

# 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 Bread

17

- Sweet Chilli & Cream Cheese
- Pesto & Parmesan

### Garlic Bread

14

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

### Pork Dumplings

18

Pork and chive stuffed dumplings served with a soy sauce and slaw garnish

### Popcorn Cauliflower

18

Battered cauliflower accompanied with barbeque and sweet chilli sauce

### Southern Fried Chicken

18

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

### Salt N' Pepper Squid

18

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

### Pork Belly Bites

18

Slow cooked pork belly with crispy crackle, served in the chefs special sauce

### Seafood Chowder

23

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

## BURGERS 28

### Buffalo Chicken

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

Haloumi and pineapple, layered with crisp lettuce, red onion, fresh tomato, and creamy aioli. Served with a side of golden fries

## PIZZAS 27

### 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

### Hot n' Spicy Chicken

Chicken, jalapenos, peppers, mushrooms, and chilli flakes a hot buffalo sauce

### Chicken Cranberry

Tomato base, cheese, smoked chicken, spinach, and creamy crèmecheese, with cranberry sauce

### Vegetarian

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

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# Menu

## MAIN COURSE

### Crispy Pork Belly

33

Perfectly cooked pork belly with a crispy crackling, served with jacket potatoes, garlic-sautéed vegetables, and a rich jus.

### Beef Cheeks

32

Slow-cooked beef cheeks in a rich red wine sauce. Served on creamy mashed potatoes and accompanied by seasonal vegetables

### BBQ Ribs

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

### Chicken Hongroise

32

Chicken breast stuffed with cranberry & cream cheese, served on with a mash & garlic-sautéed vegetables. Finished with a rich paprika sauce

### Thai Beef Salad

25

Tender beef strips tossed through a fresh mesclun salad with cherry tomatoes, bell peppers, cucumber, and onion. Finished with a spicy green chilli dressing

### Beef Hotpot Pie

32

Rich, tender beef stew slow-cooked and topped with golden puff pastry. Served with mashed potatoes and a smooth pea purée

### Baked Salmon

38

Baked salmon served on a creamy mash with garlic-sautéed asparagus, seasonal vege and hollandaise sauce. with a wedge of lemon

### Prawn Linguini

30

Al dente linguine tossed with succulent prawns sautéed in a garlic chilli, complemented by fresh cherry tomatoes, parmesan

### Market Fish

32

Your choice of crispy beer-battered or pan-fried Tarakihi, served with golden fries, a side salad, tartare sauce, and a wedge of lemon

### Roast Of The Day

32

A chef's selection of traditional, tender cuts of meat, served with jacket potatoes, seasonal vegetables, and a rich jus

### Vegetarian Penne Pasta

28

Pasta served in a creamy sauce with red peppers, mushrooms, olives, onions, and garlic. Finished with a hint of chilli flakes and lemon zest for a little kick and a lot of flavour.

## SIDES

8

Jacket Potatoes  
Green Salad  
Onion Rings

Creamy Mash  
Seasonal Vegetables  
Coleslaw

Fries  
Mushrooms  
Fried Eggs

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# Menu

## CHAR-GRILLED STEAKS

### 300g Rump

36

A full-flavoured cut of beef, grilled to perfection for tenderness and taste. Best enjoyed medium-rare this hearty rump steak is served with your choice of sides and sauce

### 300g Sirloin

40

Known for its bold, meaty flavour and texture. This cut delivers a satisfying steak experience. Served with your choice of sides and sauce

### 350g Flintstone Ribeye

44

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

Jacket Potatoes  
Green Salad  
Onion Rings

Creamy Mash  
Seasonal Vegetables  
Coleslaw

Fries  
Mushrooms  
Fried Egg

## CHOOSE YOUR SAUCE

Mushroom Sauce

Red Wine Jus

Pepper Sauce

Garlic Butter

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## 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

### Mini Pavlova

Soft and spongy mini pavlova served with berries and whipped 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

### Sticky Date Pudding

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

### Berry Parfait

Vanilla ice cream, berries and whipped cream served in a tall parfait glass

## 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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