

# Little Sister

## Snacks

- Oyster w/ green nam jim 6<sup>ea</sup>
- Duck spring roll, lettuce cup, herbs & nước chấm <sup>(G)</sup> 6<sup>ea</sup>
- Prawn toast, sesame, gochujang mayo <sup>(G)</sup> 15
- Sweet corn riblets, chilli salt, basil butter <sup>(VE)</sup> 12
- Fried chicken ribs, ginger & shallot hot sauce x4 <sup>(LG)</sup> 12
- House made sambal and chickpea dip w/ lotus chips <sup>(VE)</sup> 12
- Beef OR chicken satay, peanut sauce, coconut, herbs x2 <sup>(LG)</sup> 13

## Betel Leaf

- Crispy rice, green pawpaw, ginger, hot mint, kaffir lime <sup>(VE)</sup> 5<sup>ea</sup>
- Beef short rib, chilli jam, charred pineapple, coriander, nam jim 6<sup>ea</sup>

## Buns <sup>(G)</sup>

- Lobster roll, celery, lemon, wasabi mayo 16
- Tofu bun, fried shallots, pickled carrot, chilli, sriracha & mayo <sup>(VE)</sup> 8
- Pork bao bun, chilli, pickled carrot, cucumber 10

## Taro Crisps

- Coral trout ceviche, coconut, chill, lime 7<sup>ea</sup>
- Beef tartare, pickles, hot sauce <sup>(LG)</sup> 6<sup>ea</sup>
- Coconut pickled eggplant <sup>(VE)</sup> 5<sup>ea</sup>

#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

## Share Plates

- Kingfish sashimi, kombu, salmon pearls & pickled chilli soy <sup>(LG)</sup> 25
- Aburi scallops, wasabi mayo, pickled ginger & miso glaze 27
- Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, fried shallots, peanuts <sup>(VE)</sup> 23  
+ add prawns 28
- Soba noodle salad, wombok, cucumber pickles & chilli crisp <sup>(G,VE)</sup> 22  
+add chicken 28
- Fried pork belly OR tofu salad of green pawpaw, tamarind, soy, sawtooth coriander <sup>(LG)</sup> 27
- Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing <sup>(G)</sup> 27
- Korean fried chicken, sweet soy, sesame, chilli, crispy noodles, greens <sup>(LG)</sup> 27

## Wok

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

## Curries Served w/ Rice

- Massaman curry of beef, potato, thai basil 36
- Butter chicken curry, tomato, coriander, yoghurt <sup>(LG)</sup> 35
- Thai yellow curry, green peppercorns, prawns 36  
charred pineapple, kaffir lime leaf <sup>(VE)</sup> pumpkin <sup>(VE)</sup> 34  
braised tofu <sup>(VE, G)</sup> 34

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

## BBQ & Large Plates

- 650g T-Bone koji marinated, chickpea purée, masterstock jus, green peppercorns <sup>(LG)</sup> 75
- BBQ ½ chicken, tamarind, lemongrass, garlic, cucumber & herb salad <sup>(LG)</sup> 41
- BBQ pork ribs, sticky soy glaze, sesame, spring onion & fresh chilli <sup>(LG)</sup> 46
- Roasted miso eggplant, stretched tofu, sesame nori <sup>(VE)</sup> 35
- Pan roasted coral trout w/ wok tossed cabbage, mushrooms & sprouts, dry tom yum, rice paper crackers 58
- Whole fresh fried crispy baby barramundi, roasted chilli, garlic, ginger, hot mint, watermelon (400g-600g) 45
- BBQ prawns, vadouvan butter, shallots, curry leaf <sup>(LG)</sup> 46
- BBQ bugs, kombu butter, nori <sup>(LG)</sup> 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 <sup>(VE)</sup> 6
- Chilli salt fries <sup>(VE)</sup> 10
- Hand stretched roti <sup>(V, G)</sup> 7
- Wok tossed morning glory, house made mushroom XO <sup>(VE)</sup> 10
- Som Tum / green pawpaw salad, beans, herbs, peanuts <sup>(LG)</sup> 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 <sup>(Deluxe only)</sup>  
Som Tum <sup>(Deluxe only)</sup>  
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 <sup>(Deluxe only)</sup>  
Choy sum <sup>(Deluxe only)</sup>  
Piña colada panna cotta, pineapple, pearls & sorbet

