

APPETIZERS

GARLIC PARM FRIES 16 🌱

hand-cut potatoes, grated parmesan, minced garlic, house aioli

STEAK BITES 19 🌱

crispy coated flash-fried tenderloin, maple garlic sauce, smoked aioli

STREET CORN 17 🌱

deep-fried corn ribs, tajin + parmesan dusted, chili aioli

CALAMARI 19

dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime *(gluten free option available)*

WHIPPED RICOTTA 19

house-made ricotta cheese, herbs and honey, sweet pea and beet purées, toasted naan

PEAR + BEET SALAD 21

roasted pear and red beets, spring greens, red onions, pistachios, goat cheese, honey balsamic vinaigrette

CAESAR SALAD - starter 12 | meal 19

romaine hearts, house-made dressing, bacon crumble, croutons, shaved parmigiano

PORK BELLY BAO BUNS 20

sous-vide pork belly, ginger hoisin glaze, bok choy slaw, pickled peppers, cashews

PIZZAS

we are happy to prepare pizzas as appetizers but will take longer than appetizer items

PINEAPPLE + BACON 27

marinara, pancetta, smoked bacon, pineapple salsa, red onion, smoked gouda cheese

PEAR + PROSCIUTTO 28

roasted pears, arugula, shaved prosciutto, mushroom trio, aged white cheddar, balsamic reduction

PESTO CHICKEN 28

roasted garlic base, grilled pesto chicken breast, cherry tomatoes, maple syrup drizzle, parmesan

CHORIZO + BASIL 27

basil pesto base, chorizo sausage, red onion jam, kalamata olives, crumbled goat cheese

SWEET HOT PEPPER 26

bell peppers, green olives, sweetie drop peppers, banana peppers, chili pesto

***GF PIZZA NOT AVAILABLE**

PASTA

CHICKEN PARMIGIANA 33

buttermilk chicken breast, gluten-free breading, melted parmesan and mozzarella
your choice of marinara, alfredo or rosé capellini

YELLOW CURRY FETTUCINE + PORK BELLY 34

house-made yellow curry of lemongrass, ginger, turmeric and coconut milk,
sautéed with bell peppers, onions and garlic, finished with lime crema and pork
belly

LEMON PISTACHIO FETTUCINE 31

lemon and white wine cream sauce, red onion jam, arugula, toasted pistachios,
crumbled goat cheese

PENNE ALLA SAMBUCA 29

chorizo sausage, red onions, and fresh herbs, sautéed with white sambuca in a rosé
sauce with fresh arugula and parmesan cheese

STEAK + MUSHROOM MAC & CHEESE 35

onions, roasted garlic, mushroom trio, tenderloin steak bites, demi cream sauce,
aged white cheddar

SEAFOOD PUTANESCA 32

steamed PEI blue mussels, tiger prawns, calamari, capers, red onions, arugula,
kalamata olives, marinara, capellini noodles

CHICKEN ARTICHOKE CAPELLINI 33


grilled chicken breast, roasted garlic, marinated artichokes, cherry tomatoes,
arugula, sun-dried tomato rosé sauce, topped with mozzarella

CHILI - LIME SHRIMP CAPELLINI 29

white tiger prawns, capers and onions, sauteed with a pinch of chili flakes and lime,
finished with butter and herb pesto

**ADD OUR GARLIC & CHEESE CIABATTA BREAD TO YOUR PASTA 8*

All our noodles are made fresh in house daily from quality flour and farm fresh eggs.

 *Gluten-free/egg-free penne available upon request.*

Please inform your server of any dietary restrictions as not all ingredients are listed.

MAINS

BLACKBERRY SHORT RIB 41

short ribs braised in blackberries and port, accompanied with whipped ricotta, roasted fingerlings, red wine demi, red beets

HOISIN CASHEW CHICKEN 35

breaded free-range chicken breast, ginger-hoisin sauce, roasted cashews, pineapple salsa, sticky rice, seasonal vegetables

FANCY FISH 29

tempura battered haddock loin, pea purée, tartar remoulade, fresh coleslaw, hand-cut fries, charred lime

STICKY PORK BELLY 36

citrus-soy glazed pork belly, sesame ginger bok choy slaw, sticky rice

BEET RISOTTO 34

arborio rice, roasted red beets, nutritional yeast, hemp hearts, arugula

MOROCCAN CHICKEN SALAD 26

chickpeas, cherry tomatoes, dates, goat cheese, mango vinaigrette, walnuts, topped with a moroccan-spiced grilled chicken breast and a curry aioli drizzle

SIDES

6 oz grilled chicken breast 9

4 oz oven roasted haddock 12


garlic prawns (5 pcs) 9

roasted mushroom trio 6

breaded chicken parmesan breast 11

plant-based sausage 8

 gluten-free dish. ** some other dishes can be made gluten-free upon request

 vegan friendly dish. ** some other dishes can be made vegan upon request

SHY'S PLACE

*Please note: as a fresh scratch kitchen, items may sell out at any time.
Menu and prices subject to change without notice, based on availability.
As all dishes are created fresh to order, there may be a wait during peak times. Thank you for understanding that this is not a fast food environment.*

LUNCH

TUESDAY – FRIDAY 11:30 - 2:30

APPY HOUR

TUESDAY – SUNDAY 2:30-4

DINNER

TUESDAY – SUNDAY 4-9

BRUNCH

SATURDAY + SUNDAY 10:30-2:30

**last seating at 2:15pm*

TUESDAY – TAPAS SHARE PLATES

4PM-CL

\$15 TAPAS MENU + WINE AND DRINK SPECIALS

WEDNESDAYS – PIZZA + PINOT

4PM-CL

\$15 PIZZA + ½ PRICE BOTTLES OF ALL PINOT

THURSDAYS - HALF PRICE 3 THIEVES

PRIVATE EVENTS + WEDDINGS

SEE HOST FOR INFORMATION

We are thrilled to be able to host you.

*All parties of 8+ have an automatic 20% gratuity applied to the final bill(s).
Thank you for allowing us to honour all reservations by respecting your seating
timeline.*

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