

SHUK

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

ALL DAY

7:00 am until 2 pm

FROM THE KITCHEN

CINNAMON DONUTS - VE 5
Served warm tossed with sugar & cinnamon

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

OAT PORRIDGE 18.5
Overnight steel cut oats, milk, banana, berries, house gluten free granola & cinnamon.
VE option available with oat milk and 100% pure canadian maple

EGGS YOUR WAY 17
Fried, scrambled or hard boiled free range eggs with Shuk sourdough & Copper tree farm cultured butter.
GF 1. Charcoal GF 2.
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. Egg 4

TOMATO TARTINE 15
Labne, tomato, hemsps seed zaatar, lemon olive oil.
GF 1. Egg 4. Smoked salmon 8. Avocado 6.5
VE option house made almond curd instead of goat curd.

SMOKED SALMON BAGEL 19
Smoked salmon, creme fraiche, tomato, pickles & chives. GF 1

SHAKSHUKA - DF 25.5
2 eggs in slow cooked rich sauce of tomato, capsicum, onion & spices, with marinated olives & Shuk's grilled artisan sourdough.
GF 1. Charcoal GF 2.

SIDES

Egg (Scrambled, fried or boiled) 4	Avocado 6.5
Feta 5	Halloumi 6.5
Fresh tomatoes 5	Bacon 6.5
Hummus 5	Smoked Salmon 8
Goat curd 5	
Almond curd 5	

PICNIC BRUNCH PLATE

Sourdough, egg, hummus, tomato, pickles, feta, seasonal fruit, beetroot relish, avocado.

CHOOSE YOUR PROTEIN

Falafel 23.5

Smoked Turkey 23.5

Smoked salmon 24.5

MARKET SALAD - DF

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

CHOOSE YOUR PROTEIN

FALAFEL 23.5

SCHNITZEL 24.5

CHICKEN SHAWARMA 24.5

SMOKED SALMON 25

FROM THE COUNTER

Subject to availability

Sandwiches can be made on gluten-free bread upon request +1

GRANOLA - GF 14

Natural yoghurt, house baked granola, seasonal fruit. **VE option** coconut yogurt +2

HAM & CHEESE CROISSANT 10

CHEESE & TOMATO CROISSANT 9.5

HAM & CHEESE BAGUETTE 9.5

Double smoked ham, cheddar & butter

BACON & EGG ROLL 15

Rocket, zhug, aioli

HALLOUMI AVO & EGG ROLL 15.5

Aioli, zhug, lettuce, tomato

CHICKEN SCHNITZEL ROLL 15.5

Tomato, lettuce, zhug & aioli.

NYC PASTRAMI SANDWICH 17

Cheddar, pickled cucumber, chilli & tomato mayo, sourdough



TO SEE OUR FULL RANGE
OF SERVICES

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

TEA

English Breakfast	5.8
Peppermint	
Green Tea	
Lemongrass Ginger	

CHAI BY SHUK 6.8

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

FRESH SMOOTHIES & JUICE

Orange juice	9
Açai	11
Banana, dates, blueberries, chia seeds & coconut water.	
Booster	11
Banana, mango, spinach, lime juice & coconut water.	
Tropical	11
Mango, pineapple, banana, passion fruit & coconut water.	

OVER ICE

Latte / Long Black / Mocha	7.3
Iced Chocolate	7.3
Iced Matcha	8.4
Strawberry Matcha	9.4
Iced Coconut Cloud Matcha	9.4
Creamy matcha served over ice with coconut water	
Strawberry Matcha Cloud	9.4
Creamy matcha & strawberry cloud over your choice of milk	

SOFTS

Still water	3.7
San Pellegrino 250ml	6
Cold pressed juices 300ml*	8
Remedy Kombucha 330ml*	6

*Please ask our wait staff for available flavours

(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.