

## BREAKFAST 6.30am- 12.30pm

<b>ISRAELI BREAKFAST (v)</b> 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)
<b>BLACK RICE PORRIDGE (ve option, gf)</b> 15 coconut milk, banana & berries, puffed grains & sweet dukkah + crunchy granola 2
<b>GRANOLA (v, ve option)</b> 13 almond & hazelnut, dry figs, seasonal fruits, natural yoghurt & honey + coconut yoghurt 3 (ve)
<b>TEFF PANCAKE (v, gf)</b> 16 ricotta, sweet dukkah, maple syrup, berries & banana + bacon 4.5 (v)
<b>SHUK BAKERY SOURDOUGH (v)</b> 6 option of butter w' jam / peanut butter / vegemite or date & tahini (gf bread +2)
<b>2 EGGS YOUR WAY (v)</b> 12 fried, scrambled or 60/60 w' grilled sourdough (gf bread +2)
<b>CILBIR BAGEL (v)</b> 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
<b>ZUCCHINI &amp; CORN FRITTERS (v, gf)</b> 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

<b>THE BACON &amp; EGG</b> 9.5 rocket, aioli & zhug served on Israeli roll
<b>HALLOUMI W' AVOCADO (v)</b> 14 rocket, tomato, relish & green tahini served on seeded baguette
<b>CHICKEN SCHNITZEL</b> 14 iceberg lettuce, tomato & aioli served on Israeli roll + smoked eggplant 2
<b>SLOW COOKED LAMB</b> 16 tzatziki, rocket, tahini molasses, caramelised onions & pickles served on pita

## ALL DAY 6.30am-3pm

<b>SHAKSHUKA (v, df)</b> 17 our classic shakshuka w' capsicum, tomato, onion, eggs, olives & sourdough (gf 2) chorizo, sujuk, halloumi 4.5ea kale 4.5 / lamb 6
<b>VEGAN SHAKSHUKA (ve)</b> 18 our classic shakshuka w' capsicum, tomato, onion w' eggplant, tofu & sourdough (gf 2) sujuk 4.5 / lamb 6
<b>GREEN SHAKSHUKA (v)</b> 17 fennel, zucchini, kale, caramelised onion, feta, eggs, spinach, cream, olives & sourdough (gf 2) chorizo, sujuk, halloumi 4.5ea / lamb 6
<b>MEJADRA BOWL (gf, ve option)</b> 18 rice & lentils, spinach, mushrooms, fried egg, caramelised onions, cucumber, sesame, pickles, labne w' soy & tahini dressing sweet potato croquets 6 / avocado 4.5
<b>HUMMUS W' LAMB (df, gf+2)</b> 20 8 hour slow cooked lamb, pinenuts, pickles, olives & flatbread hard slow cooked egg 3
<b>HUMMUS W' CAULIFLOWER (ve option)</b> 18 green tahini, pickled cabbage, hard slow cooked egg, zhug, pomegrenate, olives & flatbread (gf +2) falafels 6
<b>SABICH BOWL (v, df)</b> 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 & pomegrenate

## 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, tofu (ve) 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) (ve option)** 18  
broccolini, avocado, green beans, carrots, pickled  
cabbage, rocket, 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**

6am - 5pm  
Kitchen 6.30am - 3pm

**Saturday & Sunday**

6am - 5pm  
Kitchen 6.30am - 3.30pm

## DINNER

**Friday & Saturday**

6pm - 10pm  
Kitchen 6pm - 9pm



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**SHUK WHOLESALE** We offer wholesale of our SHUK Bakery breads and pastries  
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Menu items may vary depending on seasonal availability · No split bills on weekends · 10% surcharge on public holidays · SHUK is a fully licensed venue

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