

## Starters / Great for Sharing

### **Seafood:**

#### **Bam Bam Shrimp (GF) 11**

6 tempura shrimp, sweet Thai chili

#### **Digby Scallops on Apple Butter 13**

3 pan seared scallops (GF), or

3 bacon wrapped (GF)

#### **PEI Mussels 18 (GF)**

1lb PEI Mussels in a white wine and garlic sauce, served w. bread (not GF)

### **Dips:**

#### **Artichoke Dip (VGT, GF option) 17**

Served with fried pita points or corn chips

### **Fries:**

#### **House Seasoned Fries (GF) 9**

#### **Poutine (GF) 11**

Curds & House Gravy

#### **Truffle Fries (GF) 11**

With asiago cheese and chives

#### **Sweet Potato Fries (GF) 11**

### **Other:**

#### **Mozza Sticks (VGT) 9**

#### **Onion Rings (VGT) 8.50**

#### **Cauliflower Bites (VGT) 8.50**

One dipping sauce included

#### **Wings (GF) 18**

10 wings, 1 sauce included

#### **Sauces (GF) (2<sup>nd</sup> sauce 75 cents):**

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

**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

#### **Chowder Bowl 23 / Cup 18 (GF)**

Fennel Dulse Cream, scallops, shrimp, haddock, onion, celery, carrot, potato.

Served with potato scallion roll (NOT GF)

#### **Pan-Seared Digby Scallops 30.95**

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

#### **Seafood Linguini 30.95**

Digby Scallop, Shrimp and PEI mussels in a tomato, white wine & garlic sauce, w. spinach and asiago cheese

#### **Scotian Fish & Chips**

#### **1pc 15.95/ 2pc 19.95**

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

#### **Fish Tostada 17.95**

Deconstructed tostada. Smokey whiskey seasoned blackened haddock, crispy fried tortilla, with guacamole & pico de gallo. Choice of side

## Global Flavors

#### **Chicken Souvlaki (GF)**

#### **1 Skewer 17.95 / 2 Skewers 23.95**

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

#### **Tandoori Butter Curry (GF, VGT)**

#### **Chicken 20 / Chickpea 17 (VGN opt)**

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

#### **Jaeger Schnitzel 20.95**

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

## Pub Fare

1 regular side included.

### **Tacos**

#### **Beer Battered Fish, Crispy Battered Shrimp or Cauliflower Bite 17**

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

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

Beef brisket with onion, pepper, mushroom & cheese melt on ciabatta

\*Substitute Pulled BBQ Jackfruit

#### **Chicken Brioche (GF option) 18**

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

#### **Veggie Burger (VGT, 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 a brioche bun  
Add Bacon or Cheese: \$2 each

Gluten Free Vegan Bun \$2:50

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

## 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:**

Jackfruit/Chicken 6

Cashews or Almonds 5

Bam Bam Shrimp / Shrimp 10

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.

(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.