

# Bishop Brothers

## **A FRUITFUL LEGACY**

Called 'Papa Kohatu' (Place of Rocks) by the Maori, the old river bed we know today as Bishopdale was, until the stopbank was built, subject to overflow during the regular flooding of the old Waimairi River. When the water receded, it would leave rocks and shingle – it also made Bishopdale very fertile ground.

Bishopdale's history is very much intertwined with that of Papanui. Papanui Bush – a rare patch of native forest – extended out towards Bishopdale and generated a thriving timber industry in the early years of European settlement. In 1857 the final tree of the 30-hectare forest had been converted into saleable wood, forcing the timber-based community to reinvent itself.

Much of the land was swampy in nature, drainage work was underway in 1858 when early settlers Robert Bishop (1827 – 1909) and his brother James (1826 – 1910) purchased land and began their successful pip-fruit orchard. James brought four sons to the enterprise and in 1859 they were joined by William (1829 – 1903), the third Bishop Brother, and his family.

The three Brothers built a homestead where Bishopdale School is now located and Bishopdale (the second 's' was later dropped) was up and running.

From stands of Totara and 'swarms of native pigeon' through to ordered rows of apple and pear trees and a shopping centre developed by the Ministry of Works in the 1960s that sought to integrate commercial and community facilities, Bishopdale continued to break ground.

Spread over half a century, here in our little spot, we follow in the footsteps of a Butcher, a Bookmaker, a Bookseller, Italian Restaurant and a conventional Tavern.

Where trees were once felled and apples ripened under the Canterbury sun, The Bishop Brothers Public House will strive to make the next chapter as full of life and filled with enjoyment as we know how.

Welcome and Enjoy!

# 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 <sup>gf</sup>

18

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

### Salt N' Pepper Squid <sup>gf</sup>

20

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

### Onion Bhaji <sup>gf</sup>

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.

# Bishop Brothers

# Menu

## MAIN COURSE

<b>Crispy Pork Belly</b> <sup>gf</sup>	32	<b>Baked Salmon</b> <sup>gf df</sup>	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.	
<b>Beef Cheeks</b>	30	<b>Prawn Linguini</b>	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.	
<b>BBQ Ribs</b>	31	<b>Market Fish</b> <sup>gf df</sup>	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.	
<b>Stuffed Chicken Breast</b>	32	<b>Roast Of The Day</b> <sup>gf df</sup>	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!	
<b>Greek Salad</b> <sup>v</sup>	24	<b>Vegetarian Linguini</b> <sup>v</sup>	28
A fresh mix of mesclun, olives, crisp cucumber, juicy tomato, red onion, and creamy feta, tossed in a classic Greek 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.	
<b>Butter Chicken</b>	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

# Bishop Brothers

# 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 bold, meaty flavour and hearty texture. Grilled just the way you like it, this cut delivers a truly satisfying steak experience. Served with your choice of sides and sauce

### 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

# Bishop Brothers

# 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

# Bishop Brothers