



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 plum sauce

White Bait 12.0

Crispy white bait, 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

Pork Spring Roll 8.5

Light & crispy handmade spring roll, marinated pork, carrot, cabbage, onion, 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 26.9

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, housemade 5-spice salt, roasted birdseye chilli & curry leaf, roasted rice

RIJSTAFFEL BANQUET

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 Prawn 29.9 (*add Crispy Mantou +5*)

Crispy SA Spencer Gulf king prawn (in shell) in rich savoury, sweet & spicy egg chiffon sauce, miso, ginger

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) 26.9

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 (*add Spicy Jelly Fish +5*)

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

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 noodle, 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, 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 *Adelaide Hills, SA* 9.3

Reillys Watervale Riesling *Clare Valley, SA* 9.3

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

Fox Creek Chardonnay *McLaren Vale, SA* 9.3

Rosé

St Hallett Rosé *Barossa Valley, SA* 9.3

Red

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

Kaesler Stonehorse GSM *Barossa Valley, SA* 9.5

Katnook Founders Block Cabernet Sauvignon *Coonawarra, SA* 9.3

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

Fortified / Dessert

Reillys Cane Cut Riesling *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 7.0

Spirits

Brandy / Bourbon / Oyzo / Bundaberg Rum / Gin / Vodka / Tequila / Southern Comfort / Bacardi White Rum 7.5

Whiskey

Canadian Club / Jack Daniels / Johnnie Walker Red 8.0

Premium Whiskey

Glenfiddich / Johnnie Walker Black 9.5

Premium Gin

Four Pillars / Roku / Forty Spotted 10.5

Spiced Rum

Kraken / Captain Morgan 8.5

Liqueurs

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

Premium Liqueurs

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

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

BEER & CIDER

Holsten Alcohol Free Pilsner 7.0

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

DRINKS



Sorry - No Separate Accounts | Card Payments Will Attract A Surcharge
Min Spend \$20 P/P

HOUSE SPECIALTY SODA *fresh mint, lime*

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

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 9.5

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

The Singapore Girl 9.8

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

Black & Red 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 9.5

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 9.0 *(add shot of liqueur +6.0)*

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