

# SHUK

## BREAKFAST

6:30am - 12:30pm

### TOAST AND SPREADS 7

Option of butter, jam, peanut butter or vegemite +2 (GF)

### 2 EGGS YOUR WAY 13

fried or scrambled with toast  
sourdough + (GF) 2 fresh tomato, hummus 4 ea  
avocado, bacon, halloumi 5.5 ea

### THE CLASSIC 14

avocado toast, goat curd, chilli, lemon, coriander  
+ (GF) 2 egg 3, smoked salmon 7  
(Ve) option with almond curd

### GRANOLA 17 (GF)

house baked gluten free granola, natural yoghurt,  
seasonal fruits, coconut chips & honey.  
(Ve) option coconut yoghurt +2

### PORRIDGE 17

Full cream milk, oats, chia, hemp seeds,  
cinnamon, banana, berries, crunchy granola  
(Ve) almond, soy, oat milk options +1

### TEFF PANCAKES 19.5 (GF)

ricotta, banana, berries, sweet dukkah &  
maple syrup. +bacon 5.5

### BREAKFAST BOWL 21

fried egg, king brown mushrooms,  
broccolini, chickpea, almond curd, avocado,  
israeli salad, pickles, smoked almond, crispy pita,  
pomegranate, hemp seeds, herbs  
(Ve) replace egg with tofu (GF) +2

### CILBIR BAGEL 20

scrambled egg, avocado, labne, slow  
roasted cherry tomatoes, chives, dukkah,  
aleppo pepper & turmeric dressing.  
+ (GF) 2 bacon 5.5 smoked salmon 7

### ZUCCHINI & CORN FRITTERS 22 (GF)

matbucha, goat curd, coriander & lemon  
+ egg 3 avocado, bacon, chorizo 5.5 ea  
smoked salmon 7

### ISRAELI BREAKFAST 24

2 eggs of your choice (fried or scrambled), Israeli  
salad, olives, labne, hummus, jam, avocado,  
tahini, granola with yoghurt + (GF) 2 bacon 5.5

## ALL DAY

until 2:30pm / wknd 3:00pm

### CHIPS OR SWEET POTATO CHIPS 8

with tomato sauce, aioli or vegan aioli

### FALAFEL SNACK 14.5 (Ve) (GF)

6 falafels with tahini, hummus & pickles  
+ pita 2

### SHAKSHUKA 19.5 (DF)

tomato, capsicum, onion, eggs, olives &  
sourdough + (GF) 2  
lamb 9 smoked eggplant 4 chorizo, halloumi 5.5 ea  
Vegan optional with tofu & eggplant

### HUMSHUKA 21.5

hummus, shakshuka sauce, egg, eggplant, tahini,  
pine nuts, parsley, zhug, olive oil, harissa & pita bread  
+ (GF) 2 lamb 9 chorizo, halloumi 5.5

### SABICH BOWL 19 (DF)

falafel, tahini, smoked eggplant, hard egg, Israeli  
salad, radish, pickled carrots, amba &  
pita bread. + (GF) 2 (Ve) option

### HUMMUS SINIYA 21.5 (Ve)

Spiced plant based ground meat, tomato, red onion,  
tahini, pine nuts, pickles, parsley, zhug, harissa &  
pita bread. + (GF) 2 falafels 6

### HUMMUS W' LAMB 24 (DF)

12 hour slow cooked lamb, pine nuts, pickles,  
olives & pita bread. + (GF) 2 hard egg 3

## SIDES

* hummus * roasted cherry tomatoes	4
* labne * fresh tomatoes * ricotta * feta	
* tahini * smoked eggplant * spinach	
* almond curd (Ve) * Israeli salad	
* goat curd	
* halloumi * chorizo * avocado *	5.5
* sautéed king brown mushrooms	
* bacon	
* falafel (3) * schnitzel	6
* smoked salmon	7
* slow cooked lamb	9

## SANDWICHES

### THE BACON & EGG 14 (DF)

rocket, aioli & zhug served on Israeli roll

### HALLOUMI W' AVOCADO 15

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

### CHICKEN SCHNITZEL 15 (DF)

iceberg lettuce, tomato & aioli served on  
Israeli roll. + smoked eggplant 2

### SHUK WRAP (DF) (available in israeli roll)

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

### FALAFEL 15 (Ve)

### LAMB 19.5

see counter for more options.  
sandwiches from the kitchen are available  
on gluten free bread (+2), wholewheat,  
light rye, multigrain

## EVENTS & CATERING BY SHUK

Have your next event organised & catered  
by Shuk.

We will provide you with wait staff & your  
own Shuk chef who will cook for you on site.

email: [events@shuk.com.au](mailto:events@shuk.com.au)

call: 02 93 000 721



website: [www.shuk.com.au](http://www.shuk.com.au)

contact us: [info@shuk.com.au](mailto:info@shuk.com.au)

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15% surcharge on public holidays.  
\* hours may vary due public holiday -  
menu items may vary depending on seasonal  
availability - No split bills on weekends.  
SHUK is a fully licensed venue..

Week days kitchen closes 2:30pm

Weekends & public holidays close 3:00pm

## LUNCH

12 - 2:30pm / wknd 3:00pm

## SALADS (all served with toast sourdough, gf optional)

### HALLOUMI & PEAR 19.5

mixed leaves, carrot, cabbage, pear, onions  
avocado, cherry tomato, cucumber, radish,  
smoked almonds, pomegranate, miso &  
sesame dressing.

### SALAD NICOISE 19.5

iceberg lettuce, hard boiled egg, tuna, cherry  
tomatoes, cucumber, onions, broccolini,  
chickpea, carrots, kalamata olives, lemon dressing.

salad toppings  
feta, tuna 4, halloumi 5.5 falafel, schnitzel 6  
smoked salmon, chicken skewer,  
beef kofta 7  
slow cooked lamb 9

## SALATIM & CO

grilled tomato, pickles, Israeli salad,  
smoked eggplant, tahini, hummus,  
egg & pita bread. + (GF) 2 chips 4

### FALAFEL 20 (Ve)

### SCHNITZEL 21

### BEEF KOFTA 23

### CHICKEN SHAWARMA SKEWERS 22

coleslaw, harissa, tahini, pickles, pita bread.  
+ (GF) 2, chips 4

### PLANT BASED BURGER 21 (Ve)

vegan patty, lettuce, tomato, pickles, vegan aioli,  
harissa served with chips (GF) +2

### KOFTA BURGER 22

Kofta patty, lettuce, tomato, pickles, aioli, harissa  
served with chips + (GF) 2 cheddar 1

(V) VEGETARIAN (Ve) VEGAN  
(GF) GLUTEN FREE (DF) DAIRY FREE

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

# SHUK

## COLD

### FRESH SMOOTHIES

VEGAN & GF

<b>Mango Ginger</b> - Coconut water, mango, banana, ginger	11
<b>Mixed Berries</b> - Apple juice, mixed berries, banana, lemon, mint	11
<b>Super Green</b> - Coconut water, avocado, mango, banana, spinach, lemon	11
<b>Protein Boost</b> - Almond milk, cacao, plant based protein, peanut butter, banana	11

### JUICES

Fresh Orange Juice	7
Homemade Lemonade	5
Fresh Young Coconut	7
Cold pressed Nectar 300ml*	6

### OVER ICE

Iced Latte / Long Black / Mocha	5.8
Cold brew	5.8
Iced Chocolate	5.8
Kids Chocolate Milk (No ice)	4.8
Pomegrenate Lime Soda	6
Lemon Lime Bitters	6

### SOFT

Remedy Kombucha 330ml*	5.5
Capi Lemon Soda	4
Capi Ginger Beer / Blood Orange Soda / Grapefruit Soda	4
San Pellegrino	5
Still Water	3.5
Coke	3.5

\*Please ask the waiter for available flavours

## HOT DRINKS

### COFFEES

Small Large

Flat White	4.3	5
Latte	4.3	5
Tumeric Latte	4.3	5
Piccolo Latte	4.3	
Mocha	4.3	5
Cappuccino	4.3	5
Long Black	4.3	
Macchiato	4.3	5
Short Black	3.8	
Hot chocolate	4.3	5
Babychino	1.5	2

Almond milk, Soy options, Oat milk  
Extra shot or Decaf +0.5

### BLACK TEAS

Earl Grey	4.5
English Breakfast	4.5

### CHAI BY SHUK

5.3

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

### HERBAL TEAS

	4.5
Green Tea	4.5
Peppermint	4.5
Fresh Mint	4.5
Lemongrass Ginger	4.5
Chamomile	



## 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

<b>Aperol Spritz</b> Prosecco, Aperol, Soda	14.5
<b>Mimosa</b> Orange juice, Prosecco	9.5
<b>Bloody Mary</b> Hot tomato juice & spices, vodka	14.5
<b>Virgin Mary</b>	9.5
<b>Vodka Soda Lime</b>	12.5
<b>Gin Tonic</b>	12.5

## WINES

### SPARKLING

Glass Bottle

Prosecco Bandini NV, ITA	11	55
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### WHITE

Totara Sauv. Blanc Marlborough AU	11	52
Mountadam, Pinot Gris Eden Vallet, AU	13	60
Tar & Rosses, Pinot Grigio Central Vic, AU	11	52

### ROSE

AIX Rose Provance, France 2018	13	62
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### RED

In Dreams, Pinot Noir YarraValey, AU	14	64
Yangara, Shiraz Mc Laren Vale, SA AU	14	64
Fat Bastard Malbec Mendoza, ARG	14	64



### SHUK VENUES

**Bondi** - 0423 199 859 • 2 Mitchell St, North Bondi NSW 2026  
**Bakery** - 0403 575 361 • 40 Mitchell St, North Bondi NSW 2026  
**Falafel** - 0434 687 767 • Shop G07/180 Campbell Parade, Bondi Beach NSW 2026  
**Chatswood** - 0413 236 696 • Shop R03/260 Victoria Ave, Chatswood NSW 2067  
**Elizabeth Bay** - 0413 236 712 • 61-69 Roslyn Gardens, Elizabeth Bay NSW 2011  
**Surry Hills** - 0466 756 5022 • 4/490 Crown Street, Surry Hills, NSW 2010

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