmesan sable - black garlic coulis \$20

SALMON GRAVLAX GF

*Zealong's Black tea-cured Glory Bay salmon – celery/
green apple - lemon and mustard \$26*

BLACK TIGER PRAWNS GF

Carrot, ginger and lemongrass cream \$24

SEARED SAKU TUNA GF|DF* ON REQUEST

Vegetable ceviche - wasabi - caviar lime \$28

MAINS

WAITOA FREE RANGE CHICKEN BREAST GF

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

AWATERE VALLEY GRASS-FED LAMB

*French rack - Kalamata olive - courgettes and tomato
tian - crispy raviole \$43*

ORA KING SALMON GF|DF* ON REQUEST

*Green mussels - White wine and Te Anau saffron sauce
– new potatoes and spinach \$42*

RICOTTA GNOCCHIS VEG

*Pan fried - confit tomatoes - parmesan - sage
– sauce vierge \$39*

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 GF* ON REQUEST

*Over the Moon creamy blue – homemade black truffle
brie – fresh goat cheese – jam and sourdough \$31*

DESSERTS

RAGLAN MANUKA HONEY BAVAROIS

Lemon cream - seasonal fruits \$18

DENSE CHOCOLATE MOUSSE GF* ON REQUEST

Orange marmalade - blood oranges - crumble \$20

ZEALONG 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 - \$60 main with entrée or dessert
3 Courses - \$75 entrée, main and dessert**