

SHUK

PLEASE ORDER AT THE COUNTER
OR
SCAN QR CODE ON TABLE

SHUK SOURDOUGH & PASTRIES ARE BAKED FRESH DAILY
SEE OUR FRONT COUNTER FOR MORE OPTIONS

ALL DAY MENU

WARM CINNAMON DONUT 4

TOAST AND SPREADS 8

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

2 EGGS YOUR WAY 14.5

Fried or Scrambled Free Range Eggs
With Toasted Sourdough & Butter
Optional (GF) 1 - Check Sides for More Options

THE CLASSIC 16

Avocado, Goat Curd, Chilli Oil, Fresh Chilli, Lemon & Coriander on Sourdough Toast.

(GF) 1, Egg 3, Smoked Salmon 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

CILBIR BAGEL 22.5

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

(GF) 1, bacon 6, Smoked Salmon 7.5

SIDES

Scrambled, Fried or Boiled Egg 3

Feta 4.5

Fresh Tomatoes 4.5

Roasted Tomatoes 4.5

Hummus 4.5

Goat Curd 4.5

Falafel (X3) 6

Avocado 6

Halloumi 6

Bacon 6

Chorizo 6

Smoked Salmon 7.5

Chicken Shawarma 7.5

Chicken Schnitzel 7.5

Slow cooked lamb 9

SHAKSHUKA 23

Tomato, Capsicum, Onion, Eggs, Olives & Sourdough.

(GF), Lamb 9, Smoked Eggplant 4.5,

Chorizo 6, Halloumi 6

(Ve) Optional With Tofu, Eggplant & Spinach

HUMSHUKA 23.5

Hummus, Shakshuka Sauce, Egg, Eggplant, Tahini, Pine Nuts, Parsley, Zhug Olive Oil & Pita Bread (GF) 1

HUMMUS LAMB 26.5

12 Hour Slow Cooked Lamb, Pine Nuts, Pickles, Olives & Pita Bread (GF) 1

CHIPS 9

Tomato Sauce or Aioli

THE BACON & EGG 17

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

CHICKEN SCHNITZEL ROLL 18.5

Iceberg Lettuce, Tomato, Zugh, Pickles & Aioli Served on Israeli Roll.

Replace Schnitzel With Chicken Shawarma (GF) 1 (Wrap Optional).

FALAFEL WRAP 16.5 VE/ LAMB 21

Hummus, Israeli Salad, Pickles, Herbs, Tahini, Amba & Zhug

SALADS

Served With Sourdough Toast, GF Optional

FALAFEL 23.5 VE, GF

Mix Leaf, Carrots, Tomato, Cucumber, Pickled Cabbage, Tahini Dressing, Sesame Seeds

CHICKEN SHAWARMA 23.5 GF

Avocado, Mix Leaf, Carrots, Cucumber, Tomato, Tahini Dressing, Toasted Pepitas

SMOKED SALMON 23.5 GF

Mix Leaf, Avocado, Tomato, Cucumber, Feta, Lemon Dressing, Sunflower Seeds

ACAI BOWL

House baked granola (GF & VE), banana & strawberry.

Medium 13

Large 15

BANACAI 18.5

Toasted banana bread, coconut yoghurt, acai, granola, seasonal fruit

TOPPINGS

Coconut Chips 1

Chia Seeds 1.5

Honey 1.5

Peanut Butter 1.5

Hemp Seeds 2

Nutella 2

Natural Yoghurt 2

Blueberries 2

Pistachio spread 3

Cacao Nibs 2

Coco Yoghurt 2

KIDS MENU

Scrambled or Fried Egg and Sourdough 8

Kids acai 8

Avocado and Tomato Toast 8

Granola Yoghurt and Fruit 8

Ham and Cheese Pita Toastie 8

Schnitzel and Chips 12



TO SEE OUR FULL RANGE
OF SERVICES.

(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.

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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
Fresh Young Coconut 7.5

OVER ICE

Kids Chocolate Milk (No ice) 5
Iced Latte / Long Black /
Mocha 6.5
Iced Chocolate 6.5
Iced Matcha 8
Iced Strawberry Matcha 9
Iced Turmeric Latte 6.5

SOFT

Still Water 3.5
Karma sparkling Drinks (see
flavours) 5
Coke 3.5
Remedy Kombucha 330ml* 5.5
Shuk cold pressed 6

ALCOHOL

COCKTAILS

Aperol Spritz - Prosecco, Aperol & Soda 15
Mimosa - Orange juice & Prosecco 10
Bloody Mary - Hot Tomato Juice & Spices,
Vodka 15
Vodka Lime & Soda 12.5
Gin & Tonic 12.5

SPARKLING

Prosecco Bandini NV, ITA Glass Bottle 11 52

WHITE

Totara Sauv Blanc Marlborough, AU 52
Mountadam, Pinot Gris Eden Vallet, AU 60
Tar & Roses, Pinot Grigio Central Vic, AU 14 52

ROSE

AIX Rose Provence, France 2018 64

RED

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

BEER

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



SCAN ME
FOR OUR CATERING MENU

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	0.5	

BLACK TEAS

Earl Grey 5
English Breakfast 5

CHAI BY SHUK

Fresh Ginger, 5.5
Cinnamon, Indian
Tea, Cardamom, Bay
Leaf, Allspice, Fennel
Seed, Honey & Your
Choice of Milk

HERBAL TEAS

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

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.