



Miss Chief is an intimate, dimly lit, texturally infused Bar & Eatery created for the discerning 'bon viveur'. Let our expert team guide your next event & transport you back to an era where great service, food, cocktails & good times were rife.

Revel in our 'miss-chievous' affair whilst enjoying one of our lavish grazing boards or take it to the next level with our Asian inspired platters.

Miss Chief's hunted + gathered menu has been especially designed to satisfy the carnivorous & herbivorous beast in us all...

Large Grazing Board

Grazing boards contain a selection of ALL items listed below, alongside toasted pane di casa & crackers.

Cheese ~ Double Cream Brie, Caprakaas (Mild Goats Cheese), Blue Cheese

Meats ~ Mild Sopressa Salami, Prosciutto, Wood Smoked Ham

Bits n Bobs ~ Olives, Fruit n Nuts, Quince Paste n Dip

GRAZING BOARDS \$120 (~15 PAX)/GRAZING TABLE \$20PP (MINIMUM 25 PAX)

Platters

Chicken Karaage

Oysters: Cucumber & Ginger Mignonette, Natural w Wakami

Pork & Prawn Relish Sang Choy Bao, Coriander, Peanuts (gf avail)

Sugar Cane Cured Salmon, Crispy Wonton, Kimchi Aioli, Cucumber

Peking Duck Tartlets, Cucumber, Kewpie

Beef Tataki, Cucumber, Nam Jim (gf avail)

Coconut Crusted Prawns, Mango & Coconut Sriracha Aioli (gf)

14 hr Slow Cooked Pork Belly Bites, Chilli Caramel Sauce House made Truffle Forest Mushroom Pâté, Toasted Pane Di Casa (gf avail)(v)

Hoisin Jackfruit Spring Rolls (v)

Kimchi, Balsamic Glaze & Whipped Fetta Bruschetta (gf avail)(v avail)

Korean Fried Cauliflower, Sweet & Spicy Gochujang Glaze, Aioli (v)(gf avail)

Crispy Panko Tofu, Katsu Dipping Sauce (v)(gf avail)

Roti, Special Satay Sauce (v)

Steamed OR Fried Veggie Gyoza, Dipping Sauce (v)(gf avail)

GRAZING BOARD





Individual Platter Prices

Approx 50 pieces per platter/

Hunted/

\$100 ~ Oysters: Cucumber & Ginger Mignonette, Natural w Wakami \$90 ~ Sugar Cane Cured Salmon Crispy Wonton, Ponzu, Wasabi Aioli, Cucumber \$90 ~ Coconut Crusted Prawns, Mango & Coconut Sriracha Aioli \$90 ~ 14hr Slow Cooked Pork Belly Bites, Chilli Caramel \$90 ~ Peking Duck, Cucumber, Kewpie Tartlets \$90 - Beef Tataki, Cucumber, Nam Jim \$90 ~ Pork & Prawn Relish Sang Choy Bau, Coriander, Peanuts \$90 ~ Chicken Karaage

Gathered/

\$80 ~ Hoisin Jackfruit Spring Rolls \$80 ~ House made Truffle Forest Mushroom Pâté, Toasted Pane Di Casa \$80 ~ Kimchi, Balsamic Glaze & Whipped Fetta Bruschetta \$80 ~ Korean Fried Cauliflower, Aioli \$80 ~ Crispy Panko Tofu Bites, Katsu Sauce \$80 ~ Roti, Special Satay Sauce \$80 ~ Steamed or Fried Veggie Gyoza, Dipping Sauce

1/2 AND 1/2 PLATTERS AVAILABLE ON REQUEST.
ALL PLATTERS CONTAIN APPROX 50 PIECES.
REQUESTS FOR ENTIRE PLATTERS TO BE GLUTEN FREE WILL INCUR AN EXTRA CHARGE. POA

ALLERGIES: IT MUST BE NOTED THAT WE HANDLE NUTS, SEAFOOD, WHEAT FLOUR, EGGS & DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR THE BEST OF OUR ABILITY. BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE GUEST.







Salmon Sashimi | Hot & Sour Sesame Sauce | Edamame | Lotus Root Chips

Miss Chief's Special "KFC" | Korean Fried Cauliflower Bites | Sweet & Spicy

Gochujang Glaze | Kewpie

Housemade Truffle Mushroom & Walnut Pâté | Crusty Bread

Hoisin Duck Wonton Tostadas | Cucumber Salad | Spicy Boi Mayo

Popcorn Chicken Bites | Sticky BBQ Glaze | Kewpie

Oysters Natural | Rice Wine Vinegar + Ginger Mignonette



14hr Slow-Cooked Pork Belly | Chilli~Caramel | Asian Slaw | Nuoc Cham
Panko Crumbed Tofu Bites | Katsu Curry Sauce | Yukari Pickled Cabbage
Slow Cooked Beef Rump | Potato Puree | Green Onion | Chilli Jus
Thai Duck Red Curry | Pak Choi
Grilled Teriyaki Salmon | Broccolini | Nori | Sour Dressing

- All Served with a Choice of Fries, Fragrant Rice or Asian Slaw (select one)



Trio of Sorbet | Toasted Nut Crumble

Cassava Pudding | Miso Butterscotch | Vanilla Bean Gelato

Vietnamese Coffee & Chocolate Mousse | Peanut & Chocolate Soil | Mint

/2 COURSE SET MENU, 2 CHOICES EACH COURSE, ALTERNATE DROP \$50/
/3 COURSE SET MENU, 2 CHOICES EACH COURSE, ALTERNATE DROP \$60/
/GROUP MINIMUM 8 PAX, PRE-ORDER ESSENTIAL/

ALLERGIES: IT MUST BE NOTED THAT WE HANDLE NUTS, SEAFOOD, WHEAT FLOUR, EGGS & DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE GUEST. (GF)=GLUTEN FREE, (V)=VEGAN, (AVAIL)=OPTION AVAILABLE ON REQUEST





Miss Chief offers drinks packages for both bar, booth & restaurant functions for a minimum of 10 guests. You have the choice of either a standard or premium package service with all packages inclusive of soft drinks, juices and still/sparkling mineral water. Drinks package prices apply per person across the entire group. Non drinkers receive a half price non-alcoholic package.

Our drinks packages do not include basic spirits however they can be purchased at a discounted price of \$7 per drink (this does not include shooters).

A Pimms Cup or Aperol Spritz cocktail on arrival can also be purchased for you and your guests for a discounted price of \$10.00 per person.

DARD	2hr - \$38 pp
_	3hr - \$55 pp
STAI	4hr - \$62 pp

2hr - \$58 pp 3hr - \$65 pp 4hr - \$72 pp

Bottled wines

Wildflower Sparkling NV

Rymil Yearling Sauvignon Blanc

Wildflower Rose

Rymil Yearling Shiraz

Bottled Beers

James Boags **Great Northern**

Great Northern Super Crisp

Bottled wines

The Lane Blanc de Blanc Sparkling NV

Choose 2 whites... Ara Sauvignon Blanc

La Prova Pinot Grigio

West Cape Howe Chardonnay

The Lane Vineyard Rose

Taltarni Cab/Merlot/Petite/Verdot

Bottled Beers

Great Northern James Boags

Great Northern Super Crisp

Asahi

3 Oaks Apple Cider

BEVERAGE OPTIONS

HERE AT MISS CHIEF WE UNDERSTAND THAT EVERYONE'S GUEST REQUIREMENTS ARE GOING TO BE DIFFERENT IN TERMS OF BEVERAGES. PLEASE SEE ALTERNATE OPTIONS BELOW FOR YOU TO CHOOSE FROM:

CASH BAR

GUESTS PAY FOR THEIR OWN DRINKS FOR ALL OR PART OF YOUR EVENT

BAR TAB
SET AND PREPAY THE AMOUNT OF YOUR TAB;
ANY REMAINING AMOUNT WILL BE REFUNDED TO YOU WITHIN 14 DAYS OF YOUR EVENT; TOP UP OPTIONS AVAILABLE ON THE NIGHT FOR SET AMOUNTS VIA CREDIT CARD OR CASH CHOOSE YOUR BEVERAGE INCLUSIONS FROM OUR MENU (NOTE THAT SOME OPTIONS MAY BE LIMITED SUPPLY)





Something to celebrate? Birthdays, engagements and wins of all kinds deserve a drinkipoo or two in one of our unique spaces. We have areas ranging from private booths, intimate enough for a small group of 10, to the garden bar that will fit up to 100 of your nearest and dearest. Miss Chief can also be hired exclusively for your next event. We'll make sure your guests receive a warm welcome and delectable drink from our Miss Chief mixologists, while delicious canapes are served. Maximum hire duration of 4 hours is available for all private area bookings.

HE TERRAC

Your guests can relax on our private terrace for a more intimate affair with expert service. Featuring urban vibes, ambient lighting and a relaxed atmosphere, the Terrace is the perfect choice for just about any event.

/CAPACITY 30 PAX, \$1,500 MINIMUM SPEND/

If you require a full garden soiree on your own private outdoor balcony area, behold, look no further. Complete with astro turf, swinging daybeds, and a view, you can raise a glass in style with your kith & kin. Guests can enjoy a delicious range of canapés & cocktails as well as arrange your own private mobile drinks trolley & bartender. This sheltered area features a private bar which means the show will go on

/CAPACITY 60 PAX, COST \$3,000 MINIMUM SPEND/

regardless of the weather - perfect for a variety of occasions.

Do you have more than 60 and less than 100 bosom buddies that you wish to mollycoddle for a memorable event? You can conjointly hire both the Garden Balcony & the Terrace to fit all your nearest & dearest. The famed outdoor heritage listed balcony is an iconic feature of Miss Chief. Mix & mingle while enjoying your own private bar with tropical trimmings & some of the finest cocktails in Cairns. It is the ultimate sophisticated space for intimate, private events.

/CAPACITY 100 PAX, \$4,500 MINIMUM SPEND/

VIISS UTILE

Miss Chief can be hired exclusively for your next event.

With a capacity for 200 guests, let our tribe work with you to tailor-make your bespoke, one of kind event. Incorporate experiences such as tastings, cocktail classes or live music along with expert service lead by our talented tribe.

/CAPACITY 200 PAX, COST \$10,000 MINIMUM SPEND/

/GARDEN PARTY