

STANLEY



Dinner Menu

PHILOSOPHY

Stanley's philosophy is centred around great food, friends, fishermen & farmers. Inspired by Head Chef, Louis Tikaram's travels across the globe & grounded by his local roots, Stanley's menu showcases some of the best seafood, meat, vegetables & fruit in the world.

The menu has been designed to be shared & enjoyed family style, encouraging you to laugh, drink, eat & enjoy the flavours as they have been for hundreds of years.

Sit back, relax & enjoy the Queensland hospitality of Stanley.

CAVIAR

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| Oscietra Prestige Caviar Bump | 35 |
| Oscietra Prestige Caviar 10g tin | 98 |

À LA CARTE

SMALLER

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|---|-----|
| Oysters, rice wine vinaigrette | 8ea |
| White cut Kingfish, tosazu, olive oil & green chilli salsa | 32 |
| Ora King Salmon, calamansi, sesame, fennel | 32 |
| Cold silken tofu, vegetarian XO sauce, crispy wonton (v) | 24 |
| Cucumber & snowpea salad, enoki & sesame dressing (v) | 24 |
| Cumin spiced lamb ribs, chilli, sesame & lime | 40 |
| Chongqing chicken wings, cassia bark, star anise, dried chilli & lemon | 26 |
| Aromatic cold cut chicken, smoked chilli oil, cashew, garlic & aged black vinegar | 32 |

DIM SUM

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| Stanley signature steamed dim sum platter (8) <i>add 1 piece +6</i> | 48 |
| Crispy Wagyu beef dumplings, black vinegar & ginger (4) | 26 |
| Prawn & coriander dumpling (3) <i>add 1 piece +8</i> | 26 |
| Lobster & prawn dumpling (3) <i>add 1 piece +8</i> | 26 |
| Moreton Bay bug spring roll (1) | 20 |
| Duck & vermicelli spring roll (1) | 12 |
| Prawn & coriander toast (4) <i>add 1 piece +6.5</i> | 26 |
| Pork & prawn dumplings (4) <i>add 1 piece +6.5</i> — aromatic broth or spicy sichuan with peanut & sesame | 26 |

À LA CARTE

SALT & PEPPER

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|--|----|
| Salt & pepper squid, fresh chilli & coriander | 30 |
| Salt & pepper silken tofu, fresh chilli & coriander (v) | 26 |
| Salt & pepper Urban Valley mushrooms, fresh chilli & coriander (v) | 28 |

BBQ

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|---|----------|
| Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i> | 68 / 132 |
| Peking duck pancakes “Imperial Style” with caviar <i>6 pieces / 12 pieces</i> | 92 / 176 |
| Cantonese 5 spice roast duck, plum sauce <i>half / whole</i> | 64 / 120 |
| Free-range crispy pork belly, hoisin & English mustard | 50 |
| Sichuan style char siu pork, pickled daikon & smoked hot honey | 46 |
| Crispy skin chicken, ginger, shallot, crispy chilli, fragrant salt | 38 |
| Stanley signature BBQ platter <i>for two / for four</i> | 62 / 120 |

Choose 3

- Cantonese 5 spice roast duck, plum sauce
- Sichuan style char siu pork, pickled daikon & smoked hot honey
- Free-range crispy pork belly, hoisin & English mustard
- Crispy skin chicken, ginger, shallot

À LA CARTE

SEAFOOD

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|---|---------|
| Singapore chilli, Ora King Salmon, fresh lime & coriander | 50 |
| "Kung Pao Prawn" with sichuan, chilli & peanuts | 42 / 63 |
| Steamed QLD Coral Trout with white soy, ginger & shallot <i>add 1 piece +16</i> | 52 |
| Southern Rock Lobster with XO sauce & crispy noodle | 200 |

FROM THE TANK

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| Whole QLD Coral Trout, steamed with white soy, ginger & shallot | 140 |
| Live QLD Mud Crab, wok tossed with XO sauce* | 140 |
| Live Southern Rock Lobster, steamed with white soy, ginger & shallot* | mp |
| <i>Add crispy egg noodles +10</i> | |
| <i>Alternative styles*</i> | |
| STEAMED – <i>white soy, ginger & shallot</i> | |
| WOK-TOSSED – <i>garlic butter / Singapore chilli / black pepper sauce / typhoon shelter style / XO sauce</i> | |

À LA CARTE

MEAT

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|---|-----------|
| Slow braised beef short rib, black vinegar & green chilli salsa | 52 |
| Stir-fried Wagyu, king brown mushrooms & black pepper sauce | 54 / 79 |
| Beijing shredded beef, onion, capsicum & sesame | 46 |
| Hot n tangy chicken, garlic shoots & dried chilli | 46 / 66 |
| Sweet n sour chicken, capsicum & pineapple | 46 / 66 |
| Sweet n sour free-range pork, capsicum & pineapple | 46 / 66 |
| Shanghai braised pork belly, spring onion, coriander & chilli | 48 |
| Grilled Stockyard Black Angus striploin 200g | 76 |
| Grilled Australian MB9+ Wagyu over the coals 250g / 500g | 154 / 298 |

RICE & NOODLES

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| “Stanley special fried rice” prawn, Cantonese pork & baby corn | 32 / 40 |
| “Fujian fried rice”, XO sauce, Blue Swimmer crab | 52 |
| Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas | 30 / 38 |
| Wok-fried spicy beef hor fun, garlic chives, chilli & sesame | 44 |
| Wagyu Chow Mein, gai lan, black fungus, smoked chilli & aromatic soy | 44 |
| Painted Tropical Crayfish “lo mein”, garlic butter & roe | 77 |

0.5% debit card, 1.1% Visa credit, 1.2% Mastercard credit, AMEX & JCB, 1.6% Diners, 1.7% UnionPay credit, 0.8% UnionPay debit surcharges apply. 10% surcharge applies on Sundays | 15% surcharge applies on public holidays. Please be aware a discretionary 7% service charge is added to the total bill for groups of 8 & above

À LA CARTE

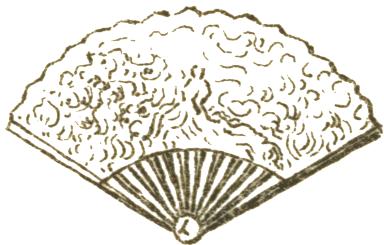
VEGETABLES

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|--|---------|
| “Kung pao cauliflower” king brown mushrooms & garlic chives (v) | 36 |
| Stir-fried green beans & pork, fermented chilli & crispy shallot | 36 / 50 |
| “Buddhist mapo tofu” of zucchini, silken tofu & fermented chilli (v) | 32 |
| Crisp fried eggplant, sesame, soy, ginger, & chilli vinegar | 34 |
| Stir-fried seasonal Asian vegetables (v) | 34 |
| Steamed Asian greens & oyster sauce | 26 |

DESSERT

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| Mango tart, yuzu cream & fresh mango (1) | 12 |
| Local baby pineapple, vanilla gelato, lime sago & tropical ice | 20 |
| Golden fried choux pastry, star anise sugar & passionfruit | 20 |

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Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.

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