

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) + add prawns	24 29
• Soba noodle salad, wombok, cucumber pickles, peanuts & chilli crisp ^(G,VE) +add chicken	23 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) +add prawn + add beef	26 36 35
• Wok tossed padsee ew, wood ear mushrooms, kang kong, sesame, soy ^(G, VE) +add prawn + add beef	26 36 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 charred pineapple, kaffir lime leaf ^(VE) braised tofu ^(VE, G)	36 34 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) ½ portion	47 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) ½ portion	46 28
• BBQ bugs, kombu butter, nori ^(LG) ½ portion	65 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)

