



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

**DOORS OPEN**

**LUNCH**

SUN 12 - 2:30

**DINNER**


MON, WED to SUN 5 - 9:30

*Closed Tuesday*

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

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 #hutandsoul

## SMALL BITE

**Avocado Fries** ① 11.0

Shredded coconut & panko crusted, sriracha truffle mayo, crunchy on the outside, creamy & nutty inside

**Malaysia Roti** ① 9.0

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

**Charcoal Satay** 10.8

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

**White Bait** 12.0

Crispy white bait, roasted orange peel & black sesame paprika, kaffir lime chilli mayo

**Murtabak** 9.5

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

**Pork Spring Roll** 8.5

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

**Crispy Tofu Pocket** ① 9.5

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

**Malay Puff** ① 8.5

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

## WOK TOSSED

**Lemongrass Pepper Beef** 25.9

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

**Flaming Pork** 22.9

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

**Cereal Butter Prawn (in shell)** 29.9

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

**Sambal Squid & Long Bean** 25.9

Wok-fried squid in aromatic sambal belacan, deep-fried long beans, baby corn, curry leaf

**Garlic Crispy Pork** 22.9

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

## CURRY

**Beef Rendang** 24.9

Really slow cooked Angus beef dry curry with host of spices, toasted grated coconut

**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!

**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)** 25.9

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, lime & lemongrass pickled onion, charred lemon

## 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 Jelly Fish +5)

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

**Brussel Sprout** ① 17.8

Steamed & deep fried brussel sprouts, sautéed with fermented chilli & soy bean paste, garlic, crispy shallot

**Kangkong** ① 17.8

Wok-fried Kangkong, crispy shrimp, with housemade sambal belacan

**BBC New** ① 17.8

Baby soya, 5 spice Bean curd, Chinese chutney, 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 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

**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 ( 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 Spring Roll, 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, Cereal Butter Prawn, Papaya Salad, Jasmine Rice, Pandan Coconut Crepe

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

## WINE BY THE GLASS

### Sparkling

Grant Burge Petite Bubbles Pinot Noir Chardonnay *Barossa Valley, SA* 8.9

### White

Longview Whippet Sauvignon Blanc 9.3 *Adelaide Hills, SA*

Reillys Watervale Riesling 9.3 *Clare Valley, SA*

Grant Burge Benchmark Pinot Grigio 8.9 *Barossa Valley, SA*

Fox Creek Chardonnay 9.3 *McLaren Vale, SA*

### Rosé

St Hallett Rosé 8.9 *Barossa Valley, SA*

### Red

Scarpantoni School Block Shiraz Cab Merlot 8.9 *McLaren Vale, SA*

Kaesler Stonehorse GSM 9.5 *Barossa Valley, SA*

Hardys Tintara Geology Cabernet Sauvignon 8.9 *McLaren Vale, SA*

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

### Fortified / Dessert

Reillys Cane Cut Riesling 6.0 *Clare Valley, SA*

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

BYO Wine 15 / B

## SPIRIT & LIQUER

### Aperitifs

Pernod / Rosso / Campari / Pimms 7.0

### 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

Premium 7.5

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

## HANDMADE COCKTAILS

Hut & Soul *rum, spiced gula melaka, pandan leave, uncrystalised ginger, ginger ale* 14

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

## 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

Passion Fruit 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 Bitters / Soda Lime Bitters 5.0

Soft Drinks *Coke/Diet Coke/Sprite/Lift/Ginger Beer/Tonic/Soda* 4.5

Spring Water 4.5

Sparkling Mineral Water 8.5

Juices *Apple/Orange/Pineapple* 4.5

## The Sweet Stuff

Pandan Coconut Crepe 9.0  
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, sour plum dust

Black & Red 9.0  
Black sticky rice & red adzuki bean, slow cooked in pandan leaf & palm sugar, coconut milk, roasted coconut chip, coconut ice cream

Durian Ice Cream 8.5  
The King of Fruits, housemade with lots of ripe fruits, peanut & sesame praline. *The flavour (and the aroma) packs a punch!*

Gula Malaka Affogato 8.5 (add shot of liqueur +6.0)  
Malaysian espresso, vanilla ice cream, gula malaka syrup, dark chocolate coated coffee bean