

Menu

STARTERS

Flat Breads

15

- Dukkha with parmesan
- Sweet Chilli & Cream Cheese

Garlic Bread

12

Toasted ciabatta slices generously spread with a blend of roasted garlic, butter, and fresh herbs.

Beef carpaccio

19

Thinly sliced beef with anchovy aioli and fried capers and arugula

Pumpkin Gnocchi

18

Potato gnocchi enveloped in a creamy pumpkin sauce, with parmesan and crispy sage

Southern Fried Chicken ^{gf}

18

Tender pieces of southern fried chicken served with chipotle mayo & lime (gf)

Salt N' Pepper Squid ^{gf}

20

Marinated in coconut milk and served with salad and a cashew coconut sauce

Onion Bhaji ^{gf}

16

Sliced onions enveloped in a spiced gram flour batter, deep-fried until golden

Seafood Chowder

21

A medley of seafood swimming in a thick creamy veloute sauce, served with garlic bread

BURGERS 27

Buffalo Chicken

Juicy grilled chicken thighs, smothered in tangy buffalo sauce, topped with crunchy coleslaw, crisp pickles, bacon and creamy ranch. Served with a side of golden fries.

Beef

Succulent beef patty stacked with crunchy coleslaw, bacon, beetroot chutney, sweet onion jam, and fresh tomato. Served with a side of crispy fries.

Vegetarian

Veggie patty packed with flavour, layered with crisp lettuce, red onion, fresh tomato, and creamy aioli. Served with a side of golden fries.

PIZZAS 26

v, gf option available

Meat Lovers

Loaded with bacon, chorizo, beef, and pepperoni over a rich tomato base with melted cheese, finished with a drizzle of smoky BBQ sauce.

Chicken Cranberry

Tomato base, melted cheese, smoked chicken, fresh spinach, and creamy crème cheese, with cranberry sauce.

Smoked Salmon

A luxurious twist with a cream cheese base, melted cheese, smoked salmon, capers, and cream fraîche.

Vegetarian

A luxurious tomato base, melted cheese, red onion, olives, mushrooms, cherry tomatoes.

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Menu

MAIN COURSE

Crispy Pork Belly ^{gf}	32	Baked Salmon ^{gf df}	38
Perfectly cooked pork belly with a crispy crackling, served with duck fat potatoes, garlic-sautéed vegetables, and a rich jus.		Baked salmon served on a creamy mash with garlic-sautéed asparagus, seasonal vege and hollandaise sauce. with a wedge of lemon.	
Beef Cheeks	30	Prawn Linguini	30
Slow-cooked beef cheeks in a rich red wine sauce. Served on creamy mashed potatoes and accompanied by seasonal vegetables.		Al dente linguine tossed with succulent prawns sautéed in a garlic chilli, complemented by fresh cherry tomatoes, parmasen.	
BBQ Ribs	31	Market Fish ^{gf df}	32
A full pound of tender, smoky BBQ ribs, slow-cooked and smothered in rich, tangy sauce. Served with crispy fries and a fresh side salad.		Your choice of crispy beer-battered or pan-fried Tarakihi, served with golden fries, a side salad, tartare sauce, and a wedge of lemon.	
Stuffed Chicken Breast	32	Roast Of The Day ^{gf df}	30
Oven-baked chicken breast filled with savoury pancetta, cream cheese, and herbs. Served with crispy duck fat potatoes, garlic butter sautéed vegetables, and a rich red wine jus.		A chef's selection of traditional, tender cuts of meat, served with crispy duck fat potatoes, seasonal steamed vegetables, and a rich jus. A classic, hearty favourite!	
Green Salad ^v	24	Vegetarian Linguini ^v	28
A vibrant mix of fresh greens, crisp vegetables, and a light, flavourful dressing. Add grilled chicken or smoked salmon.		Al dente linguine tossed with a medley of fresh vegetables, including sundried tomatoes, onions, and mushrooms, sautéed in garlic and red pepper flakes.	
Butter Chicken	30		
Tender pieces of chicken marinated in a blend of yogurt and aromatic spices, simmered in a rich, creamy indian curry. Served with jasmine rice and paratha bread.			

SIDES

8

Duck Fat Potatoes
Green Salad
Onion Rings
Paratha Bread

Mash
Seasonal Vegetables
Coleslaw
Jasmine Rice

Fries
Mushrooms
Fried Eggs

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Menu

CHAR-GRILLED STEAKS

250g Eye Fillet

40

A premium, lean cut of beef, expertly grilled for maximum tenderness and rich flavour. Best enjoyed medium-rare to medium-well, this steak is served with your choice of sides and sauce

300g Sirloin

38

Known for its balance of tenderness and richness. Grilled to your preference, this steak offers a satisfying experience. Served with your choice of sides to complement its robust flavour.

350g Flintstone Ribeye

40

This massive cut offers a rich, flavourful, and tender dining experience, making it a memorable choice for special occasions or for those looking to indulge in a hearty meal.

COOKING STYLE

Rare
Cool Red Centre
38° - 45°C

Medium/Rare
Warm Red Centre
50° - 55°C

Medium
Warm pink Centre
60° - 65°C

Medium/Well
Slightly Pink Centre
65° - 70°C

Well Done
Well Cooked
75+°C

CHOOSE TWO

Duck Fat Potatoes

Mash

Fries

Green Salad

Seasonal Vegetables

Mushrooms

Onion Rings

Coleslaw

Fried Egg

Paratha

Jasmine Rice

CHOOSE YOUR SAUCE

Mushroom Sauce

Red Wine Jus

Pepper Sauce

Garlic Butter

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Menu

DESSERTS 16

Creme Brulee

A classic vanilla-infused custard with a crisp caramelized sugar topping, complemented by a tangy berry compote and buttery shortbread biscuits.

Tiramisu

A classic dessert featuring layers of coffee-soaked ladyfingers and a rich mascarpone cream, dusted with cocoa powder. This indulgent treat offers a harmonious blend of bold espresso and sweet, creamy flavours.

Sticky Date Pudding

A moist, date-infused sponge cake drizzled with rich caramel sauce, served warm with a scoop of creamy vanilla ice cream.

Ice Cream Sundae

Creamy vanilla ice cream topped with marshmallows, caramel popcorn, M&M's, a crisp wafer, and mini toffee pops. Drizzled with your choice of:

- Chocolate
- Passionfruit
- Raspberry

COFFEE 6

Flat White

Latte

Cappucino

Long Black

Espresso

English Breakfast Tea

Green Tea

Hot Chocolate

Americano

Mocha

Full Cream

Trim

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