

SHUK

Weekdays Kitchen opens 6:30 am until 3:00pm

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

Weekend Kitchen opens 7:00 am until 3:00pm

GRILLED SHUK ARTISAN SOURDOUGH Served with Copper tree farm cultured butter, jam, peanut butter or vegemite. Bagel 1.5. GF 1. Charcoal 2. Multigrain/Rye available	SHAKSHUKA - DF 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. Zhug 1. Slow cooked lamb 11.5. Smoked eggplant 5.	SUPER BOWL - GF Poached egg, halloumi, mushrooms, kale, almond curd, avocado, Israeli salad, beetroot relish, pomegranate, hemp seeds, pickled cabbage, almonds & fresh herbs. <i>Vegan option with tofu, no egg/halloumi.</i>	
HOUSE-MADE GF GRANOLA Yoghurt, berries, seasonal fruits, toasted coconut chips & local organic honey. <i>Vegan option coconut yoghurt 2</i>	BALADI SHAKSHUKA 2 eggs in slow cooked rich sauce of tomato, capsicum, onion & spices, with eggplant, feta, and spinach, marinated olives & Shuk's grilled artisan sourdough. <i>Vegan option no eggs, replace feta with tofu.</i>	CHOPPED SALAD - VE Burgul, peach, avocado, lettuce, kale, cherry tomato, cucumber, carrot, cabbage, radish, pickled zucchini, pomegranate, almond, pepitas, sunflower seeds & miso dressing. <i>Make it GF without burgul.</i> <i>Add your favourite side.</i>	
SUMMER BIRCHER - VE Steel-cut oat & chia bircher, coconut yoghurt, mango, berries, activated cacao crunch and coconut chips.	ISRAELI SALAD - GF Diced cucumber, cherry tomatoes, parsley, feta, Spanish onion, lemon & olive oil dressing.	CAESAR SALAD - GF Lettuce, avocado, boiled egg, red radish, fennel, parmesan, pine nuts, dill & caesar dressing. GF 1 CHOOSE YOUR PROTEIN Falafel (4) Chicken schnitzel Smoked salmon Grilled chicken shawarma	
2 EGGS YOUR WAY Fried, scrambled or poached free range eggs with grilled Shuk sourdough & Copper tree farm cultured butter. GF 1. Charcoal GF 2. Zhug 1 <i>Add your favourite side</i>	FALAFEL TREAT (6) - VE - GF House-made green falafel, tahini dressing, house hummus, pickled cabbages, beetroot relish, zhug.		
THE CLASSIC AVO Finely sliced avocado, Meredith Dairy goat curd, chilli oil, fresh chilli, lemon & fresh coriander on sourdough toast. <i>Vegan option</i> house made almond curd instead of goat curd. GF 1. Charcoal GF 2.	HUMMUS TAHINI - VE House-made hummus & green tahini. Pine nuts, olive oil, parsley & zhug. Served with warm pita bread.		
TEFF PANCAKES - GF Ethiopian teff pancakes, ricotta, banana, berries, halva sweet dukkah & 100% pure canadian maple syrup. Teff is an ancient Ethiopian grain that's naturally gluten-free, rich in protein, iron, and fiber, with a mild, nutty flavor-perfect for a nourishing start to your day, and at Shuk, it's a treat!	HUMMUS w CHICKEN SHAWARMA Grilled chicken shawarma, pickled, zucchini, tahini, olives, zhug, pine nuts. Served with warm pita bread. <i>Vegan option with mushrooms</i>		
CILBIR BAGEL Scrambled eggs, avocado, house-made labne, slow roasted cherry tomatoes, chives, Shuk dukkah, aleppo pepper & turmeric dressing. GF 1. Charcoal GF 2. <i>Add your favourite side</i>	HUMMUS w SLOW COOKED LAMB - DF 12 hours slow cooked lamb, pickles, olives, zhug & pine nuts. Served with warm pita bread. Hard egg 4. GF 1. Charcoal GF 2.	SHUK MEDITERRANEAN PLATE - DF House-made hummus, Israeli salad, pickles, tahini, pita bread & chips or salad. GF 1 CHOOSE YOUR PROTEIN Falafel (4) Grilled halloumi Chicken schnitzel Grilled chicken shawarma	
ISRAELI BREAKFAST 2 eggs of your choice (fried, scrambled or poached), olives, Israeli salad, house-made labne and hummus, avocado, green tahini, butter, jam, granola with yoghurt & seasonal fruits. GF 1. Charcoal GF 2. <i>Add your favourite side</i>	HUMSHUKA - DF 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. <i>Vegan option with mushrooms</i>	FROM THE COUNTER Ham & cheese croissant Tomato & cheese croissant Green goddess shredded chicken toastie Halloumi, eggplant sundried tomato, pesto, fresh rocket toastie NYC Pastrami Sandwich Cheddar, pickled cucumber, chilli aioli Prosciutto, mozzarella, rocket pesto toastie Smoked salmon bagel, rocket, capers, labne	
THE BACON & EGG ROLL - DF 2 Fried eggs, grilled bacon, rocket, house-made zhug, aioli & on toasted Israeli roll. Add cheese 3.	SIDES Goat curd Almond curd (VE) Feta Fresh tomato House-made hummus House-made labne Roasted cherry tomatoes Sautéed spinach Smoked eggplant (VE) Tahini sauce (VE) Green tahini (VE) Ricotta Egg (scrambled/fried/poached) Tofu Grilled halloumi House-made green falafel (3) Avocado (VE) Sautéed mushroom Bacon Chorizo Smoked salmon Chicken schnitzel Grilled chicken shawarma 12 hour slow cooked lamb		
CHICKEN SCHNITZEL ROLL Lettuce, tomato, zhug, pickled cabbage & aioli on toasted Israeli roll. Smoked eggplant 5			
SHUK WRAP - DF House-made hummus, Israeli salad, pickled cabbage, herbs, shredded cabbage, tahini, amba & zhug. House-made falafel - VE Grilled chicken shawarma 12 hour slow cooked lamb			
CHIPS (Large) Shoestring fries with tomato sauce or aioli.			

SHUK SOURDOUGH & PASTRIES ARE BAKED FRESH DAILY!

PLEASE SEE OUR FRONT COUNTER FOR MORE OPTIONS,
SUBJECT TO AVAILABILITY.

KIDS ALL DAY

Small chips	6.5
Ham & cheese in a pita toastie	9.5
Natural yoghurt, fruit & berry cup	9.5
Scrambled or fried eggs w sourdough	10.5
Smashed avocado w sourdough soldiers	10.5
Summer Bircher w mango & berries	10.5
Teff pancakes, banana, blueberries, maple	13
Grilled chicken or schnitzel W chips or salad	14

V - VEGETARIAN

VE - VEGAN

DF - DAIRY FREE

GF - GLUTEN FREE

We have a variety of dishes to cater to all your dietary/allergies - however please note we can not guarantee 100% cross contamination.

SHUK

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COLD

OVER ICE

Iced Latte / Long Black	7.3
<i>Double shot over ice with your choice of milk</i>	
Iced Chocolate	7.3
Kids Ice chocolate	6
Cold Brew single origin	7
Cold Brew Chai iced tea	7.3
<i>House-made Cold Brew Chai over ice</i>	
Lemon Chai iced tea	7.3
<i>Cold brew chai, house-made lemon cordial, mint.</i>	
Sparkling Lemonade	7.3
<i>House-made lemon reduction & soda.</i>	
Iced Matcha	8.4
Iced Strawberry Matcha	9.4
Iced Coconut Cloud Matcha	9.4
Iced Turmeric Latte	7

FRESH SMOOTHIES

12

- Mango Lassi** - Coconut water, mango, banana, yoghurt, honey.
- Mixed Berries** - Apple juice, mixed berries, banana, lemon, mint.
- Super Green** - Coconut water, avocado, mango, banana, spinach, lemon.
- Protein Boost** - Almond milk, cacao, plant-based protein, peanut butter, banana.

FRESH SQUEEZED JUICES

Orange juice	9
Green apple juice	9
Carrot, orange, lemon	9
Cucumber, apple, celery, ginger	9
Fresh young coconut	8.5
Cold-pressed juices by Shuk 350ml*	8

SOFT

Still Water	3.7
Coke/Coke Zero/Sprite/Fanta	6
San Pellegrino 250ML	6
Kombucha	6
Karma cola	6
Lemmy/Razza Lemonade	6
Gingerella	6

*Please ask our wait staff for available flavours

HOT DRINKS

COFFEES

	REG	LRG
Flat White	4.8	5.5
Latte	4.8	5.5
Turmeric Latte	4.8	5.5
Piccolo Latte	4.8	
Mocha	4.8	5.5
Cappuccino	4.8	5.5
Long Black	4.8	5.5
Macchiato	4.6	
Short Black	3.8	
Hot Chocolate	4.8	5.5
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	
<i>Hazelnut syrup</i>	0.7	

TEAS

- Earl Grey
- English Breakfast
- Green Tea
- Peppermint
- Lemongrass Ginger
- Chamomile
- Fresh Mint

5.8

HOUSE-MADE CHAI BY SHUK 6.8

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

SHUK CATERING

BRING THE FEAST HOME



SCAN ME

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
Bloody Mary	Spiced tomato Juice & Vodka	16
Vodka lime & soda		13
Gin & Tonic		13

SPARKLING

	Glass	Bottle
Prosecco Bandini NV, ITA	11.5	55

WHITE

Totara Sauv Blanc Marlborough AU	11.5	55
Nick Spencer, Pinot Gris Hilltops NSW, AU		55
Nick O'leavy, Chardonnay		60

ROSE

AIX Rose Provence, France 2018	15	67
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RED

Fat Bastard Malbec Mendoza, ARG	15	67
Lark Hill Regional Pinot Noir, NSW		55
Henschke Five Shillings Shiraz Blend, NSW		67

BEER

Heaps Normal (non- alcoholic)	10.5
Asahi Super Dry	10
Stone & wood Pacific Ale	10.5
4 Pines Pale Ale	10.5
Apple Cider	10

To book your event
events@shuk.com.au

10% surcharge on weekends - 15% surcharge on public holidays.

* hours may vary due to public holiday

Menu items may vary depending on seasonal availability. SHUK is a fully licensed venue.