

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

À LA CARTE

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
Aromatic cold cut chicken, smoked chilli oil, cashew, garlic & aged black vinegar	32
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 +5</i>	44
Northern style crispy lamb dumplings, black vinegar & ginger (4)	20
Prawn & coriander dumpling (3) <i>add 1 piece +6</i>	20
Lobster & prawn dumpling (3) <i>add 1 piece +6</i>	20
Mixed vegetable & mushroom dumpling (3) <i>add 1 piece +5</i>	16
Moreton Bay bug spring roll (1)	20
Duck & vermicelli spring roll (1)	10
Seasonal vegetable spring roll with plum sauce (1)	8
Prawn & coriander toast (4) <i>add 1 piece +6</i>	24
Pork & prawn dumplings (4) <i>add 1 piece +6</i>	25
— aromatic broth or spicy sichuan with peanut & sesame	

À LA CARTE

SALT & PEPPER

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

Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i>	66 / 124
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	44
Stanley signature BBQ platter <i>for two / for four</i>	58 / 98

Choose 3

- Cantonese 5 spice roast duck, plum sauce
- Sichuan style char siu pork, pickled daikon & smoked hot honey
- Soy poached chicken, coriander, chilli & garlic
- Free-range crispy pork belly, hoisin & English mustard

SEAFOOD

Singapore chilli, Ora King Salmon, fresh lime & coriander	48
Wok-tossed sichuan chilli prawns, fried garlic, sake & fermented chilli	40 / 63
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

À LA CARTE

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
<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>	

MEAT

Slow braised beef short rib, black vinegar & green chilli salsa	52
Stir-fried Wagyu, king brown 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 <i>200g</i>	72
Grilled Australian MB9+ Wagyu over the coals <i>250g / 500g</i>	154 / 298

À LA CARTE

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

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

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

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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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