STANLEY



Dinner Menu Monday - Sunday

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

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

SMALLER

Oysters, rice wine vinaigrette	7ea
Yellowfin tuna, calamansi, sesame, fennel	30
Ora King Salmon, tosazu, olive oil & green chilli salsa	30
Cold silken tofu, vegetarian XO sauce, crispy wonton (v)	22
Cucumber & snowpea salad, enoki & sesame dressing (v)	21
Cumin spiced lamb ribs, chilli, sesame & lime	40
Chongqing chicken wings, cassia bark, star anise, dried chilli & lemon	26
Chongqing quail legs, cassia bark, star anise, dried chilli & lemon	40
DIM SUM	
Stanley signature steamed dim sum platter (8) <i>add 1 piece</i> +5	44
Northern style crispy lamb dumplings, black vinegar & ginger (4)	20
Prawn & coriander dumpling (3) add 1 piece +6	20
Lobster & prawn dumpling (3) add 1 piece +6	20
Moreton Bay bug spring roll (1)	20
Duck & vermicelli spring roll (1)	10
Prawn & coriander toast (4) add 1 piece +6	24
Pork & prawn dumplings (4) <i>add 1 piece</i> +6 — aromatic broth or spicy sichuan with peanut & sesame	25

SALT & PEPPER

Salt & pepper squid, fresh chilli & coriander	30
Salt & pepper silken tofu, fresh chilli & coriander (v)	26
Salt & pepper QLD banana prawns, fresh chilli & coriander	36
BBQ	
Peking duck pancakes, cucumber, leek & hoisin half/whole	66 / 124
Peking duck pancakes "Imperial Style" with caviar 6 pieces / 12 pieces	92 / 176
Cantonese 5 spice roast duck, plum sauce half/whole	64 / 120
Free-range crispy pork belly, hoisin & English mustard	50
Honey glazed free range BBQ pork char siu	44
Stanley signature BBQ platter for two / for four	58 / 98
Choose 3	
- Cantonese 5 spice roast duck, plum sauce	
– Honey glazed free-range BBQ pork char siu	
 Soy poached chicken, coriander, chilli & garlic 	
 Free-range crispy pork belly, hoisin & English mustard 	
SEAFOOD	
Singapore chilli, Ora King Salmon, fresh lime & coriander	48
Steamed QLD Coral Trout with white soy, ginger & shallot <i>add 1 piece +16</i>	48
Southern Rock Lobster with XO sauce & crispy noodle	195

FROM THE TANK

Live Southern Rock Lobster, steamed with white soy, ginger & shallot*	mp
Live QLD Mud Crab, wok tossed with XO sauce*	140
Whole QLD Coral Trout, steamed with white soy, ginger & shallot	140
Add crispy egg noodles +10	
Alternative stules*	

Alternative styles*

 ${\tt STEAMED-white\ soy,\ ginger\ \&\ shallot}$

 $WOK\ TOSSED-garlic\ butter/Singapore\ chilli/black\ pepper\ sauce/\ typhoon\ shelter\ style/XO\ sauce$

MEAT

Slow braised beef short rib, black vinegar & green chilli salsa	52
Stir fried Black Angus, oyster mushrooms & black pepper sauce	51/74
Beijing shredded beef, onion, capsicum & sesame	44
Soy poached chicken, coriander, chilli & garlic	34
Hot n tangy chicken, garlic shoots & dried chilli	44/64
Sweet n sour chicken, capsicum & pineapple	42/62
Sweet n sour free-range pork, capsicum & pineapple	42/62
Shanghai braised pork belly, spring onion, coriander & chilli	48
Grilled Stockyard Black Angus striploin 200g	72
Grilled Australian Wagyu over the coals $250g / 500g$	154/298

RICE & NOODLES

"Stanley special fried rice" prawn, Cantonese pork & baby corn	28/36
"Fujian fried rice", XO sauce, Blue Swimmer crab	50
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas	26/34
Wok-fried spicy beef hor fun, garlic chives, chilli & sesame	42
Painted Tropical Crayfish "lo mein", garlic butter & roe	77
VEGETABLES	
"Kung pao cauliflower" king brown mushrooms & garlic chives (v)	36
Stir-fried green beans & pork, fermented chilli & crispy shallot	32/46
"Buddhist mapo tofu" of zucchini, silken tofu & fermented chilli (v)	32
Crisp fried eggplant, sesame, soy, ginger, & chilli vinegar	29
Stir-fried seasonal Asian vegetables (v)	32
Steamed Asian greens & oyster sauce	26

DESSERT

Coconut chocolate tart, turmeric caramel & fresh berries (1)	12	
Local baby pineapple, vanilla gelato, lime sago & tropical ice	20	
Golden fried choux pastry, star anise sugar & passionfruit	20	



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.

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