



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

**DOORS OPEN**

**DINNER**


**Monday - Saturday**

**5:30 - 9:30**

Hut & Soul is aware of the challenges of food allergy sufferers & goes to every effort to meet your dietary needs. However, we are unable to guarantee an allergen free environment as peanuts, eggs, milk, wheat, shellfish & other potential allergens are processed on premise

**WWW.HUTANDSOUL.COM.AU**

 [www.facebook.com/hutandsoul](https://www.facebook.com/hutandsoul)

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## SMALL BITE

**Avocado Fries 13.8**

Panko crusted, sriracha truffle mayo

**Charcoal Satay 14.8**

Chargrilled chicken satay over charcoal, lemongrass oil, cucumber, onion, peanut sauce

**Wagyu Beef Martabak 14.8**

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

**Squid Tentacle 14.8**

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

**Prawn & Pork Spring Roll 14.8**

Handmade spring roll, marinated pork, prawn, glass noodle, taro, mushroom, pickled green chilli lime sauce

**Malaysia Roti 10.8**

Roti Canai, flaky & fluffy, spiced dhal butter

**Sardine Karipap 14.8**

Crispy puff, sardine, curry potato, caramelised onion, sweet plum chilli sauce

**Crispy Tofu Pocket 14.8**

Crispy tofu puff, bean sprout, cucumber, carrot, peanut sauce, sweet shrimp paste

## WOK TOSSED

**Lemongrass Pepper Lamb 29.9**

Wok tossed lamb tenderloin, king oyster mushroom, garlic shoot, green peppercorn, wild ginger, lemongrass & honey black pepper sauce

**Nyonya Pork 26.9**

Crispy pork, wok-fried with fresh green peppercorn, fermented chilli, honey spiced soy bean paste, roasted garlic flakes, crispy basil

**Kam Heong Squid & Long Bean 28.9**

Wok-fried squid in 'golden fragrant' chilli sambal belacan, dried shrimp, deep-fried long bean, baby corn, curry leaf

**Cereal Butter Prawn 31.9**

Crispy SA Spencer Gulf king prawn (in shell), tossed in toasted cereal, butter, curry leaf, garlic, scallion & fresh chilli

**Salt & Pepper Tofu 24.8**

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

## FEED ME RIJSTTAFEL

Sit Back, Relax & Indulge

**50 P/P Min 2 People**

Charcoal Chicken Satay  
Pork & Prawn Spring Roll

Mamak Curry Fish  
Beef Rendang  
Sanur Goreng Chicken  
Papaya & Mango Salad  
Jasmine Rice

## CURRY

**Beef Rendang 28.9**

Really slow-cooked 100D grain-fed Angus beef with host of spices & herbs, toasted grated coconut, banana leaf

**Mamak Curry Fish 29.9**

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

**Singapore Chilli Crab 29.9**

Crispy soft-shell crab in rich savoury, sweet & spicy egg chiffon sauce, miso, lemon myrtle, ginger

**Curry Lodeh 24.8**

Mix vegetables, eggplant, baby corn, tofu puff, glass noodle cooked in light coconut milk curry soup

## BBQ + A BIT MORE

**Ayam Serai 25.9**

BBQ charcoal chicken marinated with lemongrass, turmeric, spices, crispy kale, Hainan chilli & lime sauce

**Ikan Bakar 28.9**

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

**Dirty Duck 30.9**

Twice-cooked crispy duck, steamed in spices & deep-fried crispy skin with tender duck meat, balado chilli sauce, Nyonya pickles

**Flaming Pork 26.9**

Crispy marinated pork, cashew nut, roasted birdeye chilli, toasted sesame seed, caramelised sweet tamarind sauce, served in flame

**Sanur Goreng Chicken 25.9**

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

## SALAD & GREEN

**Gado-Gado 22.8**

"mix mix" steamed vegetables salad, 70° egg, crispy tofu, sweet corn, cassava chip, peanut sauce dressing

**Papaya & Mango Salad 23.8 ( add Spicy Jelly Fish +5.0 )**

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

**Sambal Kangkong 22.8**

Wok-fried kangkong (water spinach), crispy shrimp, sambal belacan

**XO Brussels Sprout 23.8**

3x cooked. Steamed, deep fried & sautéed with garlic, chilli miso, XO seafood sauce, crispy shallot

**BBC New 22.8**

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

## SIDES, NOODLE & RICE

**Nasi Lemak 23.9**

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

**Mie Goreng 24.9**

Traditional spicy Malay fried hokkien noodle, sambal oelek, SA Spencer Gulf king prawn, chicken, tomato, tofu puff, chives, egg, beansprout, bok choy

**Char Kway Teow 24.9**

Wok fried hand-cut flat rice noodle, SA Spencer Gulf king prawn, fish cake, Chinese sausage, crunchy pork crackling, egg, chive, beansprout

**Nasi Goreng Special 22.9**

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

**Laksa 24.9**

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

**Assam Laksa ( Tuesday ) 24.9**

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

**Hainanese Chicken Rice 21.9**

Chicken fat rice, really slow poached chicken, sesame soy sprout, ginger & spring onion oil, cucumber, chilli lime dipping sauce

**Steamed Jasmine Rice 3.8**

**Coconut Turmeric Rice 4.8**

**Roti Basket (2) 9.8**

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
Saint & Scholar Chardonnay	Adelaide Hills, 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
Hut & Soul The Old Cock Muscat 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	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

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

## HANDMADE COCKTAIL

Hut & Soul Kraken spiced rum, gula Melaka, pandan leave, crystalised ginger, ginger ale	17
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Singapore Sling Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice	18
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Hazy Passion Glen Moray peated single malt whisky, cointreau, passion fruit	18
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Lycheetini Pink Gin, lychee puree, cranberry, fresh lychee	17
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Hibiscus Gin Tonic Hibiscus infused Gin, dehydrated hibiscus, lime, tonic	17
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Pink Guava Sunrise Tequila, cointreau, bitters, pink guava, lime, sour plum	18
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Kopi Martini Vodka, Kahlua, Malaysian espresso, condense milk	17
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Sunset Negroni Gin, amaro, campari, rosso vermouth, orange, bay leaf	18
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Bali Long Island Tequila, vodka, white rum, gin, triple sec, gula Malaka, coke	18
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Yuzu Aperol Spritz Aperol, prosecco, yuzu, soda, orange	18
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## DRAUGHT BEER & CIDER ( ON TAP )

Housebrew, natural with no chemicals & preservatives

Bali King Bright golden full flavoured lager, smooth finish with fresh aromatic hop flavour	8.5
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Lychee Cider Premium cider with pure taste of refreshing Lychee	8.5
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## BEER

Heineiken 0.0 Non Alcoholic Lager	8.0
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Cascade Premium Light	8.0
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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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## HOUSE SPECIALTY SODA fresh mint, lime

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 served with young coconut flesh	6.5
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## MALAYSIAN STYLE TEA OR 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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## The Sweet Stuff

<b>Pandan Coconut Crepe</b>	<b>14.0</b>
Pandan crepe, desiccated coconut flesh infused in deep & dark sweetness of palm sugar caramel, ice cream	

<b>Kaya Croissant Pudding</b>	<b>15.0</b>
Butter croissant, dark chocolate, blueberries, caramelised pandan coconut jam, roasted coconut chip, ice cream	

<b>Teh-ramisu</b>	<b>15.0</b>
Teh Tarik semifreddo, burnt Pandan sponge, chocolate bark & crumble	

<b>The Singapore Girl</b>	<b>15.0</b>
Lemongrass & kaffir lime coconut sorbet, tamarind sauce, raspberry granita, candied pineapple, dehydrated fig, sour plum dust	

<b>Black &amp; Red</b>	<b>14.0</b>
Black sticky rice & red adzuki bean, slow cooked in pandan leaf & palm sugar, coconut milk, roasted coconut chip, coconut ice cream	

<b>Durian Ice Cream</b>	<b>15.0</b>
The King of Fruits, housemade fresh durian, vanilla bean, peanut & sesame praline. <i>The flavour (and the aroma) packs a punch!</i>	

<b>Gula Melaka Affogato</b>	<b>14.0 ( add shot of liqueur +6.0 )</b>
Malaysian espresso, vanilla ice cream, gula melaka syrup, chocolate flake	

# DRINKS



Min Spend \$25 P/P | Card Payments Will Attract a Surcharge | Sorry - No Separate Accounts