SHUK

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

ALL DAY

7:00am until 2pm

GRILLED SHUK ARTISAN SOURDOUGH 9
Served with Copper tree farm cultured butter, jam, peanut butter or vegemite.
Bagel 1.5. GF 1. Charcoal 2. Multigrain/Rye available

EGGS YOUR WAY 17
Fried, scrambled or poached free range eggs with grilled Shuk sourdough & Copper tree farm cultured butter.
GF 1. Charcoal GF 2. Zhug 1
Add your favourite side

THE CLASSIC AVO 19
Finely sliced Avocado, Meredith Dairy goat curd, chilli oil, fresh chilli, lemon & fresh coriander on Sourdough toast.
VE option house made almond curd instead of goat curd. GF 1. Charcoal GF 2.

HOUSE-MADE GF GRANOLA 19
Yoghurt, berries, seasonal fruits, toasted coconut chips & local organic honey.
Vegan option *coconut yoghurt 2*

OAT PORRIDGE 18.5
Overnight steel cut oats, milk, banana, berries, house GF granola & cinnamon. VE option with oat milk & pure maple.

TEFF PANCAKES - GF 25
Ethiopian teff pancakes, ricotta, banana, berries, halva sweet dukkah & 100% pure canadian maple syrup.
Teff is an ancient Ethiopian grain that's naturally gluten-free, rich in protein, iron, and fiber, with a mild, nutty flavor-perfect for a nourishing start to your day, and at Shuk, it's a treat!

SUPER BOWL - GF 24
Poached egg, halloumi, mushrooms, kale, almond curd, avocado, Israeli salad, beetroot relish, pomegranate, hemp seeds, pickled cabbage, almonds & fresh herbs.
Vegan option *with tofu, no egg/halloumi.*

FALAFEL TREAT (6) - VE - GF 17.5
House-made green falafel, tahini dressing, house hummus, pickled cabbages, beetroot relish, zhug.

CHIPS 9.5
Shoestring fries with tomato sauce or aioli.

SHAKSHUKA

Eggs in slow cooked rich sauce of tomato, capsicum, onion & spices, with marinated olives & Shuk's grilled artisan sourdough.

SHAKSHUKA - DF 25.5
GF 1. Charcoal GF 2. Zhug 1.5
12hr lamb mince 11.5. Smoked eggplant 5.

BALADI SHAKSHUKA 28
With eggplant, feta, and spinach.

VEGAN SHAKSHUKA 25.5
With tofu, spinach and eggplant. *(no egg)*

HUMMUS PLATES

All hummus plates are served with olives, zhug, pine nuts, olive oil & warm pita bread.

TAHINI - VE 11.5
With green tahini.

MUSHROOMS -VE 25
Pickled zucchini & tahini

GRILLED CHICKEN SHAWARMA 26.5
Pickled zucchini & tahini

12HR SLOW COOKED LAMB DF 28.5
With pickles.
Hard egg 4. GF 1. Charcoal GF 2.

HUMSHUKA - DF 26.5
House-made hummus, 1 egg in slow cooked rich sauce of tomato, capsicum, onion & spices, smoked eggplant, tahini, pine nuts, parsley, zhug, olive oil. Served with warm pita bread. Add lamb mince 11.5.
Vegan option *with mushrooms*

SIDES

Zhug	1.5
Pickles	2
Egg	4
Almond curd (Ve)	5
Feta	5
Fresh tomato	5
House-made hummus	5
Labne	5
Ricotta	5
Goat curd	5
Tahini sauce	5
Roasted cherry tomatoes	5
Sautéed spinach	5
Sautéed mushroom	6.5
Smoked eggplant (VE)	5
Avocado	6.5
Bacon	6.5
Chorizo	6.5
Grilled Halloumi	6.5
House-made green falafel (3)	6.5
Grilled chicken shawarma	8
Smoked salmon	8
Chicken schnitzel	8
12hr lamb mince	11.5

MARKET SALAD

Served with toasted sourdough.
Mixed leaf, avocado, carrot, tomato, radish, cucumber, pickled cabbage, pepitas, lemon dressing & tahini on the side.

CHOOSE YOUR PROTEIN
HALLOUMI $23.5
FALAFEL $23.5
SCHNITZEL $24.5
CHICKEN SHAWARMA $24.5
SMOKED SALMON $25
12HR LAMB MINCE $27

SANDWICHES

ADD COMBO CHIPS +4 With tomato sauce, aioli

THE BACON & EGG ROLL - DF 19.5
2 Fried eggs, grilled bacon, rocket, house-made zhug, aioli & on toasted Shuk Israeli roll. Add cheese 3.

CHICKEN SCHNITZEL ROLL - DF 21.5
Lettuce, tomato, zhug, pickled cabbage & aioli on toasted Shuk Israeli roll.
Smoked eggplant 5

SHUK WRAP - DF
House-made hummus, Israeli salad, pickled cabbage, herbs, shredded cabbage, tahini, amba & zhug.
House-made falafel - VE 18
Grilled chicken with shawarma 19.5
12hr slow cooked lamb 23.5

FROM THE COUNTER

Ham & Cheese Croissant 10.5
Shredded chicken w cranberries, mix leaves,aioli on sourdough 16
Halloumi & eggplant sundried tomato, pesto, fresh rocket toastie 15
NYC Pastrami Sandwich Cheddar, pickled cucumber, chilli aioli 17.5
Tuna Melt Sandwich provolone dolce & pickled zucchini 16
Mini Buns (Ham & Cheese / Salmon) 5/7.5

KIDS MENU

Small chips	6.5
Ham & cheese pita toastie	9.5
Natural yoghurt, fruit & berry cup	9.5
Scrambled or fried eggs w sourdough	10.5
Smashed avocado w sourdough bread	10.5
Oat porridge w banana & berries	10.5
Teff pancakes, banana, blueberries, maple	13
Grilled chicken or schnitzel W chips or salad	14

V - VEGETARIAN VE - VEGAN DF - DAIRY FREE GF - GLUTEN FREE

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

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COLD

FRESH SMOOTHIES 12

Mango Bliss- Coconut water, mango, banana, strawberry & coconut chips.

Mixed Berries - Apple juice, mixed berries, banana, coconut yoghurt, lemon & mint.

Super Green - Coconut water, coconut yoghurt avocado, mango, banana, spinach, lemon & hemp seeds.

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

FRESH SQUEEZED JUICES

Orange juice	9
Green apple juice	9
Carrot, orange, lemon	9
Cucumber, apple, celery, ginger	9
Cold-pressed juices by Shuk 350ml*	8

OVER ICE

Iced Latte / Iced Mocha	7.3
Double shot over ice with your choice of milk	
Iced Long Black	7.3
Iced Chocolate	7.3
Kids Ice chocolate	5
Iced Matcha	8.4
Iced Strawberry Matcha	9.4
Iced Coconut Cloud Matcha	9.4

SOFT

Still Water	3.7
Coke	6
Coke Zero	6
Sprite	6
Fanta	6
San Pellegrino 250ML	6
Kombucha	6
**Please ask our wait staff for available flavours*	
Razza Lemonade	6
Lemon Lime Bitters	6
Pomegranate Lime Soda	6
Sparkling Lemonade	7.3

ALCOHOL

COCKTAILS

Aperol Spritz Prosecco, Aperol & Soda	16
Mimosa Orange juice & Prosecco	10.5
Bloody Mary Spiced Tomato Juice & Vodka	16

SPARKLING

	Glass	Bottle
Prosecco Bandini NV, ITA	11.5	55

WHITE

Totara Sauv. Blanc Marlborough AU	11.5	55/6
Mountadam, Pinot Gris Eden Vallet, AU		3
Tar & Roses, Pinot Grigio Central Vic, AU		55

ROSE

AIX Rose Provence, France 2018	15	67

RED

In Dreams, Pinot Noir YarraValey, AU	67
Yangarra, Shiraz Mc Laren Vale, SA AU	67

BEER

Asahi Super Dry	10

HOT DRINKS

COFFEES

	REG	LRG
Flat White	5.2	5.9
Latte	5.2	5.9
Turmeric Latte	5.2	5.9
Piccolo Latte	5	
Mocha	5.2	5.9
Cappuccino	5.2	5.9
Long Black	5.2	5.9
Macchiato	5	
Short Black	4	
Hot Chocolate	5.2	5.9
Matcha		6.7
Babyccino w marshmallow	2	
Almond, Soy, Oat	0.8	
Lactose free milk	0.8	
Extra shot or Decaf	0.5	
Vanilla syrup	0.7	
Caramel syrup	0.7	
Hazelnut syrup	0.7	

TEAS 5.8

Earl Grey
English Breakfast
Green Tea
Peppermint
Lemongrass Ginger
Chamomile
Fresh Mint

CHAI BY SHUK 6.8

Fresh ginger, cinnamon, Indian tea, toasted cardamom, bay leaf, allspice, fennel seed, honey & your choice of milk

SCAN ME

TO SEE OUR FULL RANGE OF SERVICES

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.