

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

GRILLED SHUK ARTISAN SOURDOUGH 9

Served with Copper tree farm cultured butter, jam, peanut butter or vegemite.
GF 1. Charcoal GF 2. Bagel 1.5

EGGS YOUR WAY 17

2 Fried or scrambled free range eggs with grilled Shuk sourdough & Copper tree farm cultured butter.
GF 1. Charcoal GF 2.
Add your favourite side

TOMATO TARTINE 15

Labne, tomato, hemp zaatar, lemon olive oil.
Egg 4. Harris Smoked Salmon 8. Avocado 6.5
Vegan Option almond curd. GF 1.

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.

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.

CHICKEN SCHNITZEL ROLL - DF 21

Lettuce, tomato, zhug, pickled cagabbe & aioli on israeli roll.
Replace Schnitzel With Chicken Shawarma
GF (Wrap Optional).

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.
Vegetarian 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.
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.

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

ACAI BOWL - GF - VE

House baked granola, banana & strawberry.

MEDIUM 16

LARGE 18

TOPPINGS

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

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 24.5

CHICKEN SHAWARMA 24.4

SMOKED SALMON 25

SIDES

Egg (Scrambled, fried or boiled)	4
Fresh Tomato	5
Feta	5
House-made hummus	5
Goat Curd	5
Sautéed spinach	5
Smoked eggplant (VE)	6.5
Sautéed mushroom (VE)	6.5
Avocado (VE)	6.5
House-made green falafel (3)	6.5
Grilled halloumi	6.5
Bacon	6.5
Chorizo	6.5
Prosciutto	6.5
Smoked Salmon	8
Chicken Schnitzel	8
Grilled chicken shawarma	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
Mozzarella & Eggplant	15
Halloumi & Avocado	15
Chicken Mayo Sandwich	16
NYC Pastrami Sandwich Cheddar, pickled cucumber, chilli aioli	17
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

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.

Açai Smoothie - Coconut water, banana, açai, blueberries, chia seeds, date. Add Protein 2

FRESH SQUEEZED JUICES

Orange juice	9
Green apple juice	9
Carrot, orange, lemon	9
Cucumber, apple, celery, ginger	9
Cold pressed juices by Shuk 350ml*	8
<i>Energize</i>	
<i>Tropical Bliss</i>	
<i>OJ</i>	
<i>Cloudy Apple</i>	

*Please ask our wait staff for available flavours

OVER ICE

Iced Latte /Mocha	7.3
<i>Double shot over ice with your choice of milk</i>	
Iced Long Black	7.3
Iced Chocolate	7.3
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>	

SOFT

Still Water	3.7
San Pellegrino 250ml	6
Remedy Kombucha 330ml*	6

*Please ask our wait staff for available flavours

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	
<i>Almond, Soy, Oat</i>	0.7	
<i>Lactose free milk</i>	0.7	
<i>Extra shot or Decaf</i>	0.5	
<i>Vanilla syrup</i>	0.7	
<i>Caramel syrup</i>	0.7	

CHAI BY SHUK 6.8

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

TEAS 5.8

Earl Grey
English Breakfast
Green Tea
Peppermint
Lemongrass Ginger



TO SEE OUR FULL RANGE OF SERVICES

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.

RAISE A GLASS

COCKTAILS

Aperol Spritz Prosecco, Aperol & Soda	16
Mimosa Orange juice & Prosecco	10.5
Vodka lime & Soda	13
Gin & Tonic	13

SPARKLING

	Glass	Bottle
Prosecco Bandini NV, ITA	11.5	55

WHITE

Nova Vita Firebird Pinot Gris 2023	15	57
Rieslingfreak No.3 Clare Valley 2023		57

ROSE

AIX Rose Provence, France 2018	15	67
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RED

Paxton Quandong Farm Shiraz 2022	15	57
Handpicked Wines Regional		57
Selections McLaren Vale Shiraz		57

BEER

Asahi Super Dry	10
Stone & wood Pacific Ale	10.5
Apple Cider	10

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.