

Little Sister

Snacks

- Oyster w/ green nam jim 5^{ea}
- Duck spring roll, lettuce cup, herbs & nước chấm ^(G) 6^{ea}
- Prawn toast, sesame, gochujang mayo ^(G) 13
- Sweet corn riblets, chilli salt, basil butter ^(VE) 12
- Fried chicken ribs, ginger & shallot hot sauce x4 ^(LG) 12
- House made sambal and chickpea dip w/ lotus chips ^(VE) 11
- Beef satay, peanut sauce, coconut, herbs x2 ^(LG) 13

Betel Leaf

- Crispy rice, green pawpaw, ginger, hot mint, kaffir lime ^(VE) 5^{ea}
- Beef short rib, chilli jam, charred pineapple, coriander, nam jim 6^{ea}

Buns ^(G)

- Lobster roll, celery, lemon, wasabi mayo 15
- Tofu bun, fried shallots, pickled carrot, chilli, sriracha & mayo ^(VE) 8
- Pork bao bun, chilli, pickled carrot, cucumber 10

Taro Crisps

- Coral trout ceviche, coconut, chill, lime 7^{ea}
- Beef tartare, pickles, hot sauce ^(LG) 6^{ea}
- Coconut pickled eggplant ^(VE) 5^{ea}

Share Plates

- Kingfish sashimi, kombu, salmon pearls & pickled chilli soy ^(LG) 25
- Aburi scallops, wasabi mayo, pickled ginger & miso glaze 27
- Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, fried shallots, peanuts ^(VE) 23
+ add prawns 28
- Cold soba noodle salad, apple pickle, chopped vegetables & sprouts ^(G) 22
+add chicken 28
- Fried pork belly salad of green pawpaw, tamarind, soy, sawtooth coriander ^(LG) 27
- Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing ^(G) 27
- Korean fried chicken, sweet soy, sesame, chilli, crispy noodles, greens ^(LG) 26

Wok

- Fried rice, snake beans, carrot, wombok, mushrooms, egg, soy flavours ^(V, LG) 24
+add prawns 33
- Wok tossed padsee ew, wood ear mushrooms, choy sum, sesame, soy ^(G, VE) 24
+add beef 33
- Stir fried prawns, egg noodle, garlic, spring onion & chilli XO ^(G) 35

Curries Served w/ Rice

- Massaman curry of beef, potato, thai basil 36
- Butter chicken curry, tomato, coriander, yoghurt ^(LG) 35
- Thai yellow curry, green peppercorns, prawns 36
charred pineapple, kaffir lime leaf ^(VE) pumpkin ^(VE) 32
braised tofu ^(VE, G) 32

Level up your curry by adding a hand-stretched roti!

BBQ & Large Plates

- 650g T-Bone koji marinated, chickpea purée, masterstock jus, green peppercorns ^(LG) 72
- BBQ ½ chicken, tamarind, lemongrass, garlic, herb salad ^(LG) 41
- BBQ pork ribs, sticky soy glaze, sesame, spring onion & fresh chilli ^(LG) 46
- Roasted miso eggplant, stretched tofu, sesame nori ^(VE) 35
- Pan roasted coral trout w/ wok tossed cabbage, mushrooms & sprouts, dry tom yum, rice paper crackers 56
- Whole fresh fried crispy baby barramundi, roasted chilli, garlic, ginger, hot mint, watermelon (400g-600g) 45
- BBQ prawns, curry butter, shallots, curry leaf ^(LG) 46
- BBQ bugs, kombu butter, nori ^(LG) 47
- Singaporean chilli mudcrab, ginger, sesame, fried buns Market Price
- BBQ crayfish, white soy, kombu, ginger & shallots, butter, salmon pearls Market Price
- Sashimi lobster, wasabi, pickled ginger, soy Market Price

Sides

- Rice ^(VE) 6
- Chilli salt fries ^(VE) 10
- Hand stretched roti ^(V, G) 7
- Choy sum, black Chinese vinegar, mushroom sauce ^(VE) 10
- Som Tum / green pawpaw salad, beans, herbs, peanuts ^(LG) 12

Can't decide? Let us choose for you...

Feed Me

Required for the entire table, minimum 2

- Regular 65pp
- Deluxe 85pp

- Kingfish sashimi
- Beef tartare, taro crisp
- Duck spring roll
- Pork bao bun
- Butter chicken
- Rice
- BBQ pork ribs ^(Deluxe only)
- Som Tum ^(Deluxe only)
- Piña colada panna cotta, pineapple, pearls & sorbet

Level up your curry by adding a hand-stretched roti!

Feed Me Vegan / Vegetarian

Required for the entire table, minimum 2

- Regular 60pp
- Deluxe 80pp

- Watermelon ceviche
- Pickled eggplant, taro crisp
- Sweet corn riblet, chilli salt, basil butter
- Tofu bun
- Thai yellow curry of pumpkin
- Rice
- Roasted miso eggplant & stretched tofu ^(Deluxe only)
- Choy sum ^(Deluxe only)
- Piña colada panna cotta, pineapple, pearls & sorbet

#littlesistercairns @littlesistercairns

No menu changes or substitutions, thank you
15% surcharge applies on public holidays
10% surcharge applies on Sundays

V = Vegetarian, VE = Vegan, G = Contains Gluten, LG = Low Gluten
Please notify your waiter of specific dietary requirements

