

SHUK

BREAKFAST

6:30am - 12:30pm

SOURDOUGH TARTINE 15

The Middle Eastern - babaganoush, avocado, cherry tomatoes, tahini, pickled cabbage, feta, smoked almonds, lemon add egg +3, (Ve) optional, (GF) +2 (DF)

The Mediterranean - stracciatella, avocado, mango, spicy hemp seeds, basil, lemon add smoked salmon +6. (GF) +2

ISRAELI BREAKFAST 23 (V)

2 eggs of your choice (fried or scrambled), Israeli salad, olives, labne, hummus, jam, avocado, tahini, granola with yoghurt (GF) +2. add bacon +4.5

2 EGGS YOUR WAY 12.5 (V)

fried or scrambled with grilled sourdough (GF) +2. add avocado, bacon, halloumi 4.5 add fresh tomato, hummus +4

GRANOLA 15

house baked, natural yoghurt, seasonal fruits, & honey. (Ve) coconut yoghurt +3 (GF) granola clusters +2

ACAI BOWL 15 (Ve) (GF)

acai, coconut yoghurt, gf granola clusters, seasonal fruit, cacao nibs, coconut chips add peanut butter or hemp seeds +2.5

ZUCCHINI & CORN FRITTERS 21.5 (V) (GF)

salsa roja baby capsicum, goat curd & coriander // add egg +3, avocado, bacon, sujuk, chorizo, stracciatella +4.5

CILBIR BAGEL 19.5 (V)

scrambled egg, avocado, labne, slow roasted cherry tomatoes, chives, dukkah, aleppo pepper & tumeric dressing. (GF) +2 bacon, sujuk +4.5, smoked salmon +6

TEFF PANCAKES 17 (V) (GF)

ricotta, banana, berries, sweet dukkah & maple syrup. add bacon +4.5

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 +4.5

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 +4.5 ea

HUMMUS W' LAMB 21 (DF)

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

HUMMUS W' CAULIFLOWER 18 (V) (DF)

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

SABICH BOWL 18 (DF)

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

SIDES

hummus * roasted tomatoes * labne 4
fresh tomatoes * ricotta * feta * tahini
smoked eggplant

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

falafel * smoked salmon * schnitzel 6
sweet potato croquettes

slow cooked lamb 7

chips or sweet potato chips with 8
tomato sauce or aioli



VEGETARIAN



VEGAN



GLUTEN FREE



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

PITA SANDWICH (DF)

babaganoush, pickled cabbage, rocket,
tahini & amba.
slow cooked lamb 17
falafel (Ve) 14

SALADS

12 - 3pm / wknd 3:30pm

salad toppings
halloumi, chicken skewer 4.5
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)

MANGO & STRACCIATELLA 18

mixed leaves, avocado, carrot, cabbage, spanish
onion, radish, chilli hemp seed & smoked
almonds, cherry tomato, lemon dressing (V) (GF)

LUNCH

12 - 3pm / wknd 3:30pm

OCEAN TROUT 26 (GF) (DF)

babaganoush, quinoa, spinach, pickled
cauliflower, pomegranate, sumac

BEEF KOFTA 21

FALAFEL W' SALATIM 18 (Ve)

grilled tomato, pickles, Israeli salad,
smoked eggplant, tahini, hummus,
egg & side of flatbread. (GF) +2

JERUSALEM SPICES CHICKEN SKEWERS 21

coleslaw, harissa, yoghurt, tahini,
pickles, flatbread. (GF) +2

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

Check out our Deli section for Shuk products
to take home, including: gnocchi tomato basil,
gnocchi, beef ragu, hummus, tahini, labne,
granola, gf granola, pickles & cold cuts.

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 (No ice)	4
Pomegranate 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
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
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

SPIRITS

Smirnoff - Vodka	8
Tanqueray - Gin	8
Don Julio - Blanco Tequila	10
Pampero - Blanco Rum	8
Bulleit - Bourbon	8
Johnnie Walker - Whisky	9
Aperol - Digestif	7

COVID SAFE CHECK-IN
CUSTOMER RECORD KEEPING



WINES

SPARKLING

Glass Bottle

· Prosecco Bandini NV, ITA	11	55
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WHITE

· Crabtree Riesling Clare Valley, AU	11	52
· Totara Sauv. Blanc Central Otago NZ	11	52
· Pinot Blanc, Alsace FR Domaines Schlumberger,	13	60
· Pinot Blanc, Alsace FR Mountadam, Pinot Gris	13	60
· Eden Vallet, AU Tar & Rosses	11	52
· Pinot Grigio VIC, AU 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

Pop Up - 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