



@thehuttlejumbys
#feelinghut

GROUP MENUS

Group Menu for 15 persons +

Selection must be submitted no less than 7 days in advanced of your booking.

If submitted less than 7 days, some dishes may be unavailable and will be subject to change according to availability.



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MENU A

\$ 9 7 p p

TAPAS TO SHARE

SALT FISH CROQUETAS, *Preserved Lemon*

FOCACCIA, *Tomato & Green Chilli Salsa*

SERRANO & MELON

MAHI MAHI TIRADITO, *Passion Fruit Salsa & Coriander*

SOFT SHELL CRAB, *Green Papaya Salad, Peanut & Shrimp Dressing*

SHRIMP GYOZA, *Lemon, Soy Sauce & Coriander Sauce*

CHOOSE A MAIN

RED SNAPPER

Mojo Verde, Gremolata & Sorrel

SPARE RIBS

Sweet Corn Puree, Pineapple, Corn Salsa

CHEESE BURGER

Streaky Bacon, Tomato Relish, Iceberg Lettuce, Cheddar

SIDES FOR THE TABLE - Fries, Patatas Bravas, Green Salad, Zucchini Fritti

CHOOSE A DESSERT

LEMON MERINGUE PIE, *Raspberry Puree*

BANOFFEE PIE, *English Harbour 5yo Rum*



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MENU B
\$ 140 pp

FOR THE TABLE

SALT FISH CROQUETAS, *Preserved Lemon*

FOCACCIA, *Tomato & Green Chilli Salsa*

SERRANO & MELON

CHOOSE A STARTER

CAULIFLOWER, *Romesco, Pico de Gallo* *DB*

CRAB ORZO, *Cornish Cock Crab, Lemon & Crab Sauce*

VENISON CARPACCIO, *Cervena Red Deer, Wasabi Aioli, Parmigiano Reggiano, Capers*

SPICY THAI DUCK SALAD, *Red Onion, Chilli Sauce, Spices & Herbs*

CHOOSE A MAIN

TENDERLOIN 8oz, *28 Day, Dry Aged Beef*

DOVER SOLE, *Little Jumby Sea Purslane, Butter Sauce, Capers*

KOREAN POUSSIN, *Grilled Poussin, Red Pepper Puree, Jasmine Rice*

SIDES FOR THE TABLE - Fries, Patatas Bravas, Green Salad, Zucchini Fritti

CHOOSE A DESSERT

LEMON MERINGUE PIE, *Raspberry Puree*

CHOCOLATE MARQUIS, *Mango Jelly, Passionfruit Sorbet*



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MENU C \$ 195 pp

TAPAS TO SHARE

SALT FISH CROQUETAS, *Preserved Lemon*

FOCACCIA, *Tomato & Green Chilli Salsa*

MAHI MAHI TIRADITO, *Passion Fruit Salsa & Coriander*

SOFT SHELL CRAB, *Green Papaya Salad, Peanut & Shrimp Dressing*

CAULIFLOWER, *Romesco, Pico de Gallo* *PB*

SHRIMP GYOZA, *Lemon, Soy Sauce & Coriander Sauce*

MAIN TO SHARE

SURF N' TURF

*28 Days Dry Aged Tomahawk Steak, Prawns, Greek Salad, Fries,
For Two Chimichurri | Green Seasoning Butter | Aioli*

GREEK SALAD

DESSERT

CELEBRATION STACK

Macarons, Mini Pavlovas, Blondies, Brownies, Choux Buns, Popcorn Caramels, Compressed Watermelon, Pâte des fruits



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DRINKS FOR THE TABLE

*Here are some ideas or suggestions for groups drinks.
Please also see our cocktail menu and wine list for other items.*

DRINKS A \$ 50pp

THE HUT PAINKILLER, English Harbour 5yo, Crème de Coco, Orange Juice, Pineapple Juice

CARIB BEER, Champs Fleurs, Trinidad & Tobago, 250ml 5.2%

ROSÉ, La Salette, Côtes de Gascogne, Rosé, France

Based on one Painkiller, one beer and half a bottle of Rosé per person.

DRINKS B \$ 75 pp

THE HUT PAINKILLER, English Harbour 5yo, Crème de Coco, Orange Juice, Pineapple Juice

CARIB BEER, Champs Fleurs, Trinidad & Tobago, 250ml 5.2%

ROSÉ, St Esprit, Côtes de Provence Rosé, France

CARAMEL ESPRESSO MARTINI OR CLASSIC, Kahlua, Vodka, Espresso, Caramel Syrup

Based on one Painkiller, one beer, one martini and half a bottle of Rosé per person.