



**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

**WWW.HUTANDSOUL.COM.AU**

 [www.facebook.com/hutandsoul](https://www.facebook.com/hutandsoul)

 #hutandsoul

**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 sour 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

**FEED ME RIJSTTAFEL**

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 Crab** 28.9 ( *add Crispy Mantou +5* )

Crispy soft shell crab in rich savoury, sweet & spicy egg chignon 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, roasted cashew & peanut, toasted 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 ( 1<sup>st</sup> & 3<sup>rd</sup> 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 ( 2<sup>nd</sup> & 4<sup>th</sup> 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

Rolf Binder Heinrich Shiraz Mataro Grenache *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

**Bali Bombibi** *House brew on tap. Bintang styled lager* 7.5

**Coopers Pale Ale** 8.5

**James Boags Premium** 8.5

**James Squire Golden Ale** 9.0

**Bintang** 9.0

**Tiger** 9.0

**Corona** 9.0

**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