

Bishops 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 Bishopsdale (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 ad 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	Southern Fried Chicken	18
• Sweet Chilli & Cream Cheese • Pesto & Parmesan		Tender pieces of southern fried chicken served with chipotle mayo & lime	
Garlic Bread	14	Salt N' Pepper Squid	18
Toasted ciabatta slices generously spread with a blend of roasted garlic, butter, and fresh herbs		Marinated in coconut milk and served with salad and a cashew coconut sauce	
Pork Dumplings	18	Pork Belly Bites	18
Pork and chive stuffed dumplings served with a soy sauce and slaw garnish		Slow cooked pork belly with crispy crackle, served in the chefs special sauce	
Popcorn Cauliflower	18	Seafood Chowder	23
Battered cauliflower accompanied with barbecue and sweet chilli sauce		A medley of seafood swimming in a thick creamy veloute sauce, served with garlic bread	

BURGERS 28

Buffalo Chicken	Beef	Vegetarian
Juicy grilled chicken thighs, smothered in tangy buffalo sauce, topped with crunchy coleslaw, crisp pickles, bacon and creamy ranch. Served with fries	Succulent beef patty stacked with crunchy coleslaw, bacon, beetroot chutney, sweet onion jam, and fresh tomato. Served with a side of crispy fries	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	Hot n' Spicy Chicken	Chicken Cranberry	Vegetarian
Loaded with bacon, chorizo, beef, and pepperoni over a rich tomato base with melted cheese, finished with a drizzle of smoky BBQ sauce	Chicken, Jalapenos, peppers, mushrooms, and chilli flakes a hot buffalo sauce	Tomato base, cheese, smoked chicken, spinach, and creamy crèmecheese, with cranberry sauce	A luxurious tomato base, melted cheese, haloumi, red onion, olives, mushrooms, cherry tomatoes

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Menu

MAIN COURSE

Crispy Pork Belly

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

33

Baked Salmon

38

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

Beef Cheeks

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

32

Prawn Linguini

30

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

BBQ Ribs

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

32

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

Chicken Hongroise

32

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

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

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

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.

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

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

Cappuccino

Long Black

Espresso

English Breakfast Tea

Green Tea

Hot Chocolate

Americano

Mocha

Full Cream

Trim

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