

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

SUMMER BIRCHER - VE 18.5
Steel-cut oat & chia bircher, coconut yoghurt, mango, berries, activated cacao crunch and coconut chips.

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, hems seed zaatar, lemon olive oil.
GF 1. Egg 4. Smoked salmon 8. Avocado 6.5
VE option house made almond curd instead of labne.

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 10.5

CHEESE & TOMATO CROISSANT 10

HAM & CHEESE BAGUETTE 10
Double smoked ham, cheddar & butter

BACON & EGG ROLL - DF 15.5
Rocket, zhug, aioli

HALLOUMI AVO & EGG ROLL 16
Aioli, zhug, lettuce, tomato

CHICKEN SCHNITZEL ROLL- DF 16
Tomato, lettuce, zhug & aioli.

NYC PASTRAMI SANDWICH 17.5

Cheddar, pickled cucumber, chilli & tomato mayo, sourdough

TO SEE OUR FULL RANGE
OF SERVICES



COFFEES

	REG	LRG
Flat White	5.2	5.9
Latte	5.2	5.9
Turmeric Latte	5.2	5.9
Piccolo Latte	5	
Mocha	5.2	5.9
Cappuccino	5.2	5.9
Long Black	5.2	5.9
Macchiato	5	
Short Black	4	
Hot Chocolate	5.2	5.9
Matcha		6.7
Babyccino w marshmallow	2	
Almond, Soy, Oat	0.8	
Lactose free milk	0.8	
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

Fresh ginger, cinnamon, Indian tea, cardamom, bay leaf, allspice, fennel seed, honey & your choice of milk	6.8
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FRESH SMOOTHIES & JUICE

Orange juice	9
Açaí	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 350ml*	8
Remedy Kombucha 330ml*	6

*Please ask our wait staff for available flavours

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

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

*hours may vary due to public holiday

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



SHUK AT HOME

DINNER, SORTED. SCAN, ORDER, COLLECT. • ORDER ANY DAY, READY IN 48 HOURS

SHUK DIPS & PICKLES

Babaganush 250g	\$8
Hummus 250g	\$7.5
Tahini 250g	\$7.5
Labneh 250g	\$7.5
Harissa labneh 250g	\$7.5
Egg salad 250g	\$8
Beetroot relish 250g	\$8.5
Olives 250g	\$7.5
Market pickles 250g	\$7.5
Pickled cucumber 250g	\$7.5
Pickled zucchini 250g	\$7.5
Pickled cabbage 250g	\$7.5
Turmeric pickled cauliflower 250g	\$7.5
Zhug (Yemenite harissa) 100g	\$7.5
Falafel (10 pcs)	\$12

PLATTERS • MEDIUM / LARGE

Salmon platter	\$55 / \$110
Cheese platter	\$55 / \$110
Vegetable sticks platter	\$50 / \$70

CHALLAH, SIDES & SWEETS

Plain challah	\$9
Special NEW wheel challah (XL)	\$42
Roasted chat potatoes, amba mayo	\$20
Roasted vegetables	\$20
Flourless chocolate mousse cake 14cm	\$35
Apple cake 14cm	\$30
Cinnamon donuts (6 pcs)	\$24
Fruit platter, medium	\$50
Fruit platter, large	\$95

SALADS • MEDIUM \$50 | LARGE \$70

SPRING SALAD
Cos lettuce, fennel, green peas, avocado & Caesar dressing (DF, GF)
WALDORF SALAD
Lettuce, apple, celery, grapes, walnuts & pomegranate (GF)
ROASTED CAULIFLOWER SALAD
Roasted cauliflower, herbs, tahini & smoked almonds (VE, GF)
CHICKPEA & LENTIL SALAD
Chickpeas, lentils, spinach, tomato, cucumber, onion, cranberries, almond curd & lemon dressing (VE, GF)

ISRAELI SALAD • M \$55 L \$85
Tomatoes, cucumber, red onion, parsley & lemon dressing (VE, GF)

MAINS

Shuk schnitzel (per piece)	\$7.5
Whole roast chicken, shawarma spices (GF)	\$40
Angus rump cap, pastrami spices & jus (GF)	\$100
Slow-roasted lamb shoulder, green tahini (GF)	\$85
Roasted barramundi 600g (GF)	\$75
Citrus-baked ocean trout (GF)	\$75
Gnocchi, tomato, mozzarella & basil 750g	\$33
Baked eggplant parmigiana 750g	\$30

SCAN TO ORDER

shuk-dinner.square.site



Our menu changes with the seasons, so items and prices may differ.