

SHUK

BREAKFAST

6:30am - 12:30pm

TOAST AND SPREADS 7

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

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 3pm / wknd 3:30pm

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 ea
* labne * fresh tomatoes * ricotta * feta
* tahini * smoked eggplant * spinach
* almond curd (Ve) * Israeli salad
* goat curd

* halloumi * chorizo * avocado * 5.5 ea
* sautéed king brown mushrooms
* bacon

* falafel (3) * schnitzel 6 ea

* smoked salmon 7 ea

* slow cooked lamb 9 ea

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

call: 02 93 000 721



website: www.shuk.com.au

contact us: 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 - 3pm / wknd 3:30pm

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
(Ve) replace chicken with falafel

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

Mango Ginger - Coconut water, mango, banana, ginger	11
Mixed Berries - Apple juice, mixed berries, banana, lemon, mint	11
Super Green - Coconut water, avocado, mango, banana, spinach, lemon	11
Protein Boost - 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

Ice Latte / Long Black / Mocha	5.8
Ice Chocolate	5.8
Kids Chocolate Milk (No ice)	4.8
Pomegranate Lime Soda	6
Lemon Lime Bitters	6

SOFT

Remedy Kombucha 330ml*	5.5
Karma cola 300ml	5
Gingerella ginger beer	5
Lemy lemonade 300ml	5
Lemon Raspberry	5
Capi Soda*	4
Still Water	3.5
Sparkling Water	Complimentary

*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 milk, 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, all spice, fennel seed, honey & your choice of milk

HERBAL TEAS

Green Tea	4.5
Peppermint	4.5
Fresh Mint	4.5
Lemon Ginger	4.5
Chamomile	4.5
Hot water & lemon	0.5



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

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