

AUTHENTIC MOROCCAN



PACKAGES

BREAKFAST COMBO

**17
PP**

Our poached eggs 'Shak Shuka' cooked in slow roasted tomatoes, served w/ optional chorizo sausage, all served on fluffy couscous with a side of spicy harissa dip and sliced crusty baguette

- *veg, vegan and GF options available*
- *add chorizo for \$4 pp*

2 CANAPES, 1 MAIN

**26
PP**

Choose any two canapes and one main from the list below

- *additional canape \$5.50 pp*
- *any lamb dish is an extra \$3 pp*

MOROCCAN COMBO

**22
PP**

A mix of our poached egg Shak Shuka with slow roasted tomatoes, our Chicken Tajine slow cook stew all served on fluffy couscous with a side of spicy harissa dip and sliced crusty baguette

- *veg, vegan and GF options available*

CORPORATE PACKAGE

**10
PP**

We serve canape sizes of both the Shak Shuka and Chicken tajine w/ couscous (or rice), crusty baguette, spicy harissa dip in easy to eat bio degradable bowls

- *only available for groups more than 50 people in size*
- *add chorizo for \$1.50 pp*
- *add rice for \$1 pp*

To add an additional canape to a package \$5.50 per. Prices for canape packages are for at least one piece per person, per type, unless stated otherwise. All prices exclude GST.

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SHAK SHUKA
MOROCCAN EXPERIENCE

CANAPES

BUREKHAS	5
Stuffed pastry, potato, feta, red onion, parmesan	
PRAWN SKEWERS	5
WA fresh prawns, garlic with Moroccan spices, grilled	
LAMB KOFTA	5.5
Moroccan skewered kebabs with tahini	
CHICKEN TENDERS	5.5
Buttermilk infused chicken strips, golden fried	
STUFFED MUSHROOMS	5.5
Ricotta, sundried tomato, crumbed and baked	

SALADS - MIN 30 GUESTS

BEETROOT SALAD	4 PP
Beetroot, rocket, feta, hazelnut	
OVEN BAKED EGGPLANT	4 PP
Roaster, butterflied eggplant, parsley, olive oil	
BAKED CAULIFLOWER	4 PP
Baked cauliflower served with tahini, roast hazelnuts, celery	

MAINS

SHAWARMA	18
sliced bun, homemade slaw, pulled Moroccan Lamb or Chicken, tahini	
SHAK SHUKA (V)	20
Two eggs, poached in slow roast tomatoes, served with chorizo (\$3) on a bed of couscous, side of baguette and harissa dip	
• <i>GF option available</i>	
TAJINE	21
Lamb Tajine slow-cooked lamb shoulder with homemade chermoula marinade on a bed of couscous	
• <i>chicken, lamb, or veg/vegan options available</i>	

ADD ONS

CHORIZO SAUSAGE	3
Extra chorizo to any main dish	PP
RICE	2
Alternative for couscous	PP

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SHAK SHUKA
MOROCCAN EXPERIENCE

T &C's

all terms and conditions will be included in your full quote. Minimum of 5 hours per staff member required at \$35 per hour plus GST. 1 manager is included in the price of your quote. This may increase depending on the size of your event at the discretion of Shak Shula. We are also able to provide delivery services.

WAITSTAFF

At Shak Shuka we strive to offer a unique catering service complete with the Moroccan Experience. We set up our marquee which is fully self sufficient to cater your event, and bring our amazing Moroccan cuisine to you, so that you can simply enjoy your event.

Some things to consider;

- what is the date of your event?
- what is the occasion?
- how many people do you anticipate?
- do you have a budget?
- any special details (surprises)?
- your contact details and address of the event?
- what time would you like your canapes/mains served?
- Is an oven available on site?

Please email your inquiry to info@shakshuka.com.au or call Elli Kaspi on 0437 440 847

