

Appetizers

GARLIC PARM FRIES 15

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

STEAK BITES 18

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

FRIED BROCCOLI 17

toasted caraway, dried cranberries, almonds, hemp seeds, pepitas, crispy chickpeas

CALAMARI 18

dusted and fried ocean gems, shallots, kalamata olives, curry aioli, mango vinaigrette, lime

LOBSTER ARTICHOKE DIP 21

atlantic lobster meat baked with 4 cheeses, artichokes and roasted red peppers, served with warm naan

CREOLE SHRIMP 18

cajun-dusted tiger prawns, pico de gallo, bacon bits, chili aioli, fresh lime

CAESAR SALAD - STARTER 12 | MEAL 19

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

SEASONAL DAILY SOUP - CUP 7 | BOWL 11

made fresh in-house daily from local ingredients, ask about today's selection

Pizzas

** we are happy to cook pizzas as appetizers but they do take longer to prepare **

PESTO + FETA 24

basil pesto base, sun-dried tomatoes, red onions, artichokes, roasted mushrooms, crumbled feta

HOT ITALIAN 25

chorizo sausage, banana peppers, green olives, chili flakes, smoked gouda, hot sauce drizzle

CHICKEN CAESAR 26

roasted garlic and caesar dressing base, grilled chicken breast, pancetta, parmesan, romaine, balsamic reduction

SALUMI 25

genoa salami, pancetta, italian sausage, marinara sauce, fresh herbs

CLASSIC VEGGIE 24

vine-ripened tomatoes, roasted mushrooms, red onions, red peppers, kalamata olives

Pasta

SALAMI + FENNEL SPAGHETTI 29

genoa salami, shaved fennel, onions, crushed fennel seeds, stewed tomatoes, chili flakes, toasted croutons

SHRIMP SCAMPI 30

garlic-buttered tiger prawns, roasted red peppers, scallions, lemon + white wine cream sauce, fresh parmesan and arugula, capellini noodles

PRIME RIB STROGANOFF 34

shaved prime rib, roasted mushroom trio, sweet white onions, dijon demi cream sauce, fettucine, topped with sour cream and chives

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

LOBSTER MAC & CHEESE 35

atlantic lobster meat, lobster bisque cheese sauce, roasted red peppers, sweet peas, red onion jam, smoked gouda, scallions and panko crumbs

FETTUCINE CARBONARA 28

pancetta, red onion jam, sweet peas and garlic in a light cream sauce, finished with a farm fresh egg


MEDITERRANEAN SPAGHETTI 28

kalamata olives, red onions, cherry and sundried tomatoes, artichokes, olive oil, basil pesto, topped with feta cheese

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

*All our noodles are made fresh in house daily with semolina 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.*

 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

Mains

CHICKEN PARMIGIANA 33

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

CHICKEN MILANESE 35

panko breaded free-range chicken breast, lemon butter + sage cream sauce, roasted
garlic mashed potato, seasonal vegetables

SALMON ROMESCO 39

oven-baked atlantic salmon filet, roasted tomato and walnut pesto (romesco),
spanish rice and chorizo pilaf, feta cheese, pico de gallo

JAEGER SCHNITZEL 36

breaded pork loin cutlets, mushroom dijon cream sauce, spiced apple purée, roasted
garlic mashed potato, seasonal vegetables

BLACK TRUFFLE + MUSHROOM RISOTTO 34

arborio rice, trio of mushrooms, shaved black truffle, sweet white onions, hemp seeds,
green peas, nutritional yeast, kalamata olives, fennel and 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 salmon 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

mondays + tuesdays - CLOSED

Please note as a fresh scratch kitchen items may sell out at any time.
Menus subject to change without notice based on availability.

lunch

WEDNESDAY - FRIDAY 12- 2:30

appy hour

WEDNESDAY - SUNDAY 2:30-4

dinner

WEDNESDAY - SUNDAY 4-9

brunch

SATURDAY + SUNDAY 10:30-2:30

wednesdays - PIZZA + PINOT

4PM-CL

\$15 PIZZA + ½ PRICE BOTTLES OF ALL PINOT

thursdays - HALF PRICE 3 THIEVES

ALL DAY

private events - 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.