



Welcome home!

You've just arrived at the family table.

A place where friends, family and strangers come together to relax and enjoy the flavours and comfort of home.

At our table, you will share in a long history of memories and tradition that began in a little bakery just outside of Tel Aviv, Israel many years ago.

Our family has continued to provide nourishing meals and warm service ever since, opening the first Shenkin in 2007. Each dish is made with love and local produce - paired with a cup of our signature coffee blend, your soul will be satisfied.

*Enjoy!
Bete' avon!*

breakfast & lunch

Served until 3.30

ISRAELI BIG BREAKFAST 19

Eggs your way with labanne, avocado, Israeli salad, smoked salmon & pita.

EGGS YOUR WAY 10

Toast with two eggs your way.

EGGS FLORENTINE 14.5

Two poached eggs on English muffins with spinach & hollandaise.

OMELETTA 18

Light omelette filled with mushrooms, spinach, broccoli & cherry tomatoes, served with beetroot sauce.

THE BITE 18

Avocado falafel and a poached egg on toast with pan fried mushrooms, Allenby sauce and a side salad.

AVOCADO TOAST 14.5 VG

Smashed avocado, artichoke hearts, and heirloom tomatoes with spicy coriander & za'atar.

Add a poached egg 2.5

FALAFEL BURGER 19

Falafel patty on brioche bun with avo, lettuce, tomato, pickles & spicy coriander. Served with crispy zucchini fries & Allenby sauce.

Add a cider or beer 4.5

MUESLI BARIE 17

Toasted muesli with banana, strawberries, and yoghurt infused with tahini & rosewater.

TAMAR PANCAKES 18.5

Vanilla crème, date molasses, strawberries & banana.

MAVERICK WAFFLES 19

Berry puree, strawberries, grilled banana, maple syrup, nuts, mascarpone & halva.

LAFFA (WRAPS) 15

Tahini sauce, tomato & lettuce

- Falafel VG
- Grilled chicken
- O' Jerusalem: lamb & beef fillet with grilled onion & umba
- Chicken schnitzel & mayo

Add beer battered chips 4.5

SHENKIN REUBEN 17

Toasted rye sandwich with tomato, lettuce, pastrami, sauerkraut & dijon. Served with pickles.

SIDES

Avocado 5
Falafel 2.5
Fresh Pita 1.5
Gluten free toast 1.0
Mushrooms 4
Grilled tomato 2.5
Marinated eggplant 4.5

Hashbrown 2.5
Crispy zucchini 6.5
Tahini cauliflower 6.5
Spicy coriander 4.5
Hummus 7
Israeli salad 4.5

Marguez chorizo 6.5
Poached egg 2.5
Haloumi 3.5
Salmon 5
Bacon 5
Labanne 7
Chips & sauce 8.5

Please note a 10% surcharge applies on public holidays

Substitutions are respectfully declined, however please inform us of food allergies

GF - Gluten Free VG - Vegan

signature dishes

SHAKSHUKA 19

Poached eggs in our 7-hour slow cooked tomato, capsicum & garlic sauce.
Served with fresh pita and an optional topping:

- Cauliflower
- Eggplant & Haloumi
- Marguez Chorizo

THE FOREST 18.5 GF VG
Crispy fried cauliflower & broccoli with chickpeas, roast pumpkin, pickled eggplant and carrot on a hummus & pistachio base.

RAIN BOWL 19 VG
Hearty winter salad of Moroccan carrot, falafel, crispy potato, brussel sprouts, avocado & artichoke, with spicy salsa & sweet beetroot sauce.

SABIH 17
Grilled eggplant, boiled egg, hummus, spicy coriander & umba all rolled up in puff pastry. Served with pickles.

POTATO & MUSHROOM BUREKAS 16.5
Puff pastry filled with potato, mushroom & onion. Served with creamy mushroom sauce.

HUMMUS PLATE 17
House hummus served with a fresh pita and optional topping:

- Chickpeas VG
- Grilled eggplant VG
- Mushroom & onion
- [Fuul] Fava beans & boiled egg
- Shakshuka & coriander sauce

Add a falafel 2.5

KING'S MEAL 19.5 GF
Grilled chicken on roasted eggplant with green tahini, spicy coriander, fresh chilli and Israeli salad.

ANGELITA SPECIAL 18
Puff pastry filled with shakshuka sauce, fried eggs, cheddar & spicy coriander.

ZIVA 18.5
Baked filo with a rich three cheese & olive filling. Served with egg, grated tomato, hummus, tahini & spicy coriander.

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hot drinks

COFFEE R 4 / L 4.5
EXTRAS: Almond Milk +1
Soy, Extra Shot, Decaf, Flavours +0.5

TEA 4
English Breakfast, Earl Grey, Green,
Lemongrass & Ginger, Peppermint

HOT CHOCOLATE/MOCHA 4.5
EXTRAS: Soy, Coconut, Large +0.5
Almond Milk +1

CHAI TEA 4.5

CHAI LATTE R 4 / L 4.5

cold drinks

MILKSHAKES
KIDS 3.5 **REGULAR** 6
Chocolate, Vanilla, Banana,
Strawberry or Caramel

SHENKIN SHAKES 7.5
Oreo Cookie Monster
Brownie Bomb
Ferrero Shake

**ICED COFFEE/MOCHA/
CHOCOLATE** 6.5

FRAPPES 6.5
Lemon & Mint
Strawberry & Basil

AFFOGATO 5.5

from our friends

KOMBUCHA 5.5
Lemon & Ginger
Apple

**BRUCE RAW COLD
PRESSED JUICES** 5
Orange 100% Valencia oranges
Raspberry with Apple, Pear & Lemon
Carrot with Orange, Ginger & Turmeric
Pear & Spinach with Apple, Spirulina & Lemon

KARMA COLA 4.5

SPRING WATER 3

SPARKLING WATER
275ML 3.5
750ML 6.5

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wine

from 10am

KINDRED SPIRITS SAUVIGNON BLANC

16 Marlborough, New Zealand
10.5 / 46

MANDOLETO PINOT GRIGIO

15 Veneto, Italy
9.5 / 40

WOODS CRAMPTON RIESLING

16 Eden Valley, South Australia
11.5 / 52

LA VITA ROSÉ

15 Languedoc, France
9.5 / 44

PRIMROSE PATH SHIRAZ

15 McLaren Vale, South Australia
11.5 / 52

ELEFANTE PRIMERO TEMPRANILLO

14 La Mancha, Spain
9.5 / 40

CALIFORNIA DREAMIN' PINOT NOIR

16 Yarra Valley, South Australia
10.5 / 46

young henry's

from 10am

NEWTOWNER 7.5

NATURAL LAGER 7.5

CLOUDY CIDER 7.5

cocktails

Only at Cafe Shenkin Erskineville
from 10am

ESPRESSO MARTINI 15
with our signature fresh espresso

APEROL SPRITZ 15
a sparkling aperitif refresher

LIMONANA 16
Israeli lemonade with a twist of gin

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