

BREAKFAST 6.30am-12.30pm

ISRAELI BREAKFAST (v) 23
2 eggs of your choice (fried, scrambled or 60/60),
Israeli salad, olives, labne, hummus, jam,
avocado, tahini, granola w' yoghurt (gf bread +2)

BLACK RICE PORRIDGE (ve option, gf) 15
coconut milk, banana & berries, puffed grains
& sweet dukkah
+ crunchy granola 2

GRANOLA (v, ve option) 13
almond & hazelnut, dry figs, seasonal fruits,
natural yoghurt & honey
+ coconut yoghurt 3 (ve)

TEFF PANCAKE (v, gf) 16
ricotta, sweet dukkah, maple syrup,
berries & banana + bacon 4.5 (v)

SHUK BAKERY SOURDOUGH (v) 6
option of butter w' jam/ peanut butter/
vegemite or date & tahini (gf bread +2)

2 EGGS YOUR WAY (v) 12
fried, scrambled or 60/60 w' grilled sourdough
(gf bread +2)

CILBIR BAGEL (v) 18
scrambled egg, avocado, labne
slow roasted cherry tomatoes, chives,
dukkah, aleppo pepper & tumeric dressing
(option of gf +2)
+ bacon, sujuk 4.5 /+ smoked salmon 6

ZUCCHINI & CORN FRITTERS (v, gf) 21
salsa roja baby capsicum, goat curd & coriander
+ 1 egg 3, + 2 eggs 6
+ avocado, bacon, sujuk, chorizo 4.5ea

ADD SIDES

Hummus * roasted tomatoes * labne
fresh tomatoes * ricotta * feta * tahini 3.5 ea

Israeli salad * goat curd * halloumi * bacon
sujuk * chorizo * avocado * mushrooms 4.5 ea

Falafel * smoked salmon * lamb * schnitzel
sweet potato croquettes 6 ea

Chips w' tomato sauce or aioli 7

Sweet potato chips w' tomato sauce or aioli 8

SANDWICHES 6.30am-3pm

All sandwiches are available on gf bread (+2), wholemeal,
soy & linseed, light rye & caraway or multigrain

THE BACON & EGG 9.5
rocket, aioli & zhug served on Israeli roll

HALLOUMI W' AVOCADO (v) 14
rocket, tomato, relish & green tahini served on
seeded baguette

CHICKEN SCHNITZEL 14
iceberg lettuce, tomato & aioli served on
Israeli roll
+ smoked eggplant 2

SLOW COOKED LAMB 16
tzatziki, rocket, tahini molasses,
caramelised onions & pickles served on pita

ALL DAY 6.30am-3pm

SHAKSHUKA (v, df) 17
our classic shakshuka w' capsicum, tomato,
onion, eggs, olives & sourdough (gf 2)
chorizo, sujuk, halloumi 4.5ea
kale 4.5 / lamb 6

VEGAN SHAKSHUKA (ve) 18
our classic shakshuka w' capsicum, tomato,
onion w' eggplant, tofu & sourdough (gf 2)
sujuk 4.5 / lamb 6

GREEN SHAKSHUKA (v) 17
fennel, zucchini, kale, caramelised onion, feta,
eggs, spinach, cream, olives & sourdough (gf 2)
chorizo, sujuk, halloumi 4.5ea / lamb 6

MEJADRA BOWL (gf, ve option) 18
rice & lentils, spinach, mushrooms, fried egg,
caramelised onions, cucumber, sesame, pickles, labne
w' soy & tahini dressing
sweet potato croquets 6 / avocado 4.5

HUMMUS W' LAMB (df, gf+2) 20
8 hour slow cooked lamb, pinenuts, pickles, olives
& flatbread
hard slow cooked egg 3

HUMMUS W' CAULIFLOWER (ve option) 18
green tahini, pickled cabbage, hard slow cooked egg,
zhug, pomegrenate, olives & flatbread (gf +2)
falafels 6

SABICH BOWL (v, df) 18
broken falafel, hard slow cooked egg, smoked eggplant,
Israeli salad, amba, tahini, pickled carrots, radish,
grilled sourdough & herbs (gf +2)
extra falafel 6, lamb 6

LUNCH 12pm-3pm

DAILY SPECIAL
please ask your waiter

THE CAULIPOWER (ve, gf) 18
baked cauliflower, babaganoush, cranberries,
pinenuts, ginger, pickled florets & herb salad
+ add feta 2

BEEF KOFTA W' SALATIM (ve option) 20
grilled tomato, pickles, Israeli salad, smoked
eggplant, tahini, hummus, egg & side of flat bread

replace your kofta with falafels (ve) 18

PAN ROASTED BARRAMUNDI (gf,df) 24
miso eggplant, kale, tahini & chives

ROASTED CHICKEN (gf) 24
baked sweet potato w' cucumber, tomato,
feta & pomegranate

SALADS 12pm-3pm

GRILLED HALLOUMI (v, gf) (ve option) 18
shaved fennel, radish, pears, mix leaf, pepitas,
sumac, leek & honey vinaigrette.
+ lamb, smoked salmon, schnitzel, falafel 6ea

BEETROOT SALAD (v, ve option) 18
barley, cherry tomato, cucumber, mix leaf, feta,
almonds, mint, parsley
+ halloumi 4.5
+ lamb, smoked salmon, schnitzel, falafel 6ea

THE GREEN HOUSE (v, gf) 18
broccolini, avocado, green beans, carrots, pickled
cabbage, fresh herbs & pistachio dukkah
+ halloumi 4.5ea
+ lamb, smoked salmon, schnitzel, falafel 6ea

KIDS MENU please ask your waiter

7 DAYS A WEEK

Monday - Friday

6.30am - 4.30pm
Kitchen 6.30am - 3pm

Saturday & Sunday

6.30am - 4.30pm
Kitchen 6.30am - 3.30pm



EVENTS by SHUK We organise and cater private events with a private chef cooking onsite & wait staff
email: events@shuk.com.au or call 02 93000721 - Monday to Friday

CATERING BOXES Catering for any kind of gathering, meeting or photoshoot
email: functions@shuk.com.au or call 02 93000721 - Monday to Friday. For any urgent inquiry: 0423 199 859

SHUK WHOLESALE We offer wholesale of our SHUK Bakery breads and pastries
email: wholesale@shuk.com.au or call 0475199477

Menu items may vary depending on seasonal availability · No split bills on weekends · 10% surcharge on public holidays · SHUK is a fully licensed venue

Graphic Design by SHUK. Illustrator: Diogo Albuquerque

