

Little Sister

Bites

• Oyster w/ green nam jim	6 ^{ea}
• Aburi Hokkaido scallop, wasabi mayo, pickled ginger, tobiko & miso	9 ^{ea}
• Duck spring roll, hoisin & bang bang sauce ^(G)	7 ^{ea}
• Pork belly lettuce wrap, spicy gochu, pickles & rice	10 ^{ea}
• Crispy rice betel leaf, green pawpaw, ginger, vietnamese mint ^(VE)	6 ^{ea}
• Beef short rib betel leaf, chilli jam, charred pineapple, coriander, nam jim	8 ^{ea}

Small

• Prawn toast, sesame, tom yum mayo x2 ^(G)	16
• Fried silken tofu, green chilli soy, leek oil ^(VE, LG)	13
• House made avocado and edamame dip, fermented chilli oil w/ lotus chips ^(VE, LG)	14
• Chicken satay, peanut sauce, coconut, herbs & pickles	9 ^{ea}

Dumplings, Buns & Tacos

• Lobster roll, celery, lemon, wasabi mayo ^(G)	18 ^{ea}
• Tofu bao bun, fried shallots, pickled carrot, chilli, sriracha & mayo ^(VE, G)	8 ^{ea}
• Pork belly katsu bao bun, slaw & kewpie ^(G)	12 ^{ea}
• Angus beef dumplings, cauliflower & coconut cream, black vinegar x4	20
• Shitaki & button mushroom dumplings, oyster mushroom sauce x4	18
• Reef fish ceviche gyoza taco, coconut, chilli, lime ^(G)	14 ^{ea}
• Pickled green pawpaw gyoza taco, zucchini & peanut ^(VE, G)	10 ^{ea}

Medium

• Reef fish sashimi, kombu, salmon pearls & pickled chilli soy ^(LG)	26
• Watermelon & cucumber salad, red nam jim, Thai basil, Vietnamese mint, fried shallots, peanuts ^(VE) + add prawns	24 29
• Fried soft shell crab salad, green pawpaw, mint & tamarind ^(G, I)	28
• Fried calamari, salt & pepper, wombok, coriander, carrot, roast chilli & lime dressing ^(G, I)	28
• Korean fried chicken, sweet soy, sesame, chilli, fried shallots ^(LG)	29

Wok

• Stir fried egg noodle, prawns, garlic, spring onion & chilli XO ^(G)	38
• Fried rice, beans, carrot, wombok, mushrooms, egg, soy flavours ^(V, LG) +add prawn + add beef	26 38 35

Curries Served w/ Rice

• Massaman curry of beef, potato, thai basil	37
• Butter chicken curry, tomato, yoghurt	36
• Thai yellow curry, green peppercorns, charred pineapple, kaffir lime leaf ^(VE) prawns pumpkin braised tofu ^(VE, LG)	38 34 34

Level up your curry by adding a roti!

BBQ & Large Plates

• 600g Club steak koji marinated, chickpea purée, masterstock jus, green peppercorns ^(LG)	79
• 300g Black angus bavette, sweet soy, hot mustard & pickles ^(LG)	54
• BBQ ½ chicken, tamarind, lemongrass, garlic, cucumber & herb salad ^(LG)	43
• Pork hock, cucumber, pickled daikon, hoisin & pancakes ^(LG)	52
• Roasted miso eggplant, stretched tofu, sesame nori & leek oil ^(VE)	36
• 400g Goldband snapper fillet, green curry, kang kong, rice paper crackers	67
• Whole crispy barramundi, roasted chilli & lime dressing, green pawpaw salad ^(LG)	52
• BBQ prawns, vadouvan butter, shallots, curry leaf ½ portion	46 28
• BBQ bugs, kombu butter, nori ^(LG) ½ portion	65 39

Tank

• Singaporean chilli mudcrab, ginger, fried buns ^(G)	Market Price
• BBQ crayfish, white soy, kombu, ginger & shallots, butter, salmon pearls ^(LG)	Market Price
• Sashimi crayfish, wasabi, pickled ginger, soy ^(LG)	Market Price

Sides

• Jasmine rice ^(VE)	6
• Chilli salt fries ^(VE)	12
• Roti ^(V, G) Add peanut sauce	7 +3
• 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	75pp
• Deluxe	95pp
Reef fish sashimi ^(LG)	
Beef short rib betel leaf	
Duck spring roll ^(G)	
Pork belly lettuce wrap	
Butter chicken or massaman	
Jasmine rice ^(VE)	
200g Bavette ^(Deluxe only, LG)	
Som Tum ^(Deluxe only, LG)	
Chocolate & almond milk panna cotta, coconut ^(VE)	
Gluten free Feed Me available, please ask your waiter for options	

Level up your curry by adding a roti!

Feed Me Vegan / Vegetarian

Minimum 2 people	
• Regular	65pp
• Deluxe	85pp
Avocado & edamame dip ^(VE)	
Crispy rice betel leaf ^(VE)	
Woodear dumpling x1	
Tofu bun ^(G)	
Thai yellow curry of pumpkin ^(VE)	
Jasmine rice ^(VE)	
Roasted miso eggplant & stretched tofu ^(Deluxe only, VE)	
Morning glory ^(Deluxe only, VE)	
Chocolate & almond milk panna cotta, coconut ^(VE)	

#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

All Seafood is of Australian origin unless specified with an (I) for imported

