



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

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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

BIG bite

- Sanur Goreng Chicken** 19.8  
Crispy fried 24hr marinated chicken fillet in herbs & spices, crispy & juicy, sweet lime Balinese sauce
- Beef Rendang** 24.9  
Really slow cooked 100D grain-fed yearling Angus beef with host of spices & golden-hued toasted grated coconut, the most famous dry curry beef
- Ikan Bakar** 24.8  
Grilled barramundi in banana leaf, sambal belacan, lime & lemongrass pickled onion, charred lemon
- 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, deep-fried green bean, curry leaf, sambal chilli belacan, baby corn
- Salt & Pepper Sotong** 24.5 / **Tofu** 18.8  
Crispy squid / smooth tofu tossed in garlic, scallion, housemade 5-spice salt, chilli & curry leaf, roasted rice

- Ayam Serai** 21.8  
Charcoal BBQ chicken marinated with lemongrass, turmeric, spices, crispy kale, chilli & lime sauce
- Singapore Chilli Prawn (in shell)** 29.9  
Crispy SA Spencer Gulf king prawn in rich savoury sweet & lightly spicy egg chiffon sauce, mop up the sauce with flower roll!
- Mamak Curry Fish** 27.8  
Barramundi in spice-rich curry with 18 spices & herbs, ginger flower, okra, eggplant, tomato, bean, burnt onion
- Dirty Duck (1/2)** 25.9  
Twice-cooked duck, steamed in spices & deep-fried crisp skin, special homemade dirty sauce & Nyonya pickles
- Butter Cereal Prawn (in shell)** 29.9  
Crispy SA Spencer Gulf king prawn, lightly battered & tossed in butter, cereal, crispy egg floss, curry leaves, chilli
- 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
- Gado-Gado** 17.8  
"mix mix" steamed vegetables salad, 70° egg, crispy tofu, sweet corn, garlic cracker, peanut sauce dressing
- BBC New** 16.8  
Broad bean, 5 spice Bean curd, Chinese chutney, shitake mushroom, fresh chilli
- Sambal Kangkong** 17.8  
Wok-fried Kangkong (water spinach) with homemade sambal belacan, crispy shrimp, garlic
- Buddha's Delight** 16.8  
Sautéed mix vegetables, wood ear fungus, shitake mushroom, baby corn, fish sauce, garlic & oyster sauce
- Pawpaw Salad** 18.8  
Green pawpaw, jelly fish, pickled mango & papaya, cashew nut, roasted sesame, crispy crackers, lime & plum dressing
- Curry Lodeh** 18.8  
Mix vegetables, eggplant, tofu puff, glass noodle cooked in light coconut milk curry soup
- 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, picked green birdseye chilli
- Nasi Goreng Special** 16.9  
Traditional sambal fried rice, shrimp, chicken, bean, carrot, onion, topped with fried egg
- Laksa** 18.9  
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

On the Side

- Coconut Rice** 3.5  
**Jasmine Rice** 2.5  
**Crispy Flower Roll (2)** 5.0  
*Deep-fried steam silky curly mantou*

Feed ME Banquet

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** 48 P/P  
Charcoal Satay, Malay Puff, Ayam Serai, Mamak Curry Fish, Beef Rendang, Butter Cereal Prawn, Buddha's Delight, Jasmine Rice, Pandan Coconut Crepe

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

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

## 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

## 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

## Handmade COCKTAIL

Hut & Soul	White rum, spiced palm sugar, pandan leave, ginger beer	14
Singapore Sling	Gin, cointreau, benedictine, cherry brandy, bitters, pineapple juice	16
Wokka Saki	Vodka, Kyoto sake, elderflower, sparkling apple, roasted cinnamon	15
Lycheetini	Gin, lychee puree, cranberry, fresh lychee, lemon	15
Hibiscus Gin Tonic	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

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

## SPIRIT & LIQUEUR

### 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 / Frengelico	7.0
Premium	7.5
Drambuie / Benedictine / Cointreau / Sambuca / Grand Marnier / Galliano	

## 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	5.0
Sparkling Apple Juice		4.5
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	
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	
Kaya BnB Pudding	9.8
Bread & butter pudding, dark chocolate, blueberries, caramelised pandan coconut jam, ice cream	
Teh-ramisu	9.5
Homemade 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	
Durian Ice Cream	8.5
The King of Fruits, made with lots of ripe fruits. <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	