

Starters / Great for Sharing

Bam Bam Shrimp (GF) 9

6 tempura shrimp, sweet Thai chili or lemon aioli

Digby Scallops on Apple Butter 12

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

Nacho Dip (GF option) (VGT) 15

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

Artichoke Dip (GF option) 16

Served with fried pita points

Moza Sticks (VGT) 9

Battered Onion Rings (VGT) 8.50

Poutine (GF) 10

Curds & House Gravy

House Seasoned Fries (GF) 8

Truffle Fries (GF) 10

With cheese and chives

Sweet Potato Fries (GF) 11

Dozen Wings (GF) 16

1 sauce included

Cauliflower Bites (VGT) 8

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, Dill Pickle Ranch

Chowder Bowl 20 / Cup 15 (GF)

Fennel Dulse Cream, scallops, shrimp, haddock, onion, celery, carrot, potato. Served with potato scallion roll (NOT GF)

Sides: fries, rice, garlic mash, roasted potato, coleslaw

Upgrades (3.50): onion rings, poutine, sweet potato fries, Sydney Garden Salad, Caesar salad, Waldorf style salad, Chickpea Salad

Seafood/Fish favourites

Pan-Seared Digby Scallops 28.95

6 ounces of Digby Scallops w. apple butter, Waldorf style salad & choice of side

Shrimp Scampi 18.95

Shrimp in a white wine garlic butter sauce with wilted spinach & asiago on linguine.

Scotian Fish & Chips

1pc 14.95/ 2pc 18.95

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

Fish Tostada 16

Smokey whiskey seasoned blackened haddock on a crispy fried tortilla shell, with guacamole and pico de gallo.

Pub Fare

1 regular side included.

Tacos

Beer Battered Fish, Crispy Battered Shrimp or Cauliflower Bite 16

Lettuce, pico de gallo, spring onion, lemon aioli or chipotle mayo, side of sour cream

Philly Cheese-Steak Sammie (GF option, VGN option*) 19

Smoked beef brisket with onion, pepper, mushroom & cheese melt on panini bun
*Substitute Pulled BBQ Jackfruit

Chicken Brioche (GF option) 17

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

Veggie Burger (VGN option) 17

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

Sydney Street Burger (GF opt.) 16

100% beef patty, lettuce, Tomato, bread n butter pickles, pickled red onion, Maple BBQ sauce on brioche.

Add Bacon or Cheese: \$2 each

Gluten Free Vegan Bun \$2:50

Side of Gravy \$2 / Side of Spicy Mayo \$1

Global Flavors

Chicken Souvlaki (GF)

1 Skewer 16.95 / 2 Skewers 22.95

Rice, tomato, red onion, cucumber, peppers, greek vinaigrette, tzatziki. Add black olive, feta or naan for \$1

Tandoori Butter Curry (GF, VGT)

Chicken 19 / Chickpea 16 (VGN opt)

Trad. Indian Makhani Sauce (coconut cream tomato base), raita, cashew cream, chat masala (contains MSG). On rice, with naan (not GF)

Boeuf Bourguignon 23.95 (GF)

Slow simmered red wine and beef stew with carrot, onion, mushroom, garlic, pork lardons. Served on garlic mash potato

Schnitzel 18.95

House-made pork schnitzel, with mushroom gravy, braised red cabbage, choice of side

Saint Louis Ribs (GF option)

½ Rack 19.95 / Full Rack 29.95

Saint Louis Pork Ribs with fries and coleslaw. Maple BBQ (gf) / honey garlic

Salads

Caesar Salad Full 14 / 9 Side

Romaine, croutons, asiago, simulated bacon bits, Caesar

Waldorf Style Salad Full 14 / 9 Side

Mixed greens, apple, cucumber, dill pickle ranch dressing, grapes, dried cranberry, candied walnut

Syd Garden Salad Full 14 / 9 Side

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

Select your add-ons:

Beef Brisket/Jackfruit/Chicken 6

Cashews or Almonds 5

Bam Bam Shrimp / Shrimp 9

Scallops 16

(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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