



“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 expanded to Hut & Soul in 2016 to introduce a touch of flair and sophistication to traditional home-style Malaysian cuisine. Our menu is a heartfelt tribute to the dishes Head Chef Aloysius Yeow grew up cooking alongside his father & grandfather in the family restaurant in Malaysia, brought to life with the finest South Australian produce.

Step into our warm and inviting space, the decor is styled like the street Aloysius grew up on in Johor, Jalan Ah Fook, a place full of love and laughter.

DOORS OPEN

DINNER

Monday - Saturday

5:30 - 9:30

310 PULTENEY STREET
ADELAIDE SA 5000
(08) 8232 0588

SMALL BITE

- Avocado Fries13.8

Panko crusted, sriracha truffle mayo
- Charcoal Satay14.8

Chargrilled chicken satay over charcoal, lemongrass oil, cucumber, onion, peanut sauce
- Wagyu Beef Martabak14.8

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

Squid Tentacle14.8

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

Prawn & Pork Spring Roll14.8

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 Karipap14.8

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 Lamb29.9

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

Nyonya Pork26.9

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

Kam Heong Squid & Long Bean28.9

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

Cereal Butter Prawn30.9

Crispy SA Spencer Gulf king prawn, 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 Rendang27.9

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

Mamak Curry Fish28.9

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

Singapore Chilli Crab28.9

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 Serai24.9

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

Ikan Bakar28.9

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

Dirty Duck29.9

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

Flaming Pork26.9

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

Sanur Goreng Chicken24.9

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🍷22.8 (add Spicy Jelly Fish +5.0)

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

Sambal / Garlic Kangkong🍷21.8

Wok-fried Asian water spinach, crispy shrimp with Roasted sambal belacan or Garlic mushroom sauce

XO Brussels Sprout🍷22.8

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

BBC New🍷21.8

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

SIDES, NOODLE & RICE

Nasi Lemak22.9

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

Mie Goreng🍷23.9

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

Char Kway Teow23.9

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🍷21.9

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

Laksa23.9

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

Assam Laksa (Tuesday)23.9

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

Hainanese Chicken Rice20.9

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

Steamed Jasmine Rice3.8

Coconut Turmeric Rice4.8

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
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 <i>Pernod / Rosso / Campari / Pimms</i>	8.5
Spirits <i>Brandy / Bourbon / Whisky / Oyzo / Bundaberg Rum / Gin / Vodka Tequila / Southern Comfort / Bacardi White</i>	9.0
Premium Gin <i>Four Pillars / Roku / Forty Spotted / Lost Phoenix / Hendrick’s</i>	12
Spiced Rum <i>Kraken / Captain Morgan</i>	9.5
Premium Whisky <i>Glenfiddich / Johnnie Walker Black / Johnnie Walker Gold (+5.0)</i>	11
Liqueurs <i>Baileys / Kahlua / Malibu / Midori / Tia Maria / Frangelico</i>	8.5
Premium Liqueurs <i>Drambuie / Benedictine / Cointreau / Galliano Sambuca Grand Marnier</i>	9.5
Firkin Premium Single Malt Whisky by Mike Collings	
<i>From The founder of Johnnie Walker Blue, Gold & Green</i>	
<i>Firkin Ten Linwood 2010 Madeira cask - Rich & Spicy</i>	17
<i>Firkin 49 Tullibardine 2012 Oloroso & Amontillado cask - Soft & Nutty</i>	17
<i>Firkin Rare Inchgower 2010 Pedro Ximénez cask - Mellow & Luscious</i>	17
<i>Firkin Islay Caol Ila 2010 Marsala cask - Salty Peak & Smoke</i>	17

HANDMADE COCKTAIL

Hut & Soul <i>Kraken spiced rum, gula Melaka, pandan leave, crystalised ginger, ginger ale</i>	18
Singapore Sling <i>Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice</i>	19
Lavender Gin Sour <i>Lavender infused Gin, lemon juice, aquafaba, blueberry</i>	18
Smokey Passion <i>Glen Moray peated single malt whisky, cointreau, passion fruit, aquafaba</i>	19
Lycheetini <i>Pink Gin, lychee puree, cranberry, fresh lychee</i>	18
Pink Guava Sunrise <i>Tequila, cointreau, bitters, pink guava, lime, sour plum</i>	19
Amaretto Whisky Sour <i>Amaretto, whisky, lemon juice, aquafaba, Luxardo cherry</i>	19
Kopi Martini <i>Vodka, Kahlua, Malaysian espresso, condense milk</i>	18
Sunset Negroni <i>Gin, campari, blood orange bitter, rosso vermouth, orange, bay leaf</i>	19
Bali Long Island <i>Tequila, vodka, white rum, gin, triple sec, gula Malaka, coke</i>	19
Yuzu Aperol Spritz <i>Aperol, prosecco, yuzu, soda, orange</i>	18
DRAUGHT BEER & CIDER (ON TAP)	
<i>Housebrew, natural with no chemicals & preservatives</i>	
Bali King <i>Bright golden full flavoured lager, smooth finish with fresh aromatic hop flavour</i>	8.5
Lychee Cider <i>Premium cider with pure taste of refreshing Lychee</i>	8.5

BEER

Heineiken 0.0 Non Alcoholic Lager	8.0
Cascade Premium Light	8.0
Coopers Pale Ale	9.0
James Boags Premium	9.0
Little Creatures Amber Ale	9.5
Monteiths Black Beer	9.5
Bintang	9.5
Tiger	9.5
Corona	9.5

DRINKS



HOUSE SPECIALTY SODA *fresh mint, lime*

ADD VODKA or GIN +6.5	
Traffic Light <i>Lime, orange juice, pomegranate</i>	6.5
Lychee	6.5
Calamansi Lime	6.5
Pomegranate	6.5
Passion Fruit	6.5
Lemon Lime Bitter	6.5
Young Coconut Water <i>served with young coconut flesh</i>	6.5

MALAYSIAN STYLE TEA OR COFFEE

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

HANDMADE DESSERT

Pandan Coconut Crepe	14.0
Pandan crepe, desiccated coconut flesh infused in deep & dark sweetness of palm sugar caramel, ice cream	
Kaya Croissant Pudding	15.0
Butter croissant, dark chocolate, blueberries, caramelised pandan coconut jam, roasted coconut chip, ice cream	
Teh-ramisu	15.0
Teh Tarik semifreddo, burnt Pandan sponge, chocolate bark & crumble	
The Singapore Girl	15.0
Lemongrass & kaffir lime coconut sorbet, tamarind sauce, raspberry granita, candied pineapple, dehydrated fig, sour plum dust	
Black & Red	14.0
Black sticky rice & red adzuki bean, slow cooked in pandan leaf & palm sugar, coconut milk, roasted coconut chip, coconut ice cream	
Durian Ice Cream	15.0
The King of Fruits, housemade fresh durian, vanilla bean, peanut & sesame praline. <i>The flavour (and the aroma) packs a punch!</i>	
Gula Melaka Affogato	14.0 (add shot of liqueur +6.0)
Malaysian espresso, vanilla ice cream, gula melaka syrup, chocolate flake	