



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

DOORS OPEN

LUNCH
SUN 12 - 2:30

DINNER
MON, WED to SUN 5:30 – 9:30

Closed Tuesday

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

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SMALL BITE

- Avocado Fries** ① 11.0
Panko & coconut crusted, sriracha truffle mayo
- Malaysia Roti** ① 9.0
Roti Canai, flaky & fluffy, curried red lentil dhal
- Charcoal Satay** 10.8
Traditional chargrilled chicken satay over charcoal, cucumber, onion, homemade peanut sauce
- Sardine Curry Puff** 9.0
Crispy puff filled with curry spiced potato, sardine, caramelised onion, chilli sour plum sauce
- Squid Tentacle** 14.0
Crispy squid tentacle, roasted orange peel, black sesame, ground nori, red pepper, kaffir lime chilli mayo
- Lamb Martabak** 10.8
Pan-fried delicate roti filled with curry spiced lamb, egg, shallot onion, curried dhal
- 5-Spice Pork Roll** 9.0
Light & crispy handmade spring roll, marinated pork, carrot, taro, cabbage, mushroom, sweet chilli lime sauce
- Crispy Tofu Pocket** ① 9.5
Crispy tofu puff, bean sprout, cucumber, carrot, peanut sauce, sweet shrimp paste

WOK TOSSED

- Flaming Pork** 23.9
Crispy marinated pork chops, tossed in caramelised tamarind sauce, cashew nut, roasted sesame seed & chilli, served in flame
- Lemongrass Pepper Lamb** 27.9
Wok tossed lamb tenderloin fillet, king oyster mushroom, garlic shoot, green peppercorn, lemongrass & honey black pepper sauce
- Cereal Butter Prawn** 29.9
Crispy SA Spencer Gulf king prawn (in shell), lightly battered & tossed in butter, cereal, curry leaves, garlic & fresh chilli
- Sambal Squid & Long Bean** 25.9
Wok-fried squid in aromatic sambal belacan, deep-fried long beans, baby corn, curry leaf
- Crispy Garlic Pork** 23.9
Crispy pork fillet, wok-fried with fresh green peppercorn, chilli, garlic & pepper sauce, roasted garlic flakes, crispy Thai basil
- Salt & Pepper Tofu** ① 18.8
Crispy soft tofu tossed in garlic, scallion, 5-spice salt & Szechuan pepper dust, roasted birdseye chilli & curry leaf, crispy puff rice

FEED ME RIJSTTAFEL

Sit Back, Relax & Indulge

39 P/P Min 2 People

Charcoal Satay, Prawn Spring Roll

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

+ Dessert 6 P/P
Pandan Coconut Crepe

CURRY

- Beef Rendang** 24.9
Really slow cooked 100D grain-fed Angus beef with host of spices & herbs, toasted grated coconut, banana leaf
- Mamak Curry Fish** 27.8
Barramundi in spice-rich curry with 18 spices & herbs, ginger flower, okra, eggplant, tomato, bean, burnt onion
- Singapore Chilli Crab** 28.9
Crispy soft shell crab in rich savoury, sweet & spicy egg chiffon sauce, miso, ginger (**add Crispy Mantou (2) +5.0**)
- Curry Lodeh** ① 18.8
Mix vegetables, eggplant, baby corn, tofu puff, glass noodle cooked in light coconut milk curry soup

BBQ + A BIT MORE

- Ayam Serai** 21.8
BBQ charcoal chicken marinated with lemongrass, turmeric, spices, crispy kale, chilli & lime sauce
- Dirty Duck (1/2)** 27.9
Twice-cooked crispy duck, steamed in spices & deep-fried crisp skin, balado chilli sauce, Nyonya pickles
- Sanur Goreng Chicken** 20.8
Crispy fried 24hr marinated chicken fillet in herbs & spices, crispy & juicy, sweet lime Balinese sauce
- Ikan Bakar** 25.8
Grilled barramundi in banana leaf, sambal belacan, kaffir lime & lemongrass pickled onion, charred lemon

Sharing is Caring.
Our menu is designed for sharing, your dishes will be served progressively.

SALAD & GREEN

- Gado-Gado** ① 17.8
"mix mix" steamed vegetables salad, 70° egg, crispy tofu, sweet corn, cassava chip, peanut sauce dressing
- Papaya Salad** ① 18.8
Green pawpaw, wakame seaweed, pickled mango & papaya, roasted cashew & peanut, toasted sesame, crispy egg cracker, plum & lime dressing (**add Spicy Jelly Fish +5.0**)
- Sambal Kangkong** ① 17.8
Wok-fried kangkong (water spinach), crispy shrimp, with housemade sambal belacan
- Brussels Sprout** ① 17.8
3x cooked. Steamed, deep fried & sautéed with garlic, fermented chilli & honey spiced miso, crispy shallot
- BBC New** ① 17.8
Baby soya, 5 spice bean curd, pickled mustard green, shitake mushroom, fresh chilli, oyster sauce

SIDES, NOODLE & RICE

- Nasi Lemak** 17.9
Fragrant coconut rice, crispy spiced chicken, son-in-law egg, Nyonya acar, crispy anchovies & peanut, sambal, cucumber
- Mamak Mee** ① 17.9
Traditional spicy Malay fried hokkien noodle, chicken, shrimp, tomato, tofu puff, chives, egg, beansprout, bok choy
- Char Kway Teow** 18.9
Wok fried hand-cut flat rice noodle, SA Spencer Gulf king prawn, fish cake, Chinese sausage, crunchy pork crackling, egg, chive, beansprout
- Hainanese Chicken Rice** 16.9
Chicken fat rice, really slow poached chicken, sesame soy sprout, ginger & scallion, chilli lime dipping sauce, caramel dark soy
- Nasi Goreng Special** ① 16.9
Traditional sambal fried rice, shrimp, chicken, bean, carrot, onion, topped with fried egg
- Laksa** 18.9
Spicy coconut curry noodles, SA Spencer Gulf king prawn, fried fish cake, chicken, tofu puff, beansprout
- Assam Laksa (1st & 3rd Sunday)** 18.9
Spicy and tangy fish broth, thick rice vermicelli, fish, fresh pineapple, cucumber, Spanish onion, mint, shrimp paste (Har-Ko), ginger flower, laksa mint

Sarawak Laksa (2nd & 4th Sunday) 18.9
Rice vermicelli, SA Spencer King Prawn, chicken, omelette strips, beansprout, cilantro, lemon

Steamed Jasmine Rice 3.0

Coconut Turmeric Rice 4.0

Crispy Flower Roll (2) 5.0
Deep fried steamed silky curly mantou

WINE BY THE GLASS

Sparkling

Grant Burge Pinot Noir Chardonnay *Barossa Valley, SA* 9.0

White

Longview Whippet Sauvignon Blanc ① *Adelaide Hills, SA* 9.3

Reillys Watervale Riesling ① *Clare Valley, SA* 9.3

Grant Burge Benchmark Pinot Grigio *Barossa Valley, SA* 9.0

Fox Creek Chardonnay ① *McLaren Vale, SA* 9.3

Rosé

St Hallett Rosé ① *Barossa Valley, SA* 9.3

Red

Scarpantoni School Block Shiraz Cab Merlot ① *McLaren Vale, SA* 9.0

Rolf Binder Heinrich Shiraz Mataro Grenache ① *Barossa Valley, SA* 9.5

Katnook Founders Block Cabernet Sauvignon *Coonawarra, SA* 9.3

St Hallet Garden of Eden Shiraz ① *Barossa Valley, SA* 9.5

Fortified / Dessert

Reillys Cane Cut Riesling ① *Clare Valley, SA* 8.5

Hut & Soul The Old Cock Muscat Barrel Aged *McLaren Vale, SA* 5.0

BYO Wine 15 / B

SPIRIT & LIQUER

Aperitifs

Pernod / Rosso / Campari / Pimms

Spirits

*Brandy / Bourbon / Oyo / Bundaberg Rum / Gin / Vodka
Tequila / Southern Comfort / Bacardi White Rum*

Whiskey

Canadian Club / Jack Daniels / Johnnie Walker Red

Premium Whiskey

Glenfiddich / Johnnie Walker Black / Johnnie Walker Gold (+5)

Premium Gin

Four Pillars / Roku / Forty Spotted

Spiced Rum

Kraken / Captain Morgan

Liqueurs

Baileys / Kahlua / Malibu / Midori / Tia Maria / Frangelico

Premium Liqueurs

*Drambuie / Benedictine / Cointreau / Sambuca
Grand Marnier / Galliano*

HANDMADE COCKTAIL

Hut & Soul *Kraken spiced rum, gula melaka, pandan leave, crystalised ginger, ginger ale* 15

Singapore Sling *Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice* 16

Bali Long Island *Tequila, Vodka, white rum, gin, triple sec, palm sugar, coke* 16

Lycheetini *Gin, lychee puree, cranberry, fresh lychee, lemon* 15

Hibiscus Gin Tonic *Hibiscus infused Gin, dehydrated hibiscus, lemon, tonic* 15

Pink Guava Sunrise *Tequila, cointreau, bitters, pink guava, lime, sour plum* 16

Kopi Martini *Vodka, Kahlua, Malaysian espresso, condense milk* 15

HUT & SOUL TAP DRAFT BEER & CIDER

Housebrew, natural with no chemicals & preservatives

Bali Bombibi *Bintang styled of Tiger lager* 8.0

Lychee Cider *Premium cider with pure taste of refreshing lychee* 8.0

BEER & CIDER

Heineken 0.0 Non Alcoholic Lager 7.0

Cascade Premium Light 7.0

Coopers Pale Ale 8.5

James Boags Premium 8.5

James Squire Golden Ale 9.0

Bintang 9.0

Tiger 9.0

Corona 9.0

Monteiths Crushed Apple Cider 9.0

DRINKS



Min Spend \$20 P/P

Sorry - No Separate Accounts | Card Payments Will Attract A Surcharge

HOUSE SPECIALTY SODA *fresh mint, lime*

ADD VODKA or GIN +6.5

Traffic Light *Lime, orange juice, pomegranate* 5.5

Lychee 5.5

Kumquat 5.5

Pomegranate 5.5

Sour Plum 5.5

Passion Fruit 5.5

Young Coconut Water *served with young coconut flesh* 5.5

Lemon Lime Bitter / Soda Lime Bitter 5.5

MALAYSIAN STYLE TEA OR COFFEE

Teh Tarik *Traditional milk tea, condensed milk* 5.0

Teh-C Special *(Cold) Black tea, evaporated milk & palm sugar* 5.5

Kopi-O *Malaysian black coffee* 4.5

Kopi Susu *Malaysian black coffee with condensed milk* 5.0

Coffee *Espresso / Flat white / Latte etc..* 4.5

Tea *Jasmine / Green / Peppermint / etc..* 4.5

The Sweet Stuff

Pandan Coconut Crepe 9.5

Pandan crepe, desiccated coconut flesh infused in deep & dark sweetness of palm sugar caramel, ice cream

Kaya Bread & Butter Pudding 9.8

Butter croissant, dark chocolate, blueberries, caramelised pandan coconut jam, roasted coconut chip, ice cream

Teh-ramisu 9.8

Teh Tarik semifreddo, burnt Pandan sponge, chocolate bark & crumble

The Singapore Girl ① 9.8

Lemongrass & kaffir lime coconut sorbet, tamarind sauce, candied pineapple, dehydrated fig, sour plum dust

Black & Red ① 9.5

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

Durian Ice Cream 9.8

The King of Fruits, housemade with lots of ripe fruits, vanilla bean, peanut & sesame praline. *The flavour (and the aroma) packs a punch!*

Gula Malaka Affogato ① 9.0 *(add shot of liqueur +6.0)*

Malaysian espresso, vanilla ice cream, gula malaka syrup, dark chocolate coated coffee bean