

# 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 25 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 chedar, tomato, mix leave, mustard mayo

 $BREAKFAST\ BOWL\ (serve\ with\ soundourgh\cdot\ gf\ optional)$ 

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

(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 8 · 10 pax box

#### 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

\$8 each

**SAUSAGE** 

\$7 each

\$50

\$95

Chicken or Beef

(serve w' tomato sauce, bbq & Harissa )

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

Falafel pickles, rocket, tomato & tahini

Prosciutto & mozzarella pesto & tomato

Tuna & egg aioli, mix salad & tomato

Salami Salami, cheddar, aioli, tomato, mix leaf

Schnitzel aioli, lettuce & tomato

Turkey & cheese mustard mayo, tomato & lettuce

Halloumi & avo egg, chilli mayo mix leaf & tomato

Smoked salmon creme fraiche, pickles & rocket

(gf optional) min 10 pax

(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

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

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)

HONEY VAN BUFFET LUNCH

(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 - 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

Sparkling

Ginger & lemon

Raspberry lemonade

Mango Passion

Cherry plum

Peach

WATER

Still