



EVENTS & CATERING BY SHUK

Have your next event organised & catered by Shuk. email: events@shuk.com.au

website: www.shuk.com.au **contact us:** info@shuk.com.au



shukbondi



shuk__official

SHUK

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

ALL DAY

7:00am until 2pm / wknd 2:30pm

CINNAMON DONUTS 4

Served warm tossed with sugar & cinnamon (until 11am or sold out).

TOAST AND SPREADS 8

Option of butter, jam, peanut butter or vegemite + GF 2 Check sides for more options

2 EGGS YOUR WAY 14.5

Fried or scrambled free range eggs with toasted sourdough, butter + GF 2 Check sides for more options

THE CLASSIC 16

Toast sourdough, avocado, goat curd, chilli oil, fresh chilli, lemon, coriander + GF 2 eggs 6, salmon pastrami 7.5 (Ve) option with almond curd

GRANOLA 17.5 (GF)

House baked gluten free granola, natural yoghurt, seasonal fruits, coconut chips & honey. option coconut yoghurt +2

PORRIDGE 17

Full cream milk, oats, chia, hems seeds, cinnamon, banana, berries, crunchy granola
Vegan optional oat, soy or almond milk

TEFF PANCAKES 21 (GF)

Ricotta, banana, berries, halva sweet dukkah & maple syrup. +bacon 6

SALMON PANCAKE 23.5 (GF)

One pancake served pastrami salmon, fried egg, beetroot relish, labne, fresh cucumber, lemon & chives

CILBIR BAGEL 22.5

Scrambled egg, avocado, labne, slow roasted cherry tomatoes, chives, dukkah, aleppo pepper & turmeric dressing. + GF 2 bacon 6 smoked salmon 7.5

ISRAELI BREAKFAST 25.5

2 eggs of your choice (fried or scrambled), Israeli salad, labne, hummus, avocado, green tahini, olives, granola with yoghurt & seasonal fruits, butter & jam + GF 2 bacon 6

FALAFEL SNACK 15 (GF) (DF)

6 falafels with tahini, hummus & pickles + pita 2

(V)

VEGETARIAN

(Ve)

VEGAN

(DF)

DAIRY FREE

(GF)

GLUTEN FREE

SHAKSHUKA 23 (DF)

Tomato, capsicum, onion, eggs, olives & sourdough + GF 2 lamb 9 smoked eggplant 4.5 chorizo, halloumi 6 ea
Vegan optional with tofu, eggplant & spinach

HUMSHUKA 23.5 (DF)

Hummus, shakshuka sauce, egg, eggplant, tahini, pine nuts, parsley, zhug, olive oil & pita bread + GF 2 lamb 9 chorizo, halloumi 6 ea
Vegan optional with mushrooms

HUMMUS W' LAMB 26.5 (DF)

12 hours slow cooked lamb pine nuts, pickles, olives & pita bread + GF 2 hard egg 3

HUMMUS W' BEEF 24.5

Beef ragu, tahini, pine nuts, chilli oil, pickles, olives & pita bread + GF 2

SALMON DELI PLATE \$ 25.5

Bagel, salmon pastrami, rocket, avocado, hard egg, Israeli salad, pickles, olives, labne & lemon + GF 2 option

CHIPS Large 8 Small 4

With tomato sauce, aioli

THE BACON & EGG 17

Rocket, aioli & zhug served on Israeli roll

HALLOUMI W' AVOCADO 17

Rocket, tomato, relish & green tahini served on Israeli roll

CHICKEN SCHNITZEL 18.5

Iceberg lettuce, tomato, aioli, zhug & pickles served on Israeli roll. + smoked eggplant 2

SHUK WRAP (available on israeli roll)

Hummus, israeli salad, pickled & shredded cabbage, herbs, tahini, amba & zhug

FALAFEL 16.5

CHICKEN SHAWARMA 17.5

LAMB 21

MARKET SALAD

Mixed leaves, avocado, carrot, cabbage, tomato, cucumber, onion, radish, crispy pita, pomegranate, fresh herbs, hems zaatar, lemon dressing, tahini on the side

CHOOSE YOUR TOPPING

HALLOUMI \$22

FALAFEL \$22

SCHNITZEL \$25

CHICKEN SHAWARMA \$25

SLOW COOKED LAMB \$26.5

SALATIM & CO

FALAFEL 20 SCHNITZEL 23 CHICKEN SHAWARMA 25.5

Chips, hummus, pickles, Israeli salad, smoked eggplant, tahini, lemon & pita bread. + GF 2

GNOCCHI BEEF RAGU 28.5

Hand made gnocchi slow cooked beef ragu & parmesan

SIDES

*Almond curd (Ve) 4.5 ea

* Feta

*Fresh tomatoes

*Hummus

*Labne

* Ricotta

*Goat curd

*Roasted cherry tomatoes

*Sautéed spinach

*Smoked eggplant

*Tahini sauce

*Avocado 6 ea

* Bacon

*Chorizo

*Halloumi

* Falafel (3)

*Chicken shawarma 7.5 ea

*Salmon pastrami

*Schnitzel

*Slow cooked lamb 9 ea

We have a variety of dishes to cater to all your dietaries/ allergies -however please note we can not guarantee 100% cross contamination.

COLD

FRESH SMOOTHIES 11 (Ve) (GF)

Mango Ginger - Coconut water, mango, banana, ginger

Mixed Berries - Apple juice, mixed berries, banana, lemon, mint

Super Green - Coconut water, avocado, mango, banana, spinach, lemon

Protein Boost - Almond milk, cacao, plant based protein, peanut butter, banana

JUICES

Homemade Lemonade 5

Cold pressed Nectar 300ml* 6

Fresh Young Coconut 7

Fresh Orange Juice 7

OVER ICE

Kids Chocolate Milk (No ice) 4.8

Iced Latte / Long Black / Mocha 6

Iced Chocolate 6

Pomegranate Lime Soda 6

Lemon Lime Bitters 6

SOFT

Still Water 3.5

Capi Soda* 4

Karma cola 300ml 5

Gingerella ginger beer 5

Lemy lemonade 300ml 5

Lemon Raspberry 5

Remedy Kombucha 330ml* 5.5

ALCOHOL

BEER

Asahi Super Dry 9.5

Stone & wood Pacific Ale 10

4 Pines Pale Ale 10

Apple Cider 9.5

James squire alcoholic ginger beer 10

COCKTAILS

Aperol Spritz Prosecco, Aperol, Soda 14.5

Mimosa Orange juice, Prosecco 9.5

Bloody Mary Hot tomato juice & spices, vodka 14.5

Virgin Mary 9.5

Vodka Soda & Lime 12.5

Gin & Tonic 12.5

SPARKLING

Prosecco Bandini NV, ITA Glass 11 Bottle 55

WHITE

Totara Sauv. Blanc 11 52

Marlborough AU 60

Mountadam, Pinot Gris 52

Eden Vallet, AU 52

Tar & Roses, Pinot Grigio 64

Central Vic, AU 64

ROSE

AIX Rose Provence, France 2018 14 64

RED

In Dreams, Pinot Noir YarraValey, AU 14 64

Yangara, Shiraz Mc Laren Vale, SA AU 64

Fat Bastard Malbec Mendoza, ARG 64



10 % surcharge on weekends - 15% surcharge on public holidays.

* hours may vary due public holiday - menu items may vary depending on seasonal availability - SHUK is a fully licensed venue.

HOT DRINKS

COFFEES

Flat White Small 4.3 Large 5

Latte 4.3 5

Tumeric Latte 4.3 5

Piccolo Latte 4.3 5

Mocha 4.3 5

Cappuccino 4.3 5

Long Black 4.3 5

Macchiato 4.3 5

Short Black 3.8 5

Hot chocolate 4.3 5

Babychino 1.5 2

Almond milk, Soy

Oat milk options,

Extra shot or Decaf +0.5

BLACK TEAS

Earl Grey 5

English Breakfast 5

CHAI BY SHUK

5.5

Fresh ginger, cinnamon,

Indian tea, cardamom,

bay leaf, allspice, fennel

seed, honey & your choice

of milk

HERBAL TEAS

Green Tea 5

Peppermint 5

Fresh Mint 5

Lemongrass Ginger 5

Chamomile 5

*Please ask our wait staff for available flavours