

SHUK

PLEASE ORDER AT THE COUNTER OR SCAN QR CODE ON TABLE

BREAKFAST

6:30am -12:30pm

TOAST AND SPREADS 8

Cooper tree farm cultured butter, jam, peanut butter or vegemite. (GF) 1

2 EGGS YOUR WAY 14.5

Fried or scrambled free range eggs with toasted sourdough & butter optional.

- Check sides for more options

THE CLASSIC 16

Avocado, goat curd, chilli oil, fresh chilli, lemon & coriander on Sourdough toast.

(GF) 1, egg 3, salmon pastrami 7.5

(Ve) option almond curd

GRANOLA 17.5 GF

House baked gluten-free granola, yoghurt, seasonal fruits, coconut chips & honey.

(Ve) option coconut yoghurt 2

OAT PORRIDGE 17.5

Over night steel cut oats, oat milk, banana, berries, dulce de leche, granola & cinnamon.

(Ve) option replace dulce de leche for maple

TEFF PANCAKES 21 GF

Ricotta, banana, berries, halva sweet dukkah & maple syrup. bacon 6

SMOKED SALMON ON ROSTI 23.5 GF

Potato rosti w' goat curd, fried egg, beetroot relish, cucumber, dill & lemon oil. bacon 6, avocado 6

CILBIR BAGEL 22.5

Scrambled eggs, avocado, labne, slow roasted cherry tomatoes, chives, dukkah, aleppo pepper & turmeric dressing.

(GF) 1, bacon 6, salmon pastrami 7.5

ISRAELI BREAKFAST 25.5

2 eggs of your choice (fried or scrambled), olives, israeli salad, labne, hummus, avocado, green tahini, butter, jam, granola with yoghurt & seasonal fruits.

(GF) 1, bacon 6

SIDES

Almond curd (Ve) 4.5

Feta 4.5

Fresh tomatoes 4.5

Hummus 4.5

Labne 4.5

Roasted cherry tomatoes 4.5

Sautéed spinach 4.5

Smoked eggplant 4.5

Tahini sauce 4.5

Green tahini 4.5

Ricotta 4.5

Goat curd 4.5

Almond Curd 4.5

Halloumi 6

Falafel (3) 6

Sautéed mushroom 6

Avocado 6

Bacon 6

Chorizo 6

Potato rosti (2) 6

Salmon Pastrami 7.5

Chicken Schnitzel 7.5

Grilled Chicken Skewer 7.5

12 hour Slow Cooked Lamb 9

ALL DAY & MEZZE

6:30am until 2:30pm

SHUK SOURDOUGH & PASTRIES ARE BAKED FRESH DAILY!

PLEASE SEE OUR FRONT COUNTER OR ORDER ONLINE SERVED FRESH OR TOASTED WITH YOUR CHOICE OF SPREADS

ISRAELI SALAD 9

Tomato, cucumber, onion, parsley & feta.

HALLOUMI 14.5

Pear, rocket, honey, almonds & aleppo pepper.

LABNE 11

Tomato, basil, chilli oil & pita bread.

FALAFEL SNACK (6) 15

Tahini, hummus & mix of pickles.

HUMMUS 11

Pine nuts, olive oil, parsley & pita bread.

CHIPS OR SWEET POTATO 9

With tomato sauce & aioli.

PITA BREAD 2.8

SHAKSHUKA 23

Tomato, capsicum, onion, eggs, olives & sourdough.

(GF) 1, lamb 9, smoked eggplant 4.5,

chorizo 6, halloumi 6

(Ve) option with tofu,

eggplant & spinach

HUMSHUKA 23.5

Hummus, shakshuka sauce, egg, eggplant, tahini,

pine nuts, parsley, zhug, olive oil & pita bread.

(GF) 1, lamb 9

(Ve) option with mushrooms

BRUNCH BOWL 22

Fried egg, mushrooms, broccolini, almond curd, avocado, israeli salad, beetroot relish, pomegranate, hemp seeds, pickled cabbage

crispy pita, almonds & herbs. (Ve) option with tofu. (GF) 1

HUMMUS LAMB 26.5

Hummus with 12 hours slow cooked lamb pine nuts, pickles, olives, zhug & pita bread.

(GF) 1, hard egg 3

HUMMUS SHROOMS 23.5

Hummus with sauteed mushroom, pine nuts, green tahini, hard egg, zhug, pickles & pita bread.

SANDWICHES

ADD SIDE CHIPS 4 With tomato sauce, aioli

THE BACON & EGG 17

Bacon, rocket, aioli & zhug served on Israeli roll. (GF) 1

HALLOUMI W' AVOCADO 17.5

Rocket, tomato, relish & green tahini served on Israeli roll (GF) 1

CHICKEN SCHNITZEL 18.5

Iceberg lettuce, tomato, zhug, pickled cabbage & aioli served on Israeli roll. (GF) 1, smoked eggplant 2

SHUK WRAP w FALAFEL 16.5 / LAMB 21

Hummus, israeli salad, pickled cabbage, herbs, shredded cabbage, tahini, amba & zhug. (GF) 1

STEAK SANDWICH 25

Riverina minute fillet, tomato, lettuce, pickles, cheese & aioli served on ciabatta. (GF) 1

LUNCH

FROM 12:00pm

CHECK OUR WEEKLY SPECIALS & SOUPS ON THE BOARD OR ASK THE WAIT STAFF.

SHAWARMA SKEWERS 24.5

Shawarma spiced 2 chicken skewers, cabbage & carrot coleslaw, harissa, tahini, pickles & pita bread.

(GF) 1, add chips 4

Replace chicken with falafel 21

SHUK MEDITERRANEAN PLATE

Chips, hummus, Israeli salad, pickles, tahini & flat bread. (GF) 1

CHOOSE YOUR PROTEIN

Falafel (4) 24 (Ve)

Grilled chicken skewers (2) 26

Chicken schnitzel 25

Riverina minute steak 30

Replace chips for salad

SALADS

NICOISE SALAD 23.5

Iceberg lettuce, hard boiled egg, tuna, cherry tomatoes, cucumber, onions, chickpeas, broccolini, carrots, kalamata olives, lemon dressing, served with sourdough. (GF) 1

HALLOUMI & PEAR SALAD 23.5

Mixed leaf, pear, avocado, carrot, cabbage, onion, cherry tomatoes, cucumber, radish, smoked almonds, miso & sesame dressing, served with sourdough. (GF) 1

KIND OF CAESAR

Falafel (4) 24

Grilled chicken skewers (2) 26

Chicken Schnitzel 25

Riverina minute steak 30

Lettuce, avocado, egg, red radish, fennel, pickled cabbage, parmesan, crispy pita, basil & caesar dressing.



SCAN ME



VEGETARIAN



VEGAN



DAIRY FREE



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.

SHUK

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COLD

FRESH SMOOTHIES 10.5

Mango Ginger - Coconut water, mango, banana, ginger

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

Carrot, orange, lemon	8.5
Cucumber, apple, celery, ginger	8.5
Orange juice	7.5
Homemade Lemonade	5
Fresh Young Coconut	7.5
Cold pressed Nectar 300ml*	6

OVER ICE

Kids Chocolate Milk (No ice)	4.8
Kids Strawberry Milk (No ice)	4.8
Iced Latte / Long Black / Mocha	6.5
Cold Brew	6.5
Iced Chocolate	6
Iced Matcha	8
Iced Strawberry Matcha	9
Pomegranate Lime Soda	6
Lemon Lime Bitters	6

SOFT

Still Water	3.5
Coke	3.5
Capi Soda*	4
San Pellegrino	6
Remedy Kombucha 330ml*	5.5

*Please ask our wait staff for available flavours

ALCOHOL

COCKTAILS

Aperol Spritz Prosecco, Aperol & Soda	15
Mimosa Orange Juice & Prosecco	10
Apple Martini	15
Bloody Mary Hot Tomato Juice & Spices, Vodka	15
Rose Gin - Gin, Rose Syrup, Soda, Berries	15
Vodka lime & soda	12.5
Gin & Tonic Bombay Sapphire, Tonic	12.5
Moscow Stalion , Vodka, Lime, Ginger Beer	16

SPARKLING

Glass Bottle

Prosecco Bandini NV, ITA 11 55

WHITE

Totara Sauv. Blanc Marlborough AU	11	52
Mountadam, Pinot Gris Eden Vallet, AU		60
Tar & Roses, Pinot Grigio Central Vic, AU		52

ROSE

AIX Rose Provence, France 2018	14	64
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RED

Fat Bastard Malbec Mendoza, ARG	14	64
In Dreams, Pinot Noir YarraValey, AU		64
Yangara, Shiraz Mc Laren Vale, SA AU		64

BEER

Asahi Super Dry	9.5
Stone & wood Pacific Ale	10
4 Pines Pale Ale	10
Apple Cider	9.5

HOT DRINKS

COFFEES

	REG	LRG
Flat White	4.5	5.2
Latte	4.5	5.2
Turmeric Latte	4.3	5
Piccolo Latte	4.5	
Mocha	4.5	5.2
Cappuccino	4.5	5.2
Long Black	4.5	5.2
Macchiato	4.5	
Short Black	3.8	
Hot Chocolate	4.5	5.2
Matcha		6.2
Babychino	1.5	
Almond, Soy, Oat milk	0.5	
Extra shot or Decaf	0.5	
vanilla	0.5	
caramel	0.5	
Hazelnut Syrup	0.5	

BLACK TEAS

Earl Grey	5
English Breakfast	5

CHAI BY SHUK

Fresh ginger, cinnamon, Indian tea, cardamom, bay leaf, allspice, fennel seed, honey & your choice of milk	5.5
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HERBAL TEAS

Green Tea	5
Peppermint	5
Fresh Mint	5
Lemongrass Ginger	5
Chamomile	5

The
Real
Review

BY THE GLASS 12

Nova Vita Firebird Pinot Gris 2023
#1 of 29 2023 Pinot Gris from Adelaide Hills
Palish salmon-pink colour; strawberry bon-bon, dried strawberry and autumnal leaf-litter aromas, quite complex bouquet. The wine is full and rich in the mouth, with generous flavour and seemingly high alcohol, an impression of opulence on the aftertaste. There's a salty/saline aspect as well which works with the acidity to give a most unusual mouth-feel. A very compelling wine. 92/100 HH

Handpicked Wines
Regional Selections
McLaren Vale Shiraz 2022
#39 of 45 2022 Shiraz from McLaren Vale
Deep red-purple colour; bright. Roast meat overtones to the spicy, and dark berry flavours, funky sulfides are a part of the bouquet. Quite rich and deep on the palate, the taste intense and quite long on the follow-through. Attractive young wine, at least on the palate, with good fruit balanced by gentle sandy tannins. 89/100 HH



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

* hours may vary due public holiday

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