

# 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 2:30pm / wknd 3pm

### 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  
tomato sauce or aioli 8



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

## SANDWICHES

until 2:30pm / wknd 3pm

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 - 2:30pm / wknd 3pm

### 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](mailto:events@shuk.com.au)

call: 02 93 000 721



email: [www.shuk.com.au](http://www.shuk.com.au)

contact us: [info@shuk.com.au](mailto: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 2:30pm

Weekends & public holidays close 3pm

# SHUK

## COLD

### FRESH SMOOTHIES

VEGAN & GF

<b>Mango Ginger</b> - Coconut water, mango, banana, ginger	9
<b>Mixed Berries</b> - Apple juice, mixed berries, banana, lemon, mint	9
<b>Super Green</b> - Coconut water, avocado, mango, banana, spinach, lemon	9
<b>Protein Boost</b> - 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
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	3.8	4.3
Latte	3.8	4.3
Piccolo Latte	3.8	
Mocha	3.8	4.3
Cappuccino	3.8	4.3
Long Black	3.8	
Macchiato	3.8	4.3
Short Black	3.3	
Hot chocolate	3.8	4.3
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
Apple Cider	9

### COCKTAILS

<b>Aperol Spritz</b> Prosecco, Aperol, Soda	14
<b>Mimosa</b> Orange juice, Prosecco	9
<b>Vodka Soda Lime</b>	12
<b>Gin Tonic</b>	12

### SPIRITS

Smirnoff - Vodka	8
Tanqueray - Gin	8
Johnnie Walker - Whisky	9
Aperol - Digestif	7

## 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

COVID SAFE CHECK-IN  
CUSTOMER RECORD KEEPING



\*Please ask the waiter for available flavours

Graphic Design & Illustrations: Diogo Albuquerque