



"Hut & Soul is my dream of sharing good food with the world. Like my father always said,

'Good things are meant to be shared'"

— **Aloysius Yeow, Head Chef**

Established in 1998 as Adelaide's first premier Indonesian restaurant, we evolved into Hut & Soul in 2016 to bring a touch of flair and sophistication to traditional Malaysian home-style cuisine. Our menu is a heartfelt tribute to the dishes Chef Aloysius grew up cooking alongside his father & grandfather in their family restaurant in Malaysia, reimagined with the finest South Australian produce.

Step into our warm and inviting space inspired by **Jalan Ah Fook**, the lively street where Aloysius spent his childhood. A place filled with love, laughter and the aroma of good food.

DOORS OPEN

DINNER

Monday - Saturday

5:30 - 9:30

**310 PULTENEY STREET
ADELAIDE SA 5000
(08) 8232 0588**

SMALL BITE

Wagyu Beef Martabak 15.8

Pan-fried roti, spiced wagyu beef, egg, shallot onion, turmeric dhal butter

Scallop 16.8

Crispy panko scallop, sambal matah, lemongrass pickled onion, kaffir lime oil, chilli salsa

Avocado Fries 15.8

Panko-crusting avocado, sriracha truffle mayo

Charcoal Satay 15.8

Chargrilled chicken, lemongrass oil, cucumber, onion, peanut sauce

Squid Tentacle 15.8

Crispy squid, roasted orange peel, chilli nori, black sesame, kaffir lime mayo

Prawn & Pork Spring Roll 15.8

Handmade roll with prawn, pork, glass noodle, taro, mushroom, pickled green chilli-lime

Sardine Puff 15.8

Sardine, curry potato, caramelised onion, salted plum chilli

Crispy Tofu Pocket 14.8

Tofu puff, bean sprout, cucumber, peanut & sweet shrimp sauce

Malaysia Roti 12.8

Flak, fluffy roti canai, spiced dhal butter & curry sauce

SALAD & GREEN

XO Brussels Sprout 24.9

Triple-cooked. Steamed, deep fried & sautéed, XO seafood sauce, chilli miso, crispy shallot

Gado-Gado 24.9

Steamed vegetables, 70° egg, crispy tofu, sweet corn, cassava chip, peanut dressing

Papaya & Mango Salad 24.9

Green pawpaw & mango, pickled ginger, wakame oil, roasted cashew & peanut, toasted sesame, crispy egg cracker, salted plum-lime dressing

(Add Spicy Jelly Fish +5)

Sambal Kangkong / Garlic Kangkong 23.9

Wok-fried Asian water spinach, crispy shrimp with roasted sambal belacan or garlic mushroom sauce

BBC New 23.9

Baby soya, 5-spice bean curd, pickled mustard green, shitake mushroom, chilli, oyster sauce

FEED ME RIJSTTAFEL

A curated selection of our signature dishes

Charcoal Chicken Satay
Prawn & Pork Spring Roll
Mamak Curry Fish
Beef Rendang
Sanur Goreng Chicken
Papaya & Mango Salad
Jasmine Rice

55 per person • *Min 2 People*

BBQ & WOK

Cereal Butter Prawn 32.9

Crispy SA Spencer Gulf king prawn, toasted cereal, butter, curry leaf, garlic, scallion, fresh chilli

Lemongrass Pepper Lamb 31.9

Lamb tenderloin, king oyster mushroom, garlic shoot, fresh green peppercorn, wild ginger, lemongrass-black pepper sauce

Dirty Duck (Half) 32.9

Twice-cooked crispy duck, steamed in spices & crispy-fried, balado chilli, Nyonya pickles

Kam Heong Squid & Long Bean 29.9

Squid & deep-fried long bean, roasted chilli sambal belacan, dried shrimp, baby corn, curry leaf

Ikan Bakar 30.9

Grilled & smoked barramundi in banana leaf, rica-rica sambal, charred lemon, kaffir lime & lemongrass salsa,

Ayam Serai 27.9

Chargrilled lemongrass-turmeric chicken marinated in sweet-smoky chili paste, crispy kale, Hainan chilli-lime sauce

Flaming Pork 28.9

Crispy marinated pork, cashew, toasted sesame, roasted chilli, caramelised sweet-sour tamarind - served flaming

Sanur Goreng Chicken 27.9

24hr marinated fried chicken in herbs & spices, crispy & juicy, sweet lime Balinese sauce

Nyonya Pork 27.9

Crispy pork, fermented chilli, honey soy bean paste, green peppercorn, roasted garlic flakes, crispy basil

Salt & Pepper Tofu 25.8

Crispy soft tofu, garlic, curry leaf, 5-spice Himalayan pink salt, Szechuan pepper dust, roasted birdseye chilli, crispy puff rice

CURRY

Assam Snapper 48.9

Crispy SA whole baby snapper, traditional Nyonya assam chilli sauce, pineapple, okra, tomato, grilled lemon

Beef Rendang 30.9

Slow-cooked Angus beef, heritage spices & herbs, toasted coconut, banana leaf

Mamak Curry Fish 30.9

Barramundi in spice-rich curry, ginger flower, okra, eggplant, tomato, bean, charred onion, crispy curry leaf

Goat Curry 30.9

SA wild goat in aromatic & spicy Malaysian-style curry, potato, curry leaf, lemongrass, shredded chilli

Singapore Chilli Crab 31.9

Crispy soft-shell crab, sweet-spicy egg chignon sauce, miso, lemon myrtle

Curry Lodeh 26.9

Mixed vegetables, baby corn, tofu puff, glass noodle, coconut curry broth

NOODLE & RICE, SIDES

Laksa 25.9

Spicy coconut curry noodles, SA Spencer Gulf king prawn, fried fish cake, chicken, tofu puff, bean sprout, laksa mint oil

Char Kway Teow 25.9

Wok-fried flat rice noodle, SA Spencer Gulf king prawn, fish cake, Chinese sausage, egg, chive, bean sprout

Mie Goreng 25.9

Spicy Malay fried hokkien noodle, SA Spencer Gulf king prawn, sambal oelek, chicken, tofu puff, tomato, egg, bok choy, bean sprout

Assam Laksa (Tuesday) 25.9

Spicy and tangy fish broth, NZ whiting, thick rice vermicelli, pineapple, cucumber, onion, mint, shrimp paste, ginger flower

Nasi Goreng Special 23.9

Traditional sambal fried rice with chicken, bean, carrot, onion, topped with fried egg

Nasi Lemak 25.9

Fragrant coconut rice, crispy spiced chicken, son-in-law egg, Nyonya acar, crispy anchovies, peanut, sambal

Hainanese Chicken Rice 22.9

Chicken fat rice, really slow poached chicken, sesame soy sprout, ginger & scallion oil, cucumber, chilli-lime sauce

Steamed Jasmine Rice 4

Coconut Turmeric Rice 5

Roti Basket (2) 11

Sharing is Caring. This is a menu designed for sharing, your dishes will be served progressively. One Bill per Table.

WINE BY THE GLASS

Sparkling

Grant Burge Pinot Noir Chardonnay	Barossa Valley, SA	11
Yarra Burn Prosecco	Yarra Valley, Vic	10

White

Longview Whippet Sauvignon Blanc	Adelaide Hills, SA	12
Reillys Watervale Riesling	Clare Valley, SA	12
Grant Burge Benchmark Pinot Grigio	Barossa Valley, SA	11
Pauletts Clare Valley Chardonnay	Clare Valley, SA	12

Rosé

St Halett Dry Rosé	Barossa Valley, SA	11
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Red

Scarpantoni School Block Shiraz Cab Merlot	McLaren Vale, SA	11
Mud House The Narrows Pinot Noir	Marlborough, NZ	12
Glaetzer Wallace Shiraz Grenache	Barossa Valley, SA	12
St Hallet Garden of Eden Shiraz	Barossa Valley, SA	12

Fortified / Dessert

Reillys Cane Cut Riesling	Clare Valley, SA	8.5
Kay Brothers Tawny Barrel Aged	McLaren Vale, SA	5.0

SPIRIT & LIQUEUR

Aperitifs

Pernod / Rosso / Campari / Pimms	8.5
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Spirits

Brandy / Bourbon / Whisky / Oyzo / Bundaberg Rum / Gin / Vodka
Tequila / Southern Comfort / Bacardi White

Premium Gin

Four Pillars / Roku / Forty Spotted / Lost Phoenix / Hendrick's	12
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Spiced Rum

Kraken / Captain Morgan	9.5
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Premium Whisky

Glenfiddich / Johnnie Walker Black / Johnnie Walker Gold (+5.0)	11
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Liqueurs

Baileys / Kahlua / Malibu / Midori / Tia Maria / Frangelico	8.5
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Premium Liqueurs

Drambuie / Benedictine / Cointreau / Galliano Sambuca Grand Marnier	9.5
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Firkin Premium Single Malt Whisky

By Mike Collings, founder of Johnnie Walker Blue, Gold & Green	17
Firkin Ten Linwood 2010 Madeira cask - Rich & Spicy	
Firkin 49 Tullibardine 2012 Oloroso & Amontillado cask - Soft & Nutty	
Firkin Rare Inchgower 2010 Pedro Ximénez cask - Mellow & Luscious	
Firkin Islay Caol Ila 2010 Marsala cask - Salty Peak & Smoke	

HANDMADE COCKTAIL

Hut & Soul Kraken rum, gula Melaka, pandan leave, crystalised ginger, ginger ale	19
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Singapore Sling Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice	20
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Lavender Gin Sour Lavender infused Gin, lemon juice, aquafaba, blueberry	19
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Margarita Passion Tequila, orange liqueur, lime juice, passion fruit, pink plum salt	20
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Lycheetini Pink Gin, lychee puree, cranberry, fresh lychee	19
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Pink Guava Sunrise Tequila, cointreau, bitters, pink guava, lime, sour plum	20
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Amaretto Whisky Sour Amaretto, whisky, lemon juice, aquafaba, Luxardo cherry	20
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Kopi Martini Vodka, Kahlua, Malaysian espresso, condense milk	19
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Sunset Negroni Gin, campari, blood orange bitter, rosso vermouht, bay leaf	20
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Bali Long Island Tequila, vodka, white rum, gin, triple sec, gula Malaka, coke	20
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Yuzu Aperol Spritz Aperol, prosecco, yuzu, soda, orange	19
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DRAUGHT BEER & CIDER (ON TAP)

House-brew, natural, no chemicals or preservatives

Bali King	8.5
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Lychee Cider	8.5
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BEER

Coopers Pale Ale	9.0
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James Boags Premium	9.0
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Little Creatures Amber Ale	9.5
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Monteiths Black Beer	9.5
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Bintang	9.5
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Tiger	9.5
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Corona	9.5
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Heineken 0.0	8.0
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Cascade Premium Light	8.0
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DRINKS



HOUSE SPECIALTY SODA

Add Vodka or Gin +6.5

Traffic Light Lime, orange juice, pomegranate	6.5
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Lychee	6.5
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Calamansi Lime	6.5
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Pomegranate	6.5
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Passion Fruit	6.5
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Lemon Lime Bitter	6.5
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Young Coconut Water with coconut flesh	6.5
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MALAYSIAN TEA & COFFEE

Teh Tarik Traditional milk tea, condensed milk	6.0
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Teh-C Special (Cold) Black tea, evaporated milk & palm sugar	6.5
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Kopi-O Malaysian black coffee	5.5
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Kopi Susu Malaysian black coffee with condensed milk	6.0
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Coffee Espresso / Flat white / Latte etc..	5.0
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Tea Jasmine / Green / Peppermint etc..	5.0
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HANDMADE DESSERT

Pandan Coconut Crepe	15.0
Pandan crepe, desiccated coconut, palm sugar caramel, ice cream	

Kaya Croissant Pudding	16.0
Butter croissant, dark chocolate, blueberries, pandan coconut jam, roasted coconut chip, ice cream	

Teh-ramisu	16.0
Teh Tarik semifreddo, burnt Pandan sponge, chocolate crumble	

The Singapore Girl	16.0
Lemongrass-kaffir lime coconut sorbet, sweet tamarind sauce, raspberry granita, candied pineapple, dehydrated fig, sour plum dust	

Black & Red	15.0
Black sticky rice & red adzuki bean, slow cooked in pandan & palm sugar, coconut milk, roasted coconut chip, coconut ice cream	

Durian Ice Cream	16.0
The King of Fruits, housemade fresh durian ice cream with vanilla bean, peanut & sesame praline. <i>The flavour (and the aroma) packs a punch!</i>	

Gula Melaka Affogato	15.0
Malaysian espresso, vanilla ice cream, gula melaka syrup, chocolate flake (Add shot of liqueur +6)	