

# Little Sister Set Menu 59pp

Guests choose own entree, main & dessert at the time of dining

## Entrée

- Duck spring rolls, hoi sin, bang bang sauce <sup>(G)</sup>

**or**

- Beef satay, peanut sauce, coconut, herbs <sup>(G)</sup>

**or**

- Sweet corn riblets, chilli salt, basil butter <sup>(VE)</sup>

**or**

- Fried chicken ribs, ginger & asian sweet soy <sup>(LG)</sup>

## Main

- 200g angus bavette steak MB4+, masterstock reduction, chickpea purée, green peppercorns, asian greens <sup>(LG)</sup>

**or**

- Grilled reef fish, watermelon and cucumber salad

**or**

- Butter chicken curry, tomato, coriander, yoghurt, rice

**or**

- Fried rice of snake beans, carrot, wombok mushroom, soy flavour <sup>(VE)</sup>

## Dessert

- Dark chocolate brownie served w/ vanilla ice-cream

**or**

- Young coconut sorbet, sake & lychee <sup>(G, VE)</sup>

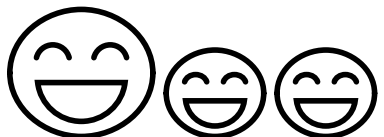
## Little Sister

#littlesistercairns @littlesistercairns

V = Vegetarian, VE = Vegan, G = Contains Gluten, LG = Low Gluten

Please notify your waiter of specific dietary requirements.

Menu subject to change.



# Middle Sister Set Menu 69pp

Pre-select 3 entrees & 3 mains for guests to choose from at the time of dining

## **Entrée (Choice) select 3 entrées for guests to choose from at the time of dining**

- Korean fried chicken, sweet soy, sesame, chilli, crispy noodles, greens <sup>(LG)</sup>
- Snapper sashimi, kombu, salmon pearls, pickled chilli soy <sup>(LG)</sup>
- Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, ried shallot, peanuts <sup>(VE)</sup>
- Chicken satay, peanut sauce, coconut, herbs
- Hot & sour cucumber salad, wood ear mushrooms, chinese dressing <sup>(VE, LG)</sup>
- Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing <sup>(G)</sup>

## **Main**

### **(Choice) select 3 mains for guests to choose from at the time of dining + Includes sides of rice and asian greens for the table to share**

- BBQ pork scotch in chinese spiced masterstock broth & choy sum <sup>(LG)</sup>
- Massaman curry of beef, potato, thai basil
- Grilled reef fish, wok tossed cabbage, mushrooms & sprouts, dry tom yum, rice paper crackers
- Soba noodle salad, wombok, cucumber pickles, peanuts & chilli crisp <sup>(V, LG)</sup>
- BBQ prawns, curry butter, shallots, curry leaf <sup>(LG)</sup>
- Yellow curry of pumpkin, peppercorns, charred pineapple, kaffir lime leaf <sup>(VE)</sup>
- 200g angus bavette steak MB4+, masterstock reduction, chickpea purée, green peppercorns, asian greens <sup>(LG)</sup>

## **Dessert (Choice) guests to choose at the time of dining**

- Sticky date & tamarind pudding, palm sugar caramel, coconut sorbet and shaved pineapple <sup>(G)</sup>

**or**

- Warm coconut sticky rice w/seasonal fresh fruit <sup>(VE)</sup>

## **Little Sister**

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# Big Sister Banquet 89pp

Pre-selected, served banquet style on the table to share

## Starters (Shared) select 3 starters

- Fried chicken ribs, ginger & shallot hot sauce <sup>(LG)</sup>
- Duck spring rolls, hoi sin, bang bang sauce <sup>(G)</sup>
- Prawn toast, sesame, Tom Yum Mayo mayo <sup>(G)</sup>
- Semolina puff, chickpea purée, mushroom XO <sup>(G,VE)</sup>
- Beef short rib betel leaf
- Crispy rice betel leaf <sup>(VE)</sup>
- Sweet corn riblets, chilli salt, basil butter <sup>(VE)</sup>
- Thai reef fish ceviche, taro crisp

## Entrée (Shared) select 4 entrees

- Korean fried chicken, sweet soy, sesame, chilli, crispy noodles <sup>(LG)</sup>
- Snapper sashimi, kombu, salmon pearls, pickled chilli soy <sup>(LG)</sup>
- Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, fried shallot, peanuts <sup>(VE)</sup>
- Chicken satay, peanut sauce, coconut, herbs
- Hot & sour cucumber salad, wood ear mushrooms, chinese dressing <sup>(VE, LG)</sup>
- Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing <sup>(G)</sup>

## Main (Shared) select 4 mains

**(+ Includes sides of rice and asian greens for the table to share)**

- Pan roasted coral trout, wok tossed cabbage, mushrooms & sprouts, dry tom yum, rice paper crackers
- BBQ Bugs, kombu butter, nori <sup>(LG)</sup>
- BBQ pork ribs, sticky soy glaze, sesame, spring onion, fresh chilli <sup>(LG)</sup>
- Angus Sirloin Steak (cooked medium), Masterstock jus, chickpea purée, green peppercorns <sup>(LG)</sup>
- BBQ chicken, tamarind, lemongrass, garlic, cucumber & herb salad
- Roasted miso eggplant & stretched tofu, sesame crunch, nori <sup>(VE)</sup>
- Soba noodle salad, wombok, cucumber pickles, chilli crisp, peanuts <sup>(G,VE)</sup>

## Dessert Board (Shared) combination of all 3, no selection required

- Dark chocolate brownie bites <sup>(G)</sup>
- Mini sticky date & tamarind puddings <sup>(G)</sup>
- Mini yuzu cheesecakes & berries <sup>(G)</sup>

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