

SHUK

Weekdays Kitchen opens 6:30 am until 3:00pm

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

Weekend Kitchen opens 7:00 am until 3:00pm

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

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

THE OG 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

EGGS YOUR WAY 17
2 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.
Vegan option house made almond curd instead of goat curd. GF 1. Charcoal GF 2.

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!

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

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

WRAPS & ROLLS

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

CHICKEN SCHNITZEL ROLL 21
Lettuce, tomato, zhug, pickled cabbage & aioli on toasted Israeli roll.
Add 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 shawarma 19.5
12 hour slow cooked lamb 23.5

CHIPS (Large) 9.5
Shoestring fries with tomato sauce or aioli.

ISRAELI SALAD - GF 10
Diced cucumber, cherry tomatoes, parsley, feta, Spanish onion, lemon & olive oil dressing.
FALAFEL TREAT (6) - VE - GF 17.5
House-made green falafel, tahini, house hummus, pickled cabbages, beetroot relish.

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.
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

SIDES

Goat curd 5
Almond curd (VE) 5
Feta 5
Fresh tomato 5
House-made hummus 5
House-made labne 5
Roasted cherry tomatoes 5
Sautéed spinach 5
Smoked eggplant (VE) 5
Tahini sauce (VE) 5
Green tahini (VE) 5
Ricotta 5
Egg (scrambled/fried/poached) 4
Tofu 5
Grilled halloumi 6.5
House-made green falafel (3) 6.5
Avocado (VE) 6.5
Sautéed mushroom (VE) 6.5
Bacon 6.5
Chorizo 6.5
Smoked salmon 8
Chicken schnitzel 8
Grilled chicken shawarma 8
12 hour slow cooked lamb 11.5

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.

POWER HARVEST BOWL - V - GF 24.5
Baby spinach, rocket, avocado, chickpeas & lentils, roasted sweet potato, hard boiled egg, pickled cauliflower, tomato, cucumber, onion, labne, seeds salad crunch & lemon dressing served with charcoal gluten free bread.
Add your favourite protein

CAESAR SALAD - GF
Lettuce, avocado, boiled egg, red radish, parmesan, pine nuts, dill & caesar dressing.
GF 1
CHOOSE YOUR PROTEIN

Caesar salad (no protein) 21.5
Falafel (4) 25.5
Chicken schnitzel 26.5
Smoked salmon 28
Grilled chicken shawarma 28

SHUK MEDITERRANEAN PLATE - DF
House-made hummus, Israeli salad, pickles, tahini, pita bread & chips or salad. GF 1
CHOOSE YOUR PROTEIN
Falafel (4) 26
Grilled halloumi 26
Chicken schnitzel 28.5
Grilled chicken shawarma 29.5

FROM THE COUNTER

Ham & Cheese Croissant 10
Tomato & Cheese Croissant 9.5
Green Goddess shredded chicken toastie 16
Halloumi & eggplant sundried tomato, pesto, fresh rocket toastie 15
NYC Pastrami Sandwich Cheddar, pickled cucumber, chilli aioli 17
Tuna Melt Sandwich provolone dolce & pickled zucchini 16
Smoked Salmon Bagel rocket, capers, labne 18

SHUK SOURDOUGH & PASTRIES ARE BAKED FRESH DAILY!

PLEASE SEE OUR FRONT COUNTER FOR MORE OPTIONS, SUBJECT TO AVAILABILITY.

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
Avocado w sourdough 10.5
Kids oat porridge w banana and honey 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 dietary/allergies - however please note we can not guarantee 100% cross contamination.

SHUK

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COLD

OVER ICE

Iced Latte / Iced Mocha	7.3
<i>Double shot over ice with your choice of milk</i>	
Iced Long Black	7.3
<i>Triple shot over ice & water</i>	
Iced Chocolate	7.3
Kids Iced chocolate	7
Sparkling Lemonade	7.3
<i>House-made lemon reduction & soda.</i>	
Iced Matcha	8.4
Iced Strawberry Matcha	9.4
Iced Coconut Cloud Matcha	9.4
<i>Creamy matcha served over ice with coconut water</i>	
Strawberry Matcha Cloud	9.4
<i>Creamy matcha & strawberry cloud over your choice of milk</i>	

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
Fresh young coconut	8.5
Cold-pressed juices by Shuk 350ml*	8

SOFT

Still Water	3.7
Coke/Coke Zero/Sprite/Fanta	6
San Pellegrino 250ML	6
Kombucha*	6
<i>*Please ask our wait staff for available flavours</i>	
Lemmy Lemonade	6
Razza Lemonade	6
Gingerella	6
Lemon Lime Bitters	6
Pomegranate Lime Soda	6

HOT DRINKS

COFFEES

	REG	LRG
Flat White	5	5.7
Latte	5	5.7
Turmeric Latte	5	5.7
Piccolo Latte	5	
Mocha	5	5.7
Cappuccino	5	5.7
Long Black	5	5.7
Macchiato	4.6	
Short Black	3.8	
Hot Chocolate	5	5.7
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

HOUSE-MADE CHAI BY SHUK 6.8

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

SHUK CATERING BRING THE FEAST HOME



Hosting a birthday, brunch, office lunch, or weekend feast?

Let SHUK bring the flavour — fresh, generous, and made with love.

Perfect for gatherings big or small.

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

* hours may vary due to public holiday

Menu items may vary depending on seasonal availability. SHUK is a fully licensed venue.

RAISE A GLASS

COCKTAILS

Aperol Spritz	Prosecco, Aperol & Soda	16
Limoncello Spritz		13
Yuzu Mandarin Spritz		13
Mimosa	Orange juice & Prosecco	10.5
Bloody Mary	Spiced tomato Juice & Vodka	16
Vodka lime & soda		13
Gin & Tonic		13

SPARKLING

	Glass	Bottle
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Prosecco Bandini NV, ITA	11.5	55
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WHITE

Totara Sauv Blanc Marlborough AU	11.5	55
Nick Spencer, Pinot Gris Hilltops NSW, AU		55
Nick O'leavy, Chardonnay		60

ROSE

AIX Rose Provence, France 2018	15	67
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RED

Fat Bastard Malbec Mendoza, ARG	15	67
Lark Hill Regional Pinot Noir, NSW		55
Henschke Five Shillings Shiraz Blend, NSW		67

BEER

Heaps Normal (non- alcoholic)	10.5
Asahi Super Dry	10
Stone & wood Pacific Ale	10.5
4 Pines Pale Ale	10.5
Apple Cider	10

To book your event
events@shuk.com.au