

SHUK

BREAKFAST

6:30am - 12:30pm

TARTINE 15

The Middle Eastern - babaganoush, avocado, cherry tomatoes, tahini, pickled cabbage, feta, spicy hemp seeds, lemon, on sourdough
add egg +3, (Ve) optional, (GF) +2

The Autumn - Mushroom & kale, almond curd, caramelised onions, smoked almonds (contain soy milk) (Ve)
add egg +3, smoked salmon +6. (GF) +2

GRANOLA 15 (GF)

house baked gluten free granola, natural yoghurt, seasonal fruits, coconut chips & honey.
(Ve) Option coconut yoghurt +2, Acai +3, peanuts butter +1,5.

PORRIDGE 17 (GF) (V)

Oats, chia, pepitas, banana,berries, crunchy granola, coconut chips, milk.
(Ve) option

TEFF PANCAKES 17 (GF) (V)

ricotta, banana, berries, sweet dukkah & maple syrup. add bacon +5

2 EGGS YOUR WAY 12.5 (V)

fried, 60x60, or scrambled with grilled sourdough (GF) +2.
add avocado, bacon, halloumi 5 add fresh tomato, hummus +4

CILBIR BAGEL 19.5 (V)

scrambled egg, avocado, labne, slow roasted cherry tomatoes, chives, dukkah, aleppo pepper & tumeric dressing.(GF) +2
bacon, sujuk +5, smoked salmon +6

ZUCCHINI & CORN FRITTERS 21.5 (V) (GF)

salsa roja baby capsicum, goat curd & coriander // add egg +3, avocado, bacon, sujuk, chorizo +5

ISRAELI BREAKFAST 23 (V)

2 eggs of your choice (fried ,60/60 or scrambled), Israeli salad, olives, labne, hummus, jam, avocado, tahini, granola with yoghurt
(GF) +2. add bacon +5

ALL DAY

until 3pm / wknd 3:30pm

SHAKSHUKA 18 (V) (DF)

our classic shakshuka with capsicum, tomato, onion, eggs, olives & sourdough (GF) +2
add lamb +7, smoked eggplant +4
chorizo, sujuk, halloumi, kale +5

VEGAN SHAKSHUKA 18 (Ve)

our classic shakshuka w' capsicum, tomato, onion w' smoked eggplant, tofu & sourdough (GF) +2. add lamb +7, chorizo, sujuk, halloumi, kale +5 ea

SABICH BOWL 18.5 (DF)

falafel, tahini, smoked eggplant, hard egg, Israeli salad, radish, pickled carrots, amba & pita bread. (GF) +2. (Ve) option

HUMMUS W' CAULIFLOWER 18 (V) (DF)

green tahini, pickled cabbage, hard egg, zhug, pomegranate, olives & pita bread.
(GF) +2. (Ve) option. add falafels +6

HUMMUS W' LAMB 21 (DF)

12 hour slow cooked lamb, pine nuts, pickles, olives & pita bread. (GF) +2. add hard egg +3

SIDES

hummus * roasted tomatoes * labne 4
fresh tomatoes * ricotta * feta * tahini
smoked eggplant * spinach * almond
curd (Ve) * sauteed kale * Israeli salad *
goat curd

* halloumi * sujuk * chorizo * avocado *
sauteed mushroom *bacon 5

falafel (3) * smoked salmon * schnitzel 6

slow cooked lamb 7

chips or sweet potato chips with
tomato sauce, aioli or tahini sauce 8

(V)

VEGETARIAN

(Ve)

VEGAN

(GF)

GLUTEN FREE

(DF)

DAIRY FREE

SANDWICHES

until 3pm / wknd 3:30pm

see counter for more options.
sandwiches from the kitchen are available
on gluten free bread (+2), wholemeal,
light rye or multigrain

THE BACON & EGG 12 (DF)

rocket, aioli & zhug served on Israeli roll

HALLOUMI W' AVOCADO 14 (V)

rocket, tomato, relish & green tahini served
on Israeli roll

CHICKEN SCHNITZEL 14 (DF)

iceberg lettuce, tomato & aioli served on
Israeli roll. add smoked eggplant +2

SHUK FALAFEL WRAP 14 (DF) (Ve)

hummus, israeli salad, pickled &
shredded cabbage, herbs, tahini, amba & zhug
replace falafel with slow cooked lamb +3

SALADS

12 - 3pm / wknd 3:30pm

salad toppings
halloumi 5 , chicken skewer 5
falafel, smoked salmon, schnitzel 6
slow cooked lamb 7

ROASTED BEETROOT & QUINOA 18

iceberg lettuce, spinach, pear, carrot, cabbage,
feta, candied walnuts, herbs, cranberries,
miso dressing (V) (GF)

CAULIFLOWER SHAWARMA 18

mixed leaves, carrot, radish, Israeli salad, pickled
cabbage, pomegranate, tahini, pine nuts,
lemon dressing (Ve) (GF)

LUNCH

12 - 3pm / wknd 3:30pm

SWEET POTATOES AND CHICKPEAS CURRY 18 (Ve)

cooked in coconut milk and jerusalem spices,
sourdough
add tofu +4, schnitzel +6, Lamb +7

BEEF KOFTA 21

FALAFEL W' SALATIM 18 (Ve)

grilled tomato, pickles, Israeli salad,
smoked eggplant, tahini, hummus,
egg & pita bread. (GF) +2, chips +4

GRILLED CHICKEN SHAWARMA SKEWERS 21

coleslaw, harissa, yoghurt, tahini,
pickles, pita bread. (GF) +2, chips +4

FISH & CHIPS 24 (DF) (GF)

Pan-seared barramundi, chips, parsley salad,
pickles, amba aioli, lemon

EVENTS & CATERING BY SHUK

Have your next event organised & catered
by Shuk.

We will provide you with wait staff & your
own Shuk chef who will cook for you on site.

email: events@shuk.com.au

call: 02 93 000 721



email: www.shuk.com.au

contact us: info@shuk.com.au

shukbondi shukbondi

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

Week days kitchen closes 3:00pm

Weekends & public holidays close 3:30pm

SHUK

COLD

FRESH SMOOTHIES

VEGAN & GF

Mango Ginger - Coconut water, mango, banana, ginger	9
Mixed Berries - Apple juice, mixed berries, banana, lemon, mint	9
Super Green - Coconut water, avocado, mango, banana, spinach, lemon	9
Protein Boost - Almond milk, cacao, plant based protein, peanut butter, banana	9

JUICES

Fresh Orange Juice	6
Homemade Lemonade	4
Fresh Young Coconut	5
Cold pressed Nectar 300ml*	6

OVER ICE

Iced Latte / Long Black / Mocha	5
Iced Chocolate	5
Kids Chocolate Milk (<i>No ice</i>)	4
Pomegrenate Lime Soda	5.5
Lemon Lime Bitters	5.5

SOFT

Remedy Kombucha 330ml*	5
Karma cola 300ml	4
Gingerella ginger beer	4
Lemy lemonade 300ml	4
Lemon Raspberry	4
Capi Lemon Soda	3.5
Capi Ginger Beer	3.5
Capi Blood Orange Soda	3.5
Capi Grapefruit Soda	3.5
Capi Soda Water	3.5
Mineral Water	3
Sparkling Water	Complimentary

HOT DRINKS

COFFEES

Small Large

Flat White	4	4.5
Latte	4	4.5
Tumeric Latte	4	4.5
Piccolo Latte	4	
Mocha	4	4.5
Cappuccino	4	4.5
Long Black	4	
Macchiato	4	4.5
Short Black	3.5	
Hot chocolate	4	4.5
Babychino	1.5	2

*Almond milk, Soy options, Oat milk
Extra shot or Decaf +0.5*

BLACK TEAS

Earl Grey	4.5
English Breakfast	4.5

CHAI BY SHUK

5

Fresh ginger, cinnamon, Indian tea, cardamom, bay leaf, allspice, fennel seed, honey

HERBAL TEAS

Green Tea	4
Peppermint	4
Fresh Mint	4
Lemon Ginger	4
Chamomile	4
Hot water & lemon	0.5



ALCOHOL

BEER

Asahi Super Dry	9
Coopers Green	9
Estrella Damm	9
Weihenstephan	13
Apple Cider	9

COCKTAILS

Aperol Spritz Prosecco, Aperol, Soda	14
Mimosa Orange juice, Prosecco	9
Bloody Mary Hot tomato juice & spices, vodka	14
Virgin Mary	9
Vodka Soda Lime	12
Gin Tonic	12

COVID SAFE CHECK-IN
CUSTOMER RECORD KEEPING



WINES

SPARKLING

Glass Bottle

· Prosecco Bandini NV, ITA	11	55
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WHITE

· Totara Sauv. Blanc	11	52
· Marlborough Domaines Schlumberger, Pinot Blanc, Alsace FR	13	60
· Mountadam, Pinot Gris Eden Vallet, AU	13	60
· Tar & Rosses Pinot Grigio VIC, AU	11	52
· Kendall Jackson, Chardonnay CAL, USA	14	64

ROSE

· AIX Rose Provance, France 2018	13	62
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RED

· In Dreams, YarraValey, Pinot Noir, AU	14	64
· Tar & Roses Sangiovese VIC, AUS	12	58
· Fat Bastard Mendoza, Malbec, ARG	13	60
· Contesa, Montepulciano d'abruzzo ITA	13	60
· Yangara, Shiraz SA, AUS	14	64

SHUK VENUES

Bondi - 0423 199 859 • 2 Mitchell St,
North Bondi NSW 2026

Bakery - 0403 575 361 • 40 Mitchell St,
North Bondi NSW 2026

Falafel - 0434 687 767 • Shop G07/180
Campbell Parade, Bondi Beach NSW 2026

Chatswood - 0413 236 696 • Shop R03/260
Victoria Ave, Chatswood NSW 2067

Elizabeth Bay - 0413 236 712 • 61-69
Roslyn Gardens, Elizabeth Bay NSW 2011

*Please ask the waiter for available flavours

Graphic Design & Illustrations: Diogo Albuquerque