

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 GF 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, Oatly oat milk, banana, berries, dulce de leche, house gluten free granola & cinnamon.

Vegan option Replace dulce de leche for 100% pure canadian maple

TEFF PANCAKES - GF 24.5

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!

SALMON PANCAKE - GF 24

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

CILBIR BAGEL 24.5

Scrambled eggs, avocado, house-made labne, slow roasted cherry tomatoes, chives, Shuk dukkah, aleppo pepper & turmeric dressing. GF 1. Charcoal GF 2.

Add your favourite side

SUPER BOWL - GF 23.5

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.

ISRAELI BREAKFAST 28.5

2 eggs of your choice (fried, scrambled or poached), olives, Israeli salad, house-made labne and hummus, avocado, green tahini, butter, jam, granola with yoghurt & seasonal fruits. GF 1. Charcoal GF 2.

Add your favourite side

SHAKSHUKA

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

CLASIC SHAKSHUKA - DF 25.5

GF 1. Charcoal GF 2. Zhug 1.
Slow cooked lamb 11.5. Smoked eggplant 5.

BALADI SHAKSHUKA 27.5

With eggplant, feta, and spinach.

VEGAN SHAKSHUKA 25.5

With tofu, spinach and eggplant.

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

12 HOURS SLOW COOKED LAMB - DF 28.5

With pickles.

Hard egg 4. GF 1. Charcoal GF 2.

HUMSHUKA - DF 26

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 11.5.

Vegan option with mushrooms

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.

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 PROTEIN

HALLOUMI \$23.5

FALAFEL \$23.5

SCHNITZEL \$24.5

CHICKEN SHAWARMA \$24.5

SMOKED SALMON \$25

SLOW COOKED LAMB \$27

SANDWICHES

ADD COMBO CHIPS +4 With tomato sauce, aioli

THE BACON & EGG ROLL - DF 19

2 Fried eggs, grilled bacon, rocket, house-made zhug, aioli & on toasted Shuk Israeli roll. Add cheese 3.

HALLOUMI W' AVOCADO 18.5

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

CHICKEN SCHNITZEL ROLL 20.5

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 17.5

Grilled chicken with shawarma 19

12 hour Slow cooked lamb 23

KIDS MENU

Small chips	6.5
Ham & cheese in a 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
Teff pancakes, banana, blueberries, maple	10.5
Grilled chicken or schnitzel W chips or salad	14

SIDES

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

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	8
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/Coke Zero	4
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 Hot Tomato Juice & Spices, Vodka	16

SPARKLING

	Glass	Bottle
Prosecco Bandini NV, ITA	11.5	55

WHITE

Totara Sauv. Blanc Marlborough AU	11.5	55
Mountadam, Pinot Gris Eden Vallet, AU		63
Tar & Roses, Pinot Grigio Central Vic, AU		55

ROSE

AIX Rose Provence, France 2018	15	67
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RED

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

BEER

Asahi Super Dry	10
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HOT DRINKS

COFFEES

	REG	LRG
Flat White	4.8	5.5
Latte	4.8	5.5
Turmeric Latte	4.8	5.5
Piccolo Latte	4.8	
Mocha	4.8	5.5
Cappuccino	4.8	5.5
Long Black	4.8	5.5
Macchiato	4.8	
Short Black	3.8	
Hot Chocolate	4.8	5.5
Matcha		6.5
Babyccino w marshmallow	2	
Almond, Soy, Oat	0.7	
Lactose free milk	0.7	
Extra shot or Decaf	0.5	
Vanilla syrup	0.7	
Caramel syrup	0.7	
Hazelnut syrup	0.7	

TEAS

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

CHAI BY SHUK

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



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.