



**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

 #hutandsoul

SMALL BITE

Avocado Fries ① 13.8

Panko crusted, sriracha truffle mayo, crunchy on the outside, creamy & nutty inside

Charcoal Satay 14.8

Traditional chargrilled chicken satay over charcoal, lemongrass oil, cucumber, onion, peanut sauce

Wagyu Beef Martabak 14.8

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

Squid Tentacle 14.8

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

Pork & Prawn Spring Roll 14.8

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

Tempura Enoki Mushroom ① 13.8

Crispy fried tempura battered Enoki Mushroom, 5-spice salt & pepper, smoked paprika, sweet chilli lime sauce

Malaysia Roti ① 9.8

Roti Canai, flaky & fluffy, curried dhal

Sardine Karipap 10.8

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

Crispy Tofu Pocket ① 13.8

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, dried shrimp, deep-fried long beans, 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 ① 23.5

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 Satay
Pork & Prawn Spring Roll

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

CURRY

Beef Rendang 27.9

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 chignon sauce, miso, ginger

Curry Lodeh ① 23.9

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

BBQ + A BIT MORE

Ayam Serai 24.9

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

Flaming Pork 26.9

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

Dirty Duck (1/2) 30.9

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

Sanur Goreng Chicken 24.9

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

Ikan Bakar 28.9

Grilled barramundi in banana leaf, sambal belacan, kaffir lime & lemongrass pickled onion, charred lemon

SALAD & GREEN

Gado-Gado ① 21.8

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

Papaya & Mango Salad ① 21.8

Green pawpaw & mango, pickled ginger, wakame seaweed, roasted cashew & peanut, toasted sesame, crispy egg cracker, plum & lime dressing (**add Spicy Jelly Fish +5.0**)

Sambal Kangkong ① 20.8

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

XO Brussels Sprout ① 21.8

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

BBC New ① 20.8

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

SIDES, NOODLE & RICE

Nasi Lemak 21.9

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

Mamak Mee ① 20.9

Traditional spicy Malay fried hokkien noodle, sambal oelek, chicken, shrimp, tomato, tofu puff, chives, egg, beansprout, bok choy

Char Kway Teow 22.9

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 19.9

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

Nasi Goreng Special ① 19.9

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

Laksa 22.9

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

Assam Laksa (Tuesday) 21.9

Spicy and tangy fish broth, thick rice vermicelli, NZ whiting fillet, fresh pineapple, cucumber, Spanish onion, mint, shrimp paste (Har-Ko), ginger flower, laksa mint

Steamed Jasmine Rice 3.8

Coconut Turmeric Rice 4.8

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* 9.8

White

Longview Whippet Sauvignon Blanc ① *Adelaide Hills, SA* 9.8

Reillys Watervale Riesling ① *Clare Valley, SA* 9.8

Grant Burge Benchmark Pinot Grigio *Barossa Valley, SA* 9.6

Saint & Scholar Chardonnay ① *Adelaide Hills, SA* 9.8

Rosé

St Hallett Dry Rosé ① *Barossa Valley, SA* 9.8

Reillys Saignée Dark Rosé ① *Clare Valley, SA* 9.8

Red

Scarpantoni School Block Shiraz Cab Merlot ① *McLaren Vale, SA* 9.8

Mud House The Narrows Pinot Noir *Marlborough, NZ* 10.0

Glaetzer Wallace Shiraz Grenache ① *Barossa Valley, SA* 9.9

Heartland Cabernet Sauvignon ① *Langhorne Creek, SA* 9.9

St Hallet Garden of Eden Shiraz ① *Barossa Valley, SA* 9.9

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 18 / B

SPIRIT & LIQUER

Aperitifs

Pernod / Rosso / Campari / Pimms 8.5

Spirits

*Brandy / Bourbon / Whisky / Oyzo / Bundaberg Rum / Gin / Vodka
Tequila / Southern Comfort / Bacardi White* 9.0

Premium Gin

Four Pillars / Roku / Forty Spotted / Lost Phoenix 12.0

Spiced Rum

Kraken / Captain Morgan 9.5

Premium Whisky

Glenfiddich / Johnnie Walker Black / Johnnie Walker Gold (+5.0) 11.0

Liqueurs

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

Premium Liqueurs

*Drambuie / Benedictine / Cointreau / Galliano Sambuca
Grand Marnier* 9.5

Firkin Premium Single Malt Whisky by Mike Collings

From The founder of Johnnie Walker Blue, Gold & Green

Firkin Ten Benrines 2008 Madeira cask - Rich & Spicy 16.0

Firkin 49 Tullibardine 2012 Oloroso & Amontillado cask - Soft & Nutty 16.0

Firkin Rare Aultmore 2010 Marsala cask - Mellow & Luscious 16.0

Firkin Islay Caol Ila 2010 Marsala cask - Salty Peak & Smoke 16.0

HANDMADE COCKTAIL

Hut & Soul *Kraken spiced rum, gula Melaka, pandan leave, crystalised ginger, ginger ale* 17

Singapore Sling *Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice* 18

Bali Long Island *Tequila, vodka, white rum, gin, triple sec, gula Malaka, coke* 18

Lycheetini *Pink Gin, lychee puree, cranberry, fresh lychee, lemon* 17

Hibiscus Gin Tonic *Hibiscus infused Gin, dehydrated hibiscus, lemon, tonic* 17

Pink Guava Sunrise *Tequila, cointreau, bitters, pink guava, lime, sour plum* 18

Kopi Martini *Vodka, Kahlua, Malaysian espresso, condense milk* 17

HUT & SOUL TAP DRAFT BEER & CIDER

Housebrew, natural with no chemicals & preservatives

Bali Bombibi *Bintang styled of lager, smooth finish with fresh aromatic hop flavour* 8.5

Lychee Cider *Premium cider with pure taste of refreshing lychee* 8.5

BEER & CIDER

Heineken 0.0 Non Alcoholic Lager 8.0

Cascade Premium Light 8.0

Coopers Pale Ale 9.0

James Boags Premium 9.0

Monteiths Black Beer 9.5

Bintang 9.5

Tiger 9.5

Corona 9.5

Monteiths Crushed Apple Cider 9.5

DRINKS



Sorry - No Separate Accounts

Card Payments Will Attract a Surcharge | Min Spend \$25 P/P

HOUSE SPECIALTY SODA *fresh mint, lime*

ADD VODKA or GIN +6.5

Traffic Light *Lime, orange juice, pomegranate* 6.0

Lychee 6.0

Calamansi Lime 6.0

Pomegranate 6.0

Passion Fruit 6.0

Lemon Lime Bitter 6.0

Young Coconut Water *served with young coconut flesh* 6.0

MALAYSIAN STYLE TEA OR COFFEE

Teh Tarik *Traditional milk tea, condensed milk* 6.0

Teh-C Special *(Cold) Black tea, evaporated milk & palm sugar* 6.5

Kopi-O *Malaysian black coffee* 5.5

Kopi Susu *Malaysian black coffee with condensed milk* 6.0

Coffee *Espresso / Flat white / Latte etc..* 5.0

Tea *Jasmine / Green / Peppermint / etc..* 5.0

The Sweet Stuff

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 ① 15.0

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

Black & Red ① 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 with lots of ripe fruits, vanilla bean, peanut & sesame praline. *The flavour (and the aroma) packs a punch!*

Gula Melaka Affogato ① 13.0 *(add shot of liqueur +6.0)*

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