

STANLEY



Dinner Menu

PHILOSOPHY

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

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 best hospitality at Stanley.

À LA CARTE

SMALLER

Oysters, rice wine vinaigrette (A)	8ea
Oscietra Prestige caviar bump (I)	35
Oscietra Prestige caviar 10g (I) <i>served with 5 spice potato crisp, crème fraîche and chives</i>	98
White cut Kingfish, tosazu, olive oil & green chilli salsa (A)	33
New Zealand Ora King Salmon, calamansi, sesame, fennel (I)	33
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	34

DIM SUM

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

À LA CARTE

SALT & PEPPER

Salt & pepper squid, fresh chilli & coriander (I)	31
Salt & pepper silken tofu, fresh chilli & coriander (v)	27
Salt & pepper Urban Valley mushrooms, fresh chilli & coriander (v)	29

BBQ

Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i>	68 / 132
“Imperial Style” Peking duck pancakes & duck san choy bao <i>5ea</i>	68
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

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

FROM THE TANK

Live QLD Coral Trout, steamed with white soy, ginger & shallot (A)	mp
Live QLD Mud Crab, wok tossed with XO sauce* (A)	mp
Live Southern Rock Lobster, steamed with white soy, ginger & shallot* (A)	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*

À LA CARTE

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
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 <i>200g</i>	76
Grilled Australian MB9+ Wagyu over the coals <i>250g/500g</i>	154 / 298

RICE & NOODLES

“Stanley special fried rice” prawn, Cantonese pork & baby corn (I)	32 / 40
“Fujian fried rice”, XO sauce, Blue Swimmer crab (M)	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 (A)	77

(A) - seafood is from Australia, (I) - seafood is imported, (M) - seafood is of mixed origin.

0.7% debit card, 1.2% Visa credit, 1.2% Mastercard credit, AMEX & JCB, 1.6% Diners, 1.8% 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

“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 water spinach with yellow soy beans, chilli & garlic	26
Steamed Asian greens & oyster sauce	26

DESSERT

Dragonfruit tart, calamansi, palm sugar & dried plum	12
Hong Kong milk tea parfait, persimmons, white chocolate crumble	19
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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