

# **BISHOP BROTHERS PUBLIC HOUSE**

## **STARTERS**

### **GARLIC LOAF G**

HOMEMADE VIENNA LOAF WITH GARLIC & HERB BUTTER.

**\$9.50**

### **CHEESE CROQUETTES**

HOMEMADE DELICIOUS CHEESY CROQUETTES, SERVED WITH CHIPOTLE AIOLI.

**\$15**

### **SEAFOOD CHOWDER**

ONE OF OUR MOST POPULAR WITH NZ GREEN LIPPED MUSSELS, SHRIMP, DORY AND BACON. MIXED IN A CREAMY BÉCHAMEL SAUCE. SERVED WITH GARLIC CROSTINI.

**\$18.20**

### **GARLIC BRUSCHETTA PRAWNS G**

PRAWN CUTLETS SAUTÉED IN GARLIC, CAPSICUM & SPRING ONION. SERVED ON TOMATO & BASIL BRUSCHETTA.

**\$19**

### **PULLED PORK VIETNAMESE ROLLS**

SLOWLY BRAISED BBQ PORK, SPRING ONION AND HONEY CASHEWS. WRAPPED IN RICE PAPER. SERVED WITH HOISIN SOY DIPPING SAUCE.

**\$11.50**

### **SHARING PLATTER**

PERFECT TO SHARE! GARLIC PRAWN TWISTS, CRUMBED CAMEMBERT & SWEET CHILLI CHICKEN TENDERS. SERVED WITH A SELECTION OF DIPPING SAUCES AND RELISHES.

**\$20**

## **SALADS**

### **SPRING CHICKEN SALAD G**

GRILLED TENDER CHICKEN THIGH, FRESH OAK LETTUCE LEAVES, FETA CHEESE, CANDIED CASHEWS AND STRAWBERRIES. TOSSED THROUGH A BALSAMIC VINAIGRETTE.

**\$20**

**ASIAN BEEF PASTA SALAD G**

AL DENTE SPIRAL PASTA, GARLIC MARINATED BEEF, JULIENNE CARROT, RED ONION & GREEN BEANS. TOSSED THROUGH A SESAME SOY DRESSING.

**\$18.50**

**PIZZA & PASTA**

**ALL \$20**

**CHICKEN CARBONARA PIZZA G**

SUCCULENT CHICKEN THIGH, BACON, RED ONION, MUSHROOM ON A CRÈME FRAICHE BASE. TOPPED WITH SPRING ONION & PARMESAN CHEESE.

**DOUBLE BACON CHEESEBURGER PIZZA G**

GROUND BEEF, RASHERS OF BACON, CHEDDAR CHEESE ON A BBQ SAUCE BASE. FINISHED WITH GARLIC AIOLI.

**TRIO OF CHEESE PIZZA G**

LASHING OF MOZZARELLA, CAMEMBERT AND CHEDDAR CHEESE ON AN ITALIAN TOMATO BASE. TOPPED WITH SMOKEY PAPRIKA.

**LAMB GOULASH FETTUCCINE PASTA G**

LAMB SHANK AND FIELD MUSHROOMS BRAISED IN HERBED TOMATOES. LAYERED ON FRESH FETTUCCINE PASTA. TOPPED WITH SHAVED PARMESAN CHEESE.

**CHICKEN & PEA PAPPERDELLE PASTA G**

TENDER STRIPS OF CHICKEN THIGH AND PEAS, TOSSED THROUGH ROASTED ALMOND SLITCHERS, GARLIC & HALOUMI CHEESE. FINISHED WITH A DASH OF CREAM.

**FROM THE SEA**

**BACON WRAPPED MONKFISH G**

FRESH FIRM TEXTURED MONKFISH, WRAPPED IN STREAKY BACON. SERVED ON POTATO GRATIN WITH LEMON PEPPERED BOK CHOY. TOPPED WITH CHORIZO SALSA VERDE.

**\$25.50**

**CHILLI & COCONUT DORY G**

SUCCULENT FILLETS OF DORY, POACHED IN A COCONUT CHILLI BROTH.  
SERVED ON CORIANDER & TOASTED ALMOND BASMATI RICE.  
GARNISHED WITH SAUTÉED SPINACH AND GRILLED LEMON.

**\$27**

## **FROM THE LAND**

### **TWICE COOKED APPLE CIDER & THYME PORK BELLY G**

SLOWLY BRAISED IN APPLE CIDER FOR APPROX. 10 HOURS. GLAZED WITH MAPLE SYRUP AND THYME THEN ROASTED. SERVED ON A KUMARA ROSTI WITH SESAME BROCCOLI. FINISHED WITH BEETROOT & HOROPITO RELISH.

**\$26.40**

### **PEPPERONI & MOZZARELLA CHICKEN THIGH G**

TENDER THIGH STUFFED WITH ITALIAN PEPPERONI AND MOZZARELLA CHEESE. ACCOMPANIED WITH MUSTARD GOURMET POTATOES, SWEET CHILLI GREEN BEANS. TOPPED WITH CLASSIC MARINARA SAUCE

**\$27.50**

### **VEGETARIAN STACK G**

BAKED KUMARA, GRILLED EGGPLANT, SAUTÉED FIELD MUSHROOM, COURGETTE & ROASTED RED PEPPER. STACKED TOGETHER THEN TOPPED WITH GRILLED HALOUMI CHEESE. DRIZZLED WITH PESTO OIL. ACCOMPANIED WITH A SIDE OF LEMON COUSCOUS.

**\$23.80**

## **STEAK FROM THE CHARGRILL**

### **300GM FLINTSTONE G**

CHARGRILLED TO THE DEGREE OF YOUR LIKING. SERVED ON BACON & CHIVE MASHED AGRIA POTATO. WITH MAPLE ROASTED BABY CARROTS. FINISHED WITH CLASSIC SALSA VERDE.

**\$35.80**

### **300GM PORTERHOUSE G**

CHARRED THE WAY YOU LIKE. SERVED ON A POTATO & HERB ROSTI WITH BACON WRAPPED GREEN BEANS. TOPPED WITH BALSAMIC STEAK SAUCE.

**\$34.20**

- RARE – COOL RED CENTRE 38°C - 45°C

- MEDIUM RARE – WARM RED CENTRE 50°C - 55°C
  - MEDIUM – WARM PINK CENTRE 60°C - 65°C
- MEDIUM WELL – SLIGHTLY PINK CENTRE 65°C - 70°C
  - WELL DONE – NO RED CENTRE 70°C+

## **BIT\$ N PIECES**

FRIES  
SALAD  
SAUTÉED SEASONAL VEGETABLES  
ROASTED POTATOES

**\$4.50**

## **\$AUCES**

GARLIC BUTTER, AIOLI, BBQ,  
SWEET THAI CHILLI, HOLLANDAISE

**\$1**

## **DESSERT\$**

**ALL \$13.50**

**UNLESS\$ STATED OTHERWISE**

### **FILO FRUIT STACK**

POACHED MANGO, MACERATED STRAWBERRIES, STACKED BETWEEN SUGAR BAKED FILO PASTRY. TOPPED WITH MASCARPONE CREAM, LAYERED ON MIXED BERRY COULI.

### **NO BAKE PEANUT BUTTER CHEESECAKE**

DECADENT SMOOTH CHOCOLATE AND PEANUT BUTTER GOODNESS. SERVED WITH LEMON CRÈME FRAICHE

### **DEATH BY CHOCOLATE BROWNIE**

HOMEMADE CHEWY CHOCOLATE BROWNIE, SERVED WITH VANILLA COOKIES & CREAM ICE CREAM, LASHINGS OF CHOCOLATE GANACHE & MIXED BERRY COMPOTE

## **BELGIAN WAFFLES**

CRISPY, BUT SOFT IN THE MIDDLE. SERVED WITH A CHOICE OF THE FOLLOWING:  
MACERATED STRAWBERRIES & HOT FUDGE SAUCE OR FRESH BANANA & MAPLE  
SYRUP OR BLUEBERRY COMPOTE & SWEETENED CREAM.

## **ICE CREAM SUNDAES G**

**\$11.50**

A CHOICE OF THE FOLLOWING FLAVOURS:

CHOCOLATE

CARAMEL

STRAWBERRY

OR RASPBERRY

GLUTEN FREE SAUCE OPTIONS: CHOCOLATE GANACHE OR BERRY COMPOTE.

GLUTEN FREE DESSERT, AVAILABLE ON REQUEST!