



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

Potato and Chives Blini - Ora King Smoked Salmon

Jerusalem Artichoke Royale -
Hazelnuts and Parmesan

Tiger Prawns Vol-au-vent

Crab, Wasabi and Green Apple

Organic Beetroot and Smoked Mozzarella Tart

Truffle Croque-monsieur

SWEET CONFECTIONS

Signature Macaron

Caramelised Lemon Meringue Tart

Manuka Honey Mousse Cake

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 dietary requirements, please talk to 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

CAMBRIDGE CHESTNUT CREAM GF* ON REQUEST

*Creamy soup - soft boiled egg - wild pork smoked
bacon - croutons \$24*

ORA KING SALMON GF* ON REQUEST

*Zealong's Black tea-cured salmon - celeriac - green
apple \$26*

BURRATA VEG

*Organic beetroots - balsamic vinegar - Ohaupo olive oil
- pinenuts \$26*

CRAYFISH RAVIOLE

Creamy bisque - root vegetables \$32

SIDES

HOMEMADE BRIOCHE

Black truffle butter \$18

GARDEN SALAD GF|DF|VG

*Kale - spinach - walnuts - pears - cranberries - walnut
oil dressing \$14*

TE MATA BLUE CHEESE - HAWKES BAY GF*

**ON REQUEST*

Raw sheep milk - Fig and port jam - walnut bread \$26

MAINS

WILD VENISON STRIPLOIN

*Sarawak pepper/cacao - roasted seasonal fruits - grand
veneur sauce - potato dauphine \$45*

MIDDLEHURST MERINO LAMB

*Rack, tenderloin, and shoulder - Moroccan crust - carrot
textures - buckwheat \$45*

WHITIANGA SNAPPER GF* ON REQUEST

Leek fondue - confit potatoes - white wine sauce \$42

RICOTTA GNOCCHI VEG

*Mushrooms - hazelnuts - Hawkes Bay pecorino - truffle
oil emulsion \$43*

DESSERTS

TRUFFLE CHOCOLATE CAKE GF

Coconut tapioca pearls - dulce de leche chantilly \$22

CAMPARI INFUSED CITRUS TERRINE GF|DF*

**ON REQUEST*

Tea custard cream - white chocolate cremeux \$20

QUINCE TARTE TATIN

Mascarpone mousse \$18

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**