# 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	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
Chongqing quail legs, cassia bark, star anise, dried chilli & lemon	42
Aromatic cold cut chicken, smoked chilli oil, cashew, garlic & aged black vinegar	32
DIM SUM	
Stanley signature steamed dim sum platter (8) <i>add 1 piece</i> +6	48
Northern style crispy lamb dumplings, black vinegar & ginger (4)	24
Prawn & coriander dumpling (3) add 1 piece +8	26
Lobster & prawn dumpling (3) add 1 piece +8	26
Moreton Bay bug spring roll (1)	20
Duck & vermicelli spring roll (1)	12
Prawn & coriander toast (4) add 1 piece +6.5	26
Pork & prawn dumplings (4) <i>add 1 piece</i> +6.5 — aromatic broth or spicy sichuan with peanut & sesame	26

### 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 half / whole	68 / 132
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
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 for two / for four	62 / 120
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	
<ul> <li>Free-range crispy pork belly, hoisin &amp; English mustard</li> </ul>	
– Crispy skin chicken, ginger, shallot	

### **SEAFOOD**

Singapore chilli, Ora King Salmon, fresh lime & coriander	50	
Wok-tossed sichuan chilli prawns, fried garlic, sake & fermented chilli	42 / 63	
Steamed QLD Coral Trout with white soy, ginger & shallot add 1 piece +16	52	
Southern Rock Lobster with XO sauce & crispy noodle	200	
FROM THE TANK		
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	
Add crispy egg noodles +10		
Alternative styles*		
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 Wagyu, king brown mushrooms & black pepper sauce	54 / 79
Beijing shredded beef, onion, capsicum & sesame	46
Soy poached chicken, coriander, chilli & garlic	36
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	
"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

77

Painted Tropical Crayfish "lo mein", garlic butter & roe

#### **VEGETABLES**

"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	
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



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