

Starters / Great for Sharing

Bam Bam Shrimp (GF) 9

6 tempura shrimp, sweet Thai chili sauce or lemon aioli

Digby Scallops on Apple Butter 8

3 pan seared scallops (GF), or 3 bacon wrapped (GF)

Nacho Dip (GF option) (VGT) 11.95

Layered salsa, sour cream, cheese, green onion, Jalapeno, cilantro. Fried pita point or corn chip

Franks Buffalo Chicken Dip 12.95

Served with fried pita points

Artichoke Dip 9.95

Served with fried pita points

Moza Sticks (VGT) 8.50

5 moza sticks, sour cream

Battered Onion Rings (VGT) 7.95

Poutine/Dutch Poutine (GF) 9.95

Poutine: Curds & House Gravy
Dutch Poutine: Peanut sauce, mayo, onion

House Seasoned Fries (GF) 5.95

Sweet Potato Fries (GF) 7.50

Dozen Wings (GF) 15

12 wings tossed in garlic butter. 1 sauce incl.

Cauliflower Bites (VGT) 7.50

Fried and Battered. 1 sauce included.

Sauces (GF) (2nd sauce 60 cents):

Maple BBQ, Sweet Thai Chili, Medium Hot, Honey Mustard, Franks, Sriracha, Honey Garlic (NOT GF), Blue Cheese, Ranch

Soups

Chefs Choice Bowl 8 / 5

Ask your server

Chowder Bowl 15 / Cup 10 (GF)

Fennel Dulse Cream, scallops, shrimp, haddock, onion, celery, carrot, potato. Served with garlic cheese bread (NOT GF)

Pub Fare

1 regular side included.

Scotian Fish & Chips

1pc 13.95/ 2pc 17.50

Lazy Bear Brew battered & fried haddock, slaw, house tartar

Crispy Fish Taco 14.50

Lazy Bear Brew battered & fried haddock, lemon aioli, pickled red onion, spring onion, cilantro, salsa

Smoked Beef Brisket Sammie (GF, VGN options) 18

Slow Smoked Beef Brisket, house Maple BBQ sauce, summer slaw on brioche

*Substitute Pulled BBQ Jackfruit

Chicken Brioche (GF) 15

Chicken, bacon, smoked Swiss, lettuce, tomato, pickles, pickled red onion, spicy mayo on a brioche bun

Veggie Burger (VGN option) 14.50

Falafel, black bean & chickpea-based patty w. dried cranberry, lettuce, tomato, bread n butters, pickled red onion, apple butter on brioche

Sydney Street Burger 15

100% beef patty, bacon, smoked Swiss, lettuce, Tomato, bread n butters, pickled red onion, Maple BBQ sauce on brioche (GF option)

*Our burgers are temperature checked to safe standards before leaving the kitchen.

Gluten Free Vegan Bun \$2:50

Extra Cheese, Bacon, Side of Gravy \$2

Saint Louis Ribs

½ Rack 17.95 / Full Rack 27.95

Saint Louis Pork Ribs slathered with maple bbq or honey garlic sauce. Served with fries and coleslaw.

Sides: fries, garden salad, chickpea salad, summer slaw, rice, garlic mash, roasted potato

Upgrades (3.50): onion rings, sweet potato fries, Caesar salad, poutine, Dutch poutine

Global Flavors

Home-style Lasagna

Veggie (VGT) 15.95 / Beef 17.95

Marinara, ricotta, cottage cheese, cheddar. Spinach or beef. With side Caesar salad.

Chicken Souvlaki (GF) 14.50 / 18.95

1 or 2 skewers, rice, tomato, red onion, cucumber, peppers, black olive, feta, Greek vinaigrette, tzatziki, naan (not GF)

Tandoori Butter Chicken / Chickpea Curry (GF) (VGN option)

Traditional Indian Makhani Sauce (coconut cream tomato base), on rice with mint raita, cashew cream, chat masala, crispy chickpea, cilantro (contains MSG)

Chicken 17.50 / Chickpea 14.95

Mac and Cheese (VGT)

Lobster 27.95 / Veggie 16.95

Rigatoni pasta, ricotta, cottage cheese, aged cheddar, mozzarella, cream base

Pan-Seared Digby Scallops 24.95

6 ounces of Digby Scallops on apple butter with market veg, choice of side

Coconut Lime Risotto (GF)

Lobster 26.95 / Scallop 24.95 / Veg 16.95

Arborio, coconut lime cream, asiago cheese, Malibu Rum, green onion

Build your Own

Pad Thai 14.95 (VGT, GF, VGN opt.)

Glass noodle, tofu, egg, peanut sauce, onion, bean sprout, lime, roasted peanut

Caesar Salad 8/14

Romaine, garlic cheese croutons, asiago, bacon bits, Caesar dressing

Syd Garden Salad (VGN) 6/10

Blend of greens, seasonal fruits & veggies, house maple balsamic dressing

Select your add-ons:

Beef Brisket/Jackfruit/Chicken 6

Bam Bam Shrimp / Shrimp 8

Scallops 9. Lobster 12. Extra tofu 3

(GF) – gluten free, (VGT) - vegetarian, (VGN) vegan. Please inform us of any allergies. GF items do not contain gluten, but may have been in contact with items containing gluten as we do not have a separate fryer. Please inform us if you are Celiac so we can ensure a safe dining experience. We cook fresh to order; we ask for your patience during busy periods. Note we use nuts in our kitchen.

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