

# Little Sister

## Snacks

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

## Betel Leaf

- Crispy rice, green pawpaw, ginger, vietnamese mint <sup>(VE)</sup> 6<sup>ea</sup>
- Beef short rib, chilli jam, charred pineapple, coriander, nam jim 7<sup>ea</sup>

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

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

## Taro Crisps

- Reef fish ceviche, coconut, chilli, lime 8<sup>ea</sup>
- Beef tartare, pickled chilli, sweet soy <sup>(LG)</sup> 7<sup>ea</sup>
- Pickled green mango, zucchini & peanut <sup>(VE)</sup> 6<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

## Medium Share Plates

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

## Wok

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

## Curries Served w/ Rice

- Massaman curry of beef, potato, thai basil 36
- Butter chicken curry, tomato, yoghurt 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, LG)</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> 79
- 300g Black angus bavette, sweet soy, hot mustard & pickles <sup>(LG)</sup> 49
- BBQ ½ chicken, tamarind, lemongrass, garlic, cucumber & herb salad <sup>(LG)</sup> 43
- BBQ pork ribs, ginger & chilli caramel, sesame, spring onion & fresh chilli <sup>(LG)</sup> 47  
½ portion 29
- Roasted miso eggplant, stretched tofu, sesame nori & leek oil <sup>(VE)</sup> 36
- 350g-400g Goldband snapper fillet, green curry, kang kong, rice paper crackers 67
- Whole crispy barramundi, roasted chilli & lime dressing, green mango salad <sup>(LG)</sup> 51
- BBQ prawns, vadouvan butter, shallots, curry leaf 46  
½ portion 28
- BBQ bugs, kombu butter, nori <sup>(LG)</sup> 65  
½ portion 39
- Singaporean chilli mudcrab, ginger, fried buns <sup>(G)</sup> Market Price
- BBQ crayfish, white soy, kombu, ginger & shallots, butter, salmon pearls <sup>(LG)</sup> Market Price
- Sashimi lobster, wasabi, pickled ginger, soy <sup>(LG)</sup> Market Price

## Sides

- Jasmine 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

- Minimum 2 people
- Regular 75pp
  - Deluxe 95pp

- Reef fish sashimi <sup>(LG)</sup>
- Beef short rib betel leaf
- Duck spring roll <sup>(G)</sup>
- Pork belly lettuce wrap
- Butter chicken or massaman
- Jasmine rice <sup>(VE)</sup>
- BBQ pork ribs <sup>(Deluxe only, LG)</sup>
- Som Tum <sup>(Deluxe only, LG)</sup>
- Chocolate & almond milk panna cotta, coconut <sup>(VE)</sup>

**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 <sup>(VE)</sup>
- Crispy rice betel leaf <sup>(VE)</sup>
- Sweet corn riblet, chilli salt, basil butter <sup>(VE)</sup>
- Tofu bun <sup>(G)</sup>
- Thai yellow curry of pumpkin <sup>(VE)</sup>
- Jasmine rice <sup>(VE)</sup>
- Roasted miso eggplant & stretched tofu <sup>(Deluxe only, VE)</sup>
- Choy sum <sup>(Deluxe only, VE)</sup>
- Chocolate & almond milk panna cotta, coconut <sup>(VE)</sup>

