

Little Sister

Snacks

- Oyster w/ green nam jim 6^{ea}
- Aburi scallop, wasabi mayo, pickled ginger, tobiko & miso ^(G) 9^{ea}
- Duck spring roll, lettuce cup, herbs & nước chấm ^(G) 6^{ea}
- Prawn toast, sesame, tom yum mayo x2 ^(G) 16
- Pork belly lettuce wrap, spicy gochu, pickles & rice 10^{ea}
- Sweet corn riblets, chilli salt, basil butter x4 ^(VE) 12
- Fried chicken ribs, ginger & asian sweet soy x4 ^(LG) 14
- Fried silken tofu, green chilli soy, leek oil 13
- House made avocado and edamame dip, fermented chilli oil w/ lotus chips ^(VE) 12
- Chicken satay, peanut sauce, coconut, herbs & pickles x2 16

Betel Leaf

- Crispy rice, green pawpaw, ginger, vietnamese mint ^(VE) 6^{ea}
- Beef short rib, chilli jam, charred pineapple, coriander, nam jim 7^{ea}

Buns ^(G)

- Lobster roll, celery, lemon, wasabi mayo 18^{ea}
- Tofu bao bun, fried shallots, pickled carrot, chilli, sriracha & mayo ^(VE) 8^{ea}
- Pork belly katsu bao bun, slaw & kewpie 12^{ea}

Taro Crisps

- Reef fish ceviche, coconut, chilli, lime 7^{ea}
- Beef tartare, pickled chilli, sweet soy ^(LG) 6^{ea}
- Pickled green mango, zucchini & peanut ^(VE) 5^{ea}

#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

Medium Share Plates

- Reef fish sashimi, kombu, salmon pearls & pickled chilli soy ^(LG) 26
- Singapore style mussels, chilli, asian herbs, fried bun ^(G) 28
- Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, fried shallots, peanuts ^(VE) 24
+ add prawns 29
- Soba noodle salad, wombok, cucumber pickles, peanuts & chilli crisp ^(G,VE) 23
+add chicken 28
- Soft shell crab salad, green mango, mint & tamarind ^(LG) 27
- Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing ^(G) 27
- Korean fried chicken, sweet soy, sesame, chilli, fried shallots ^(LG) 28

Wok

- Stir fried egg noodle, prawns, garlic, spring onion & chilli XO ^(G) 36
- Fried rice, beans, carrot, wombok, mushrooms, egg, soy flavours ^(V, LG) 26
+add prawn 36
+ add beef 35
- Wok tossed padsee ew, wood ear mushrooms, kang kong, sesame, soy ^(G, VE) 26
+add prawn 36
+ add beef 35

Curries Served w/ Rice

- Massaman curry of beef, potato, thai basil 36
- Butter chicken curry, tomato, yoghurt ^(LG) 35
- Thai yellow curry, green peppercorns, prawns 36
charred pineapple, kaffir lime leaf ^(VE) pumpkin ^(VE) 34
braised tofu ^(VE, G) 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 ^(LG) 79
- 300g Black angus bavette, sweet soy, hot mustard & pickles 49
- BBQ ½ chicken, tamarind, lemongrass, garlic, cucumber & herb salad ^(LG) 42
- BBQ pork ribs, ginger & chilli caramel, sesame, spring onion & fresh chilli ^(LG) 47
½ portion 29
- Roasted miso eggplant, stretched tofu, sesame nori & leek oil ^(VE) 35
- Line caught coral trout, wok tossed tom yum veggies, rice paper crackers ^(LG) 67
- Whole crispy barramundi, roasted chilli & lime dressing, green mango salad 51
- BBQ prawns, vadouvan butter, shallots, curry leaf ^(LG) 46
½ portion 28
- BBQ bugs, kombu butter, nori ^(LG) 65
½ portion 39
- Singaporean chilli mudcrab, ginger, 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

- Jasmine rice ^(VE) 6
- Chilli salt fries ^(VE) 10
- Hand stretched roti ^(V, G) 7
- Wok tossed morning glory, house made mushroom XO ^(VE) 10
- Som Tum / green pawpaw salad, beans, herbs, peanuts ^(LG) 12

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

Feed Me

Minimum 2 people

- Regular 69pp
- Deluxe 89pp

Reef fish sashimi ^(LG)

Beef tartare, taro crisp

Duck spring roll ^(G)

Pork katsu bao bun ^(G)

Butter chicken or massaman

Jasmine rice ^(VE)

BBQ pork ribs ^(Deluxe only, LG)

Som Tum ^(Deluxe only, VE)

Silken tofu chocolate mousse ^(VE)

Gluten free Feed Me available, please ask your waiter for options

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

Feed Me Vegan / Vegetarian

Minimum 2 people

- Regular 65pp
- Deluxe 85pp

Avocado & edamame dip ^(VE)

Green mango, taro crisp ^(VE)

Sweet corn riblet, chilli salt, basil butter ^(VE)

Tofu bun ^(G)

Thai yellow curry of pumpkin ^(VE)

Jasmine rice ^(VE)

Roasted miso eggplant & stretched tofu ^(Deluxe only, VE)

Choy sum ^(Deluxe only, VE)

Silken tofu chocolate mousse ^(VE)

