



310 PULTENEY STREET
ADELAIDE SA 5000
(08) 8232 0588

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

Hut & Soul is aware of the challenges of food allergy sufferers & goes to every effort to meet your dietary needs. Please advise us when placing your order with any dietary/allergy/spiciness

DOORS OPEN

LUNCH

SUN 12 - 2:30


DINNER

MON, WED to SUN 5 - 9:30

Closed Tuesday

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 #hutandsoul

SMALL BITE

Avocado Fries 10.0

Coconut & panko crusted, kaffir lime chilli mayo, crunchy on the outside, creamy & nutty inside

Malaysia Roti (2) 9.0

Roti Canai – Malaysia's national bread, flaky & fluffy, dhal butter, best for dipping curry sauce

Charcoal Satay (3) 9.8

Traditional chargrilled chicken satay, cucumber, onion, homemade peanut sauce

Murtabak 9.5

Pan-fried delicate pastry filled with spicy minced beef, egg, onion, dhal butter

Pork Lumpia (2) 8.5

Light & crispy handmade spring roll, marinated ground pork, glass noodle, vegetables, sweet chilli lime sauce

Crispy Tofu Pocket (3) 9.0

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

Malay Puff (2) 8.5

Crispy puff filled with curry spiced potato, caramelised onion, chilli plum sauce

Father-in-law Egg 8.5

Sweet, sour & sticky golden crisp egg with caramelised onion, tamarind sambal chilli chutney, crispy shallot

WOK FRY

Black Pepper Beef 25.9

Wok tossed Angus beef rump, garlic shoot, king oyster mushroom, green peppercorn, honey black pepper sauce

Garlic Pepper Pork 22.9

Crispy pork fillet strips, wok-fried with fresh green peppercorn, chilli, garlic & pepper sauce, roasted garlic, crispy basil

Cereal Butter Prawn (in shell) 29.9

Crispy SA Spencer Gulf king prawn, lightly battered & tossed in butter, cereal, curry leaves, crispy garlic, chilli

Salt & Pepper Sotong 25.5 / Tofu 18.8

Crispy squid / smooth tofu tossed in garlic, scallion, housemade 5-spice salt, chilli & curry leaf, roasted rice

Flaming Pork 22.9

Crispy marinated pork chops, tossed in caramelised tamarind sauce, cashew nut, roasted birdseye chilli, roasted sesame seed, served in flame

Sambal Belacan Prawn 29.9

Wok-fried SA Spencer Gulf king prawn in aromatic sambal belacan, deep-fried long beans, baby corn, curry leaf

CURRY

Beef Rendang 24.9

Really slow cooked 100D Angus beef with host of spices, toasted grated coconut, the most famous dry curry beef

Mamak Curry Fish 27.8

Barramundi in spice-rich curry with 18 spices & herbs, ginger flower, okra, eggplant, tomato, bean, burnt onion

Singapore Chilli Prawn (in shell) 29.9

Crispy SA Spencer Gulf king prawn in rich savoury sweet & spicy egg chiffon sauce, mop up the sauce with flower roll!

Turmeric Mussel 25.9

Live Australian blue mussel, turmeric & ginger coconut curry of lemongrass, galangal, kaffir lime & curry leaf

Curry Lodeh 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

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

Dirty Duck (1/2) 25.9

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

Sanur Goreng Chicken 19.8

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, lime & lemongrass pickled onion, charred lemon

SALAD & GREEN

Gado-Gado 17.8

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

Pawpaw Salad 18.8

Green pawpaw, wakame seaweed, pickled mango & papaya, cashew nut, roasted sesame, crispy egg cracker, lime & plum dressing

Brussel Sprout 17.8

Deep fried brussel sprouts, sautéed with fermented chilli & soy bean, garlic, crispy shallot

Sambal Kangkong 17.8

Wok-fried Kangkong with homemade sambal belacan, crispy shrimp, garlic

BBC New 17.8

Broad bean, 5 spice Bean curd, Chinese chutney, shitake mushroom, fresh chilli, garlic & 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, papadum, cucumber

Mamak Mee Goreng 17.9

Traditional 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 deboned chicken, sesame soy sprout, ginger & scallion, chilli lime dipping sauce, caramel dark soy

Wat Tan Hor 18.9

Wok-charred flat rice noodle, SA Spencer Gulf king prawn, crunchy pork crackling, fish cake, chicken, bok choy, smooth egg gravy, pickled green chilli

Nasi Goreng Special 16.9

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

Laksa 18.9

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

Assam Laksa (Sunday Only) 18.9

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

Crispy Flower Roll (2) 5.0

Deep fried steamed silky curly mantou

Coconut Rice 3.5

Jasmine Rice 2.5

Feed ME Banquet

Min 2 People

Sit Back, Relax & Indulge!

Rijsttafel 39 P/P

Charcoal Satay, Pork Lumpia, Sanur Goreng Chicken, Mamak Curry Fish, Beef Rendang, Gado-Gado, Jasmine Rice, Pandan Coconut Crepe

Rasa Sayang 49 P/P

Charcoal Satay, Malay Puff, Ayam Serai, Mamak Curry Fish, Beef Rendang, Butter Cereal Prawn, Pawpaw Salad, Jasmine Rice, Pandan Coconut Crepe

WINE BY THE GLASS

Sparkling

Knappstein Beaumont Brut	Adelaide Hills, SA	7.5
Grant Burge Petite Bubbles Pinot Noir Chardonnay	Barossa Valley, SA	8.9

White

Knappstein Beaumont Sauvignon Blanc Semillon	Adelaide Hills, SA	7.5
Reillys Watervale Riesling	Clare Valley, SA	8.7
Grant Burge Benchmark Pinot Grigio	Barossa Valley, SA	8.5
Fox Creek Sauvignon Blanc	McLaren Vale, SA	8.9

Rosé

St Hallett Rosé	Barossa Valley, SA	8.5
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Red

Scarpantoni School Block Shiraz Cab Merlot	McLaren Vale, SA	8.7
Kaesler Stonehorse GSM	Barossa Valley, SA	9.5
Hardys Tintara Geology Cabernet Sauvignon	McLaren Vale, SA	8.5
Grant Burge Benchmark Shiraz	Barossa Valley, SA	8.5

Fortified / Dessert

Reillys Cane Cut Riesling	Clare Valley, SA	6.0
Hut & Soul The Old Cock Muscat Barrel Aged	McLaren Vale, SA	5.0

BYO Wine 14 / B

SPIRIT & LIQUER

Aperitifs

Pernod / Rosso / Campari / Pimms	7.0
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Spirits

Base	7.5
Brandy / Bourbon / Gin / Oyzo / Rum / Scotch / Tequila / Southern Comfort / Vodka / White Rum	
Premium	8.0
Canadian Club / Jack Daniels / Johnnie Walker Red	

Liqueurs

Baileys / Kahlua/ Malibu / Midori / Tia Maria / Frangelico	7.0
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Premium

Drambuie / Benedictine / Cointreau / Sambuca / Grand Marnier / Galliano	7.5
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HANDMADE COCKTAILS

Hut & Soul White rum, spiced gula melaka, pandan leave, ginger beer	14
Singapore Sling Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice	16
Bali Island Iced Tea 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, bitter, pink guava, lime, sour plum	16
Kopi Martini Vodka, Kahlua, Malaysian espresso, condense milk	15

HOUSEMADE SODA

ADD VODKA or GIN + 6.5

Traffic Light Lime, orange juice, pomegranate – the light that don't stop!	5.5
Lychee	5.5
Kumquat	5.5
Pomegranate	5.5
Sour Plum	5.5
Longan	5.5

BEER & CIDER

Cascade Premium Light	7.0
Coopers Pale Ale	7.5
James Boags Premium	8.0
Furphy Refreshing Ale	8.0
James Squire Golden Ale	8.5
Bintang	8.5
Tiger	8.5
Corona	8.5
Monteiths Crushed Apple Cider	9.0

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

JUICE & SOFT DRINK

Young Coconut Water served with young coconut flesh	5.5
Lemon Lime Bitter / Soda Lime Bitter	4.5
Soft Drinks Coke/Diet Coke/Sprite/Lift/Ginger Beer/Tonic/Soda	4.0
Spring Water	4.0
Sparkling Mineral Water	8.5
Juices Apple/Orange/Pineapple	4.0

Dessert

Pandan Coconut Crepe 8.5	Pandan crepe, moist 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 chips, ice cream
Teh-ramisu 9.5	Teh Tarik semifreddo, burnt Pandan sponge, chocolate bark & crumble
The Singapore Girl 9.8	Coconut & kaffir lime sorbet, tamarind sauce, candied pineapple, dry fig, sweet sour plum dust
Black & Red 9.0	Black sticky rice & red adzuki bean, slow cooked in pandan leaf & palm sugar, coconut milk, roasted coconut chips, coconut ice cream
Durian Ice Cream 8.5	The King of Fruits, housemade with lots of ripe fruits, peanut & sesame brittle. <i>The flavour (and the aroma) packs a punch!</i>
Gula Malaka Affogato 8.5 (add shot of liqueur +6.0)	Malaysian espresso, vanilla ice cream, gula malaka syrup, dark chocolate coated coffee bean

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