

PLEASE ORDER AT THE COUNTER OR SCAN OR CODE ON TABLE

BREAKFAST

6:30 am -12:30 pm

TOAST AND SPREADS 8

Cooper tree farm cultured butter, jam, peanut butter or vegemite. (GF)1, Bagel 1.5

2 EGGS YOUR WAY 14.5

Fried or scrambled free range eggs with toasted sourdough & cultured butter. Check sides for more options (GF)1

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

BANANA BREAD & MANGO 16.5

Toasted banana bread, coconut yogurt, fresh mango, granola and strawberry jam.

TEFF PANCAKES 21.5 (GF)

SWFFT

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

SAVOURY

Whipped ricotta & feta, bacon, fried egg & maple syrup

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. Smoked salmon 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

Egg (scrambled/fried/boiled) 3 Tofu 4.5 Almond curd (Ve) 4.5 Halloumi 6 Goat curd 4.5 Falafel (3) 6 Feta 4.5 Sautéed mushroom 6 Fresh tomatoes 4.5 Avocado (Ve) 6 Hummus 4.5 Bacon 6 Labne 4.5 Chorizo 6 Roasted cherry tomatoes 4.5 Potato rosti GF (2) 6 Smoked Salmon 7.5 Sautéed spinach 4.5 Smoked eggplant (Ve) 4.5 Confit tuna 7.5 Tahini sauce 4.5 Chicken Schnitzel 7.5 Green tahini (Ve) 4.5 Grilled Chicken Skewer 7.5 Ricotta 4.5 12 hour Slow Cooked Lamb 9

ALL DAY & MEZZE

6:30 am until 3:00 pm

SHUK SOURDOUGH & PASTRIES ARE BAKED FRESH DAILY!

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

ISRAELI SALAD 9 (GF)

Tomato, cucumber, onion, parsley & feta.

Tomato salsa, hemps

zaatar, chilli oil & pita

HUMMUS 11 (ve)

Pine nuts, olive oil,

parsley & pita bread.

LABNE 11

bread.

HALLOUMI 14.5 (GF)

Mango, rocket, honey, almond & aleppo pepper.

FALAFEL (6) 15.5 (GF) (Ve)

Tahini, hummus & mix of pickles.

CHIPS 9 GF

With tomato sauce or aioli.

PITA BREAD 2.8

"THE CHUTZPAH" CROISSANT 15

Boiled egg, tomato salsa, whipped ricotta & feta, pickles, olives, radish & zhug

SHAKSHUKA 23(DF)

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(DF)

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, fresh chilli, crispy pita, almonds & herbs.

(Ve)Option with tofu. (GF)1

HUMMUS LAMB 26.5 (DF)

Hummus with 12 hours slow cooked lamb pine nuts, pickles, olives, zhug & pita bread. (GF)₁ Hard egg 3

SANDWICHES

ADD COMBO W/CHIPS 4 With tomato sauce/aioli

THE BACON & EGG 17 (DF)

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 (DF)

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

SHUK WRAP (DF)

FALAFEL 16.5 (Ve)

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

STEAK SANDWICH 25

Riverina minute fillet, tomato, lettuce, pickled cabbage, cheese & aioli, served on milk bun. GF)1

V VEGETARIAN







LUNCH

FROM 12:00 pm

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

SHAWARMA SKEWERS 24.5 (DF)

Chicken skewers (2), cabbage & carrot coleslaw, harissa, tahini, pickles, radish, Israeli salad & pita bread. (GF)1. Add chips 4

Replace chicken with falafel 21

SHUK MEDITERRANEAN PLATE (DF)

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

CHOOSE YOUR PROTEIN Falafel (4) 25 (Ve)

Grilled chicken skewers (2) 27 Chicken schnitzel 26

Riverina minute steak 31 Replace chips for salad

SALADS

NICOISE SALAD 24 (DF)

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

HALLOUMI & PEACH SALAD 23.5

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

KIND OF CAESAR

Lettuce, avocado, boiled egg, red radish, pickled cabbage, parmesan, pinenuts, crispy pita, dill & caesar dressing. (GF)1

CHOOSE YOUR PROTEIN Falafel (4) 24 Chicken Schnizel 25 Confit tuna 25 Grilled chicken skewers (2) 26 Riverina minute steak 30

BRING THE FEAST HOME! SHUK CATERING



SCAN ME



PLEASE ORDER AT THE COUNTER OR SCAN OR CODE ON TABLE

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

Orange juice	7.5
Green apple juice	7.5
Carrot, orange, lemon	8.5
Cucumber, apple, celery, ginger	8.5
Fresh Young Coconut	7.5
Cold pressed juices 350ml*	7

OVER ICE

Sparkling Lemonade	6 6
Lemon Lime Bitters	6.5
Pomegranate Lime Soda	6
Iced Tummeric Latte	6.5
Iced Strawberry Matcha	9
Iced Matcha	8
Iced Chocolate	6.5
Cold brew chai, house lemon cordial, mint.	
Lemon Chai	6.5
Cold Brew Chai	6
Cold Brew	6.5
Iced Latte / Long Black / Mocha	6.5
Kids Chocolate Milk (No ice)	5

Still Water	3.5
Coke/Coke Zero/Sprite/Fanta	3.5
San Pellegrino 250ml	3.5
Remedy Kombucha 330ml*	5.5
*Please ask our wait staff for available flavours	

HOT DRINKS

COFFEES	REG	LRG
Flat White	4.5	5.2
Latte	4.5	5.2
Turmeric Latte	4.5	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	0.5	
Lactose free milk	0.5	
Extra shot or Decaf	0.5	
Vanilla syrup	0.5	
Caramel syrup	0.5	
Hazelnut syrup	0.5	

CHAI BY SHUK 5.5

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

TEAS 5

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



COCKTAILS

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

ALCOHOL

SPARKLING	Glass	Bottle
Prosecco Bandini NV ITA	11	52

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

RED

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

BEER

Heaps Normal (non- alcoholic)	10
Asahi Super Dry	9.5
Stone & wood Pacific Ale	10
4 Pines Pale Ale	10
Apple Cider	9.5

TO SEE OUR FULL RANGE **OF SERVICES**