



CATERING BY SHUK

Order: catering@shuk.com.au

Orders have to be taken minimum 24 hours in advance · Cutting time 12:00pm · Minimum order \$100 ·

Delivery fees are not included. 15% surcharge applies for public holiday.

Menu items may vary depending on seasonal availabilities. Please advise in case of any dietary restriction or allergie*.

BREAKFAST

HOMEMADE GRANOLA (Individual serve)

Served w' yogurt, seasonal fruits

Natural yogurt & honey(GF) \$9 each

Coconut yogurt (Gf-Ve) \$10.5 each

SHUK BREAKFAST BOX \$17 each

(gf optional) min 5 pax Individual serve 2.5 pp

Served w' our GF granola, yogurt, fresh fruits, mini orange & almond cupcake

Choose 1 sandwich in the below selections

Falafel tahini, tomato, rocket & pickles (Ve)

Bacon & egg rocket, aioli, zhug

Smoked salmon creme fraiche, rocket & pickles

Halloumi & avo egg, mix leaf, tomato, chilli mayo (V)

Smoked Turkey cheddar, tomato, mix leave, mustard mayo

BREAKFAST BOWL (serve with soudourgh· gf optional)

avocado, egg, chickpea, spinach,

israeli salad, pickles, almond curd \$18.5 each

Choose 1 in the below selections

Falafel (Ve optional)

Smoked Salmon

Smoked Turkey

ISRAELI BREAKFAST \$23.5 each

(gf optional) min 5 pax Individual serve 2.5 pp

Granola w' yoghurt & seasonal fruits menu

Shuk's bakery croissant

Hummus, hard egg, avocado, Israeli salad, olives, labne, green tahini, butter, jam & a selection of bread

ALL DAY

MIX OF PASTRIES

Box of 10 pieces \$50

Box of 5 pieces \$25

Plain croissants, chocolate, almond
almond & chocolate · Snails raisin ·
donuts nutella or jam · berry danish

MIX OF MINI CAKES

Box of 10 mini pieces (4 · 5 guests) \$32

Box of 20 mini pieces (8 · 10 guests) \$62

chocolate brownie · apple crumble
dulce de leche & coconut · gf chocolate cake
mini cupcakes (orange, chocolate, apple)

MEZZE PLATTER \$8 each

(gf optional) min 5 pax Individual serve 2.5 pp

Mix of dips: Hummus, babaganoush
& labneh served w' olives, pickles, harissa and
a mix with our freshly baked bread

FRUIT PLATTER

Mix of seasonal fruits

4 · 5 pax box \$50

8 · 10 pax box \$95

CHEESE PLATTER

Small 4 · 5 guests \$ 55 Big \$ 110

Selection of 5 australian & imported cheese
served with dry fruits, grapes, olives, honey, relish,
pickles, a mix with our freshly baked bread
& crackers.

CHARCUTERIE PLATTER

Small 4 · 5 guests \$ 55 Big \$ 110

Selection of cured meat
served with dry fruits, grapes, olives, relish, pickles,
a mix with our freshly baked bread & crackers.

PIE \$8 each

Chicken or Beef
(serve w' tomato sauce, bbq & Harissa)

SAUSAGE \$7 each

Lamb Harissa or Beef
(serve w' tomato sauce, bbq & Harissa)

MINI BOUREKAS BOX Spinach & ricotta or Potato & parmesan \$32 each

SANDWICHES

(gf optional) min 5 pax

Falafel pickles, rocket, tomato & tahini

Bacon & egg rocket, aioli, zhug

Smoked salmon 'creme fraiche, pickles & rocket

Halloumi & avo egg, aioli, mix leaf & tomato

Schnitzel aioli, lettuce & tomato

Chicken sharwarma aioli lettuce, tomato,

pickled cucumber.

Tuna & egg aioli, mix salad & tomato

Vegan burger plant based patty, aioli lettuce, tomato,

pickles, harissa 3.5

\$11

MINI SANDWICHES MIX

\$6

* 2 sandwiches per person recommended

(gf optional) min 10 pax

Falafel pickles, rocket, tomato & tahini

Turkey & cheese mustard mayo, tomato & lettuce

Smoked salmon creme fraiche, pickles & rocket

Halloumi & avo egg, chilli mayo mix leaf & tomato

Prosciutto & mozzarella pesto & tomato

Schnitzel aioli, lettuce & tomato

Salami Salami, cheddar, aioli, tomato, mix leaf

Tuna & egg aioli, mix salad & tomato

LUNCH

LUNCH BOX

\$19.5 each

(gf optional) min 5 pax · Individual serve 2.5 pp

Served w' salad and fresh fruit (banana or apple)

Choose 1 sandwich in the below selections

Falafel pickles, rocket, tomato & tahini (Ve)

Bacon & egg rocket, aioli, zhug

Smoked salmon creme fraiche, pickles & rocket

Halloumi & avo egg, aioli, mix leaf & tomato

Schnitzel w' aioli, lettuce & tomato

Chicken sharwarma aioli lettuce, tomato, pickled cucumber.

Tuna & egg aioli, mix salad & tomato

Vegan burger plant based patty, aioli lettuce, tomato,

pickles, harissa 3.5

HONEY VAN BUFFET LUNCH \$31 each

(gf optional) min 5 pax · Individual serve 2.5 pp

Served w' mezze platters, salad and a rugelach.

Choose 1 main in the below selections

Roast chicken (gf) chat potato, almond curd, harissa

Plant based kofta (gf · ve) chickpea, green tahini, herbs, pinenuts

Pan roasted barramundi (gf · df) miso eggplant, kale & tahini

Handmade gnocchi, beef ragu parmesan

Handmade gnocchi, tomato basil (v) ' parmesan

SALADS · INDIVIDUAL (gf) \$14.5 each

Halloumi mix leaf, fennel, pear, radish, pepitas, lemon dressing (V)

Falafel mix leaf, tomato, cucumber, carrots, pickled cabbage,

lemon, tahini & (Ve)

Chicken shawarma mix leaf, avocado, tomato, cucumber,

carrots, lemon & tahini, sesame seeds.

Tuna & egg mix leaf, tomato, carrots, olives, sweet corn

Plant Based kofta mix leaf, chickpeas, tomato, cucumber, carrots,

pickled cabbage, lemon & tahini (Ve)

SALADS · TO SHARE (gf)

Small 4 · 5 guests \$ 55 Big \$ 110

Halloumi mix leaf, fennel, pear, radish, pepitas, lemon dressing

Falafel mix leaf, tomato, cucumber, carrots, pickled cabbage,

lemon & tahini

Chicken shawarma mix leaf, avocado, tomato, cucumber,

carrots, sesame. lemon & tahini

Tuna & egg mix leaf, tomato, carrots, olives, sweet corn

Plant Based kofta mix leaf, chickpeas, tomato, cucumber, carrots,

pickled cabbage, lemon & tahini

DRINKS

COLD PRESSED JUICE \$6 each

Orange

Apple

Watermelon, apple, cucumber, raspberry & lime

Carrot, apple, orange, pineapple, lemon & turmeric

Apple & celery, spinach, kale, lemon & cucumber

Tropical : pineapple, apple, orange, lemon, mint

KOMBUCHA \$5.5 each

Ginger & lemon

Raspberry lemonade

Mango Passion

Cherry plum

Peach

WATER

Still \$3.5

Sparkling \$4

