

SHUK

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

SHUK SOURDOUGH & PASTRIES ARE BAKED FRESH DAILY!

PLEASE SEE OUR FRONT COUNTER FOR MORE OPTIONS

ALL DAY

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

EGGS YOUR WAY 17
Fried or scrambled free range eggs with 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

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

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 9.5
Shoestring fries with tomato sauce or aioli.

THE BIG BREAKFAST 26.5
2 fried or scrambled eggs, bacon, roasted cherry tomatoes, sautéed mushrooms, labne, beetroot relish, avocado, pickled cabbage, pickled chilli and a potato hash brown, served with Shuk's grilled artisan sourdough.
GF 1. Charcoal GF 2.
Vegan option with falafel instead

FALAFEL TREAT (6) - VE - GF 17.5
House-made green falafel, tahini dressing, 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.
Add 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 & extra virgin olive oil.

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 slow cooked lamb 11.5.
Vegan option with mushrooms

KIDS MENU

Scrambled or Fried Egg w Sourdough 10.5
Kids acai 9
Avocado Toast 10.5
Granola Yoghurt and Fruit 9.5
Ham and Cheese Pita Toastie 9.5
Schnitzel and Chips 14

ACAI BOWL - GF - VE

House baked granola, banana & strawberry.

MEDIUM 16
LARGE 18

TOPPINGS

Coconut Chips 1
Chia Seeds 1.5
Honey 1.5
Peanut Butter 1.5
Hemp Seeds 2
Nutella 2
Natural Yoghurt 2
Coconut Yoghurt 2
Blueberries 2
Cacao Nibs 2
Pistachio Spread 3

SALADS

(All served with Sourdough toast, GF optional)

MARKET SALAD - DF

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

CHOOSE YOUR PROTEIN

FALAFEL 23.5

SCHNITZEL 24.4

CHICKEN SHAWARMA 24.5

SMOKED SALMON 25

SIDES

Egg (Scrambled, fried or boiled) 4
Fresh Tomatoes 5
House-made hummus 5
Goat Curd 5
Feta 5
Falafel (3) 6.5
Avocado 6.5
Halloumi 6.5
Bacon 6.5
Chorizo 6.5
Smoked Salmon 8
Chicken Schnitzel 8
12 hour Slow cooked lamb 11.5

FROM THE COUNTER

Sandwich selection is subject to availability and may change without prior notice.

Ham & Cheese Croissant 10
Tomato & Cheese Croissant 9.5
Ham & Cheese Baguette 9.5
Eggplant Mozzarella pita 15
Prosciutto Cheese & pesto 15
NYC Pastrami Sandwich 17
Cheddar, pickled cucumber, zhug, aioli
Tuna Melt Sandwich provolone dolce & pickled zucchini 16
Mini Buns 7.5
Check with our staff for availability



TO SEE OUR FULL
RANGE OF SERVICES.

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

OVER ICE

Iced Latte / Iced Mocha	7.3
Iced Long Black	7.3
Cold Brew single origin	7
Iced Chocolate	7.3
Iced Chai Latte	7
Kids chocolate milk	5
Sparkling Lemonade	7.3
House-made lemon reduction & soda.	
Iced Matcha	8.4
Iced Turmeric Latte	7
Iced Strawberry Matcha	9.4
Iced Coconut Cloud Matcha	9.4
Creamy matcha served over ice with coconut water	
Iced Strawberry Matcha Cloud	9.4
Creamy matcha & strawberry cloud over your choice of milk	

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 seed.

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
Remedy Kombucha 330ml*	6
*Please ask our wait staff for available flavours	
Lemmy Lemonade	6
Razza Lemonade	6
Gingerella	6
Lemon Lime Bitters	6
Pomegranate Lime soda	6

ALCOHOL

COCKTAILS

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

SPARKLING

	Glass	Bottle
Prosecco Bandini NV, ITA	11.5	55

WHITE

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

ROSE

AIX Rose Provence, France 2018	15	67
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RED

Fat Bastard Malbec Mendoza, ARG	15	67
In Dreams, Pinot Noir Yarra Valley, AU	67	
Yangara, Shiraz McLaren Vale, SA AU	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 SEE OUR FULL RANGE
OF SERVICES

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
Chai Latte	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	

CHAI BY SHUK 6.8

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

TEAS 5.8

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

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.