

SHUK

BREAKFAST

7:00am - 12:30pm

TOAST AND SPREADS 7

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

2 EGGS YOUR WAY 13

fried or scrambled with toast
sourdough (GF) +2.

add avocado, bacon, halloumi +5.5

add fresh tomato, hummus +4

AVOCADO TARTINE 16 (Ve)

Sourdough, almond curd, avocado, cherry tomato, harissa & basil (contain soy milk)
add egg +3, smoked salmon +7. (GF)+2

GRANOLA 16.5 (GF)

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

ACAI BOWL 16.5 (GF) (Ve)

acai, coconut yoghurt, gf granola, seasonal fruit, cacao nibs, coconut chips
add peanut butter or hemp seeds +2.5

PORRIDGE 17 (GF) (V)

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

TEFF PANCAKES 18 (GF) (V)

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

CILBIR BAGEL 19.5 (V)

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 21.5 (GF) (V)

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

ISRAELI BREAKFAST 24 (V)

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

ALL DAY

until 3pm / wknd 3:30pm

CHIPS OR SWEET POTATO CHIPS 8

with tomato sauce, aioli or tahini sauce

FALAFEL SNACK 14 (Ve) (GF)

6 falafels with tahini, hummus & pickles
add pita +2

SHAKSHUKA 18 (V) (DF)

tomato, capsicum, onion, eggs, olives & sourdough (GF) +2
add lamb +8, smoked eggplant +4
chorizo, halloumi +5.5

VEGAN SHAKSHUKA 18 (Ve)

tomato, capsicum, onion w' smoked eggplant, tofu & sourdough
(GF)+2. add lamb +8
chorizo, halloumi +5.5

SABICH BOWL 18.5 (DF)

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

HUMMUS & CHICKPEAS 18 (V) (DF)

tahini, harissa, hard egg, pine nuts, lemon pita bread.
(GF) +2. (Ve) option. add falafels +6

HUMMUS W' LAMB 21 (DF)

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

SIDES

hummus * roasted tomatoes * labne 4
fresh tomatoes * ricotta * feta * tahini
smoked eggplant * spinach * almond
curd (Ve) * Israeli salad * goat curd

* halloumi * chorizo * avocado * 5.5
*bacon

*falafel (3) * schnitzel 6

* smoked salmon 7

*slow cooked lamb 8

SANDWICHES

THE BACON & EGG 13 (DF)

rocket, aioli & zhug served on Israeli roll

HALLOUMI W' AVOCADO 15 (V)

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

CHICKEN SCHNITZEL 15 (DF)

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

SHUK WRAP (DF) (available in israeli roll)

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

FALAFEL 14 (Ve)

LAMB 18

PLANT BASED SKEWERS 17 (Ve)

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



email: www.shuk.com.au

contact us: info@shuk.com.au

[f shukbondi](#) [@ shukbondi](#)

15% surcharge on public holidays.

menu items may vary depending on seasonal availability - No split bills on weekends.

SHUK is a fully licensed venue.

Week days kitchen closes 3:00pm

Weekends & public holidays close 3:30pm

LUNCH

12 - 3pm / wknd 3:30pm

SALADS (all served with toast sourdough, gf optional)

HALLOUMI & PEAR 19

mixed leaves, carrot, cabbage, pear, onions avocado, cherry tomato, cucumber, radish, smoked almonds, pomegranate, miso & sesame dressing. (vegan optional - replace halloumi with 1xPlant based skewers)

SALAD NICOISE 19

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,
plant based skewers 7
slow cooked lamb 8

SALATIM & CO

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

FALAFEL 18 (Ve) optionnal

SCHNITZEL 19

PLANT BASED SKEWERS 19 (Ve)

BEEF KOFTA 21

CHICKEN SHAWARMA SKEWERS 21

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

FISH MATBUCHA 25 (GF) (DF)

Pan-seared barramundi, matbucha, almond curd broccolini

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

SHUK

COLD

FRESH SMOOTHIES

VEGAN & GF

Mango Ginger - Coconut water, mango, banana, ginger	10
Mixed Berries - Apple juice, mixed berries, banana, lemon, mint	10
Super Green - Coconut water, avocado, mango, banana, spinach, lemon	10
Protein Boost - Almond milk, cacao, plant based protein, peanut butter, banana	10

JUICES

Fresh Orange Juice	6.5
Homemade Lemonade	5
Fresh Young Coconut	6.5
Cold pressed Nectar 300ml*	6

OVER ICE

Iced Latte / Long Black / Mocha	5.5
Iced Chocolate	5.5
Kids Chocolate Milk (No ice)	4.5
Pomegranate Lime Soda	5.5
Lemon Lime Bitters	5.5

SOFT

Remedy Kombucha 330ml*	5.5
Karma cola 300ml	4.5
Gingerella ginger beer	4.5
Lemy lemonade 300ml	4.5
Lemon Raspberry	4.5
Capi Lemon Soda	4
Capi Ginger Beer	4
Capi Blood Orange Soda	4
Capi Grapefruit Soda	4
Capi Soda Water	4
Mineral Water	3.5
Sparkling Water	Complimentary

HOT DRINKS

COFFEES

Small Large

Flat White	4	4.5
Latte	4	4.5
Tumeric Latte	4	4.5
Piccolo Latte	4	
Mocha	4	4.5
Cappuccino	4	4.5
Long Black	4	
Macchiato	4	4.5
Short Black	3.5	
Hot chocolate	4	4.5
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

Fresh ginger, cinnamon, Indian tea, cardamom, bay leaf, allspice, fennel seed, honey

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	9.5
Apple Cider	9.5

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 Soda Lime	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	11	52
. Mountadam, Pinot Gris Eden Vallet, AU	13	60
. Tar & Rosses Pinot Grigio VIC, AU	11	52

ROSE

AIX Rose Provance, France 2018	13	62
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RED

. In Dreams, YarraValey, Pinot Noir, AU	14	64
. Yangara, Shiraz SA, AUS	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

Graphic Design & Illustrations: Diogo Albuquerque

*Please ask the waiter for available flavours