

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 ^(G)

or

- Beef satay, peanut sauce, coconut, herbs ^(LG)

or

- Sweet corn riblets, chilli salt, basil butter ^(VE)

or

- Fried chicken ribs, ginger & asian sweet soy ^(LG)

Main

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

or

- Grilled reef fish, watermelon and cucumber salad

or

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

or

- Fried rice, snake beans, carrot, wombok mushroom, soy flavour ^(VE)

Dessert

- Dark chocolate brownie served w/ vanilla ice-cream ^(G)

or

- Young coconut sorbet, sake & lychee ^(VE)

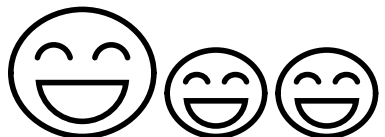
Little Sister

#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, fried shallots ^(LG)
- Reef fish sashimi, kombu, salmon pearls, pickled chilli soy ^(LG)
- Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, fried shallot, peanuts ^(VE)
- Chicken satay, peanut sauce, coconut, herbs
- Hot & sour cucumber salad, wood ear mushrooms, chinese dressing ^(VE, LG)
- Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing ^(G)

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

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

- Sticky date & tamarind pudding, palm sugar caramel, coconut sorbet and shaved pineapple ^(G)

or

- Warm coconut sticky rice w/seasonal fresh fruit ^(VE)

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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 ^(LG)
- Duck spring rolls, hoi sin, bang bang sauce ^(G)
- Prawn toast, sesame, Tom Yum Mayo mayo ^(G)
- Beef short rib betel leaf
- Crispy rice betel leaf ^(VE)
- Sweet corn riblets, chilli salt, basil butter ^(VE)
- Thai reef fish ceviche, taro crisp

Entrée (Shared) select 4 entrees

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

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 ^(LG)
- BBQ Bugs, kombu butter, nori ^(LG)
- BBQ pork ribs, sticky soy glaze, sesame, spring onion, fresh chilli ^(LG)
- Angus Sirloin Steak (cooked medium), Masterstock jus, chickpea purée, green peppercorns ^(LG)
- BBQ chicken, tamarind, lemongrass, garlic, cucumber & herb salad ^(LG)
- Roasted miso eggplant & stretched tofu, sesame crunch, nori ^(VE)
- Soba noodle salad, wombok, cucumber pickles, chilli crisp, peanuts ^(G, VE)

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

- Dark chocolate brownie bites ^(G)
- Mini sticky date & tamarind puddings ^(G)
- Mini Vietnamese tiramisu ^(G)

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