

STANLEY



*Yum Cha Lunch
Monday - Sunday*

PHILOSOPHY

Discover the essence of Stanley's latest lunch menu designed for a fun, relaxed & approachable experience, enriched by the playful creativity of Head Chef Louis Tikaram.

Enjoy a seven-day Yum Cha menu or explore our à la carte menu accompanied by two hours of free flowing Champagne. Available for lunch, Monday to Sunday... We welcome you to sit back, relax & savour the moment at Stanley.

CHAMPAGNE

*Yum Cha Lunch Menu
Available Monday – Sunday
Until 4pm*

Enhance your lunch experience with 2hrs of Champagne
Packages available in venue

* Minimum 2 guests. 10% surcharge applies on Sundays.

CAVIAR

Oscietra Prestige Caviar Bump	35
<i>with Grey Goose Vodka 48</i>	
<i>with a Glass of Louis Roederer Champagne 66</i>	
Oscietra Prestige Caviar 10g tin	130

À LA CARTE

SMALL PLATES

Oysters, rice wine vinaigrette	7ea
Yellowfin tuna, calamansi, sesame, fennel	30
White cut kingfish, tosazu, olive oil & green chilli salsa	30
Cucumber & snowpea salad, enoki & sesame dressing	21
Cumin spiced lamb ribs, chilli, sesame & lime	40
Chongqing quail legs, cassia bark, star anise, dried chilli & lemon	40

YUM CHA

Prawn & chive spring roll (1)	6
Vegetable spring roll (1)	6
Steamed BBQ pork bun, chilli jam (1)	8
Duck & vermicelli spring roll (1)	10
Prawn & coriander toast (4) <i>add 1 piece +6</i>	24
Moreton Bay bug spring roll (1)	20
Pork & prawn dumplings (4) <i>add 1 piece +6</i>	25
– aromatic broth <i>or</i> spicy sichuan with peanut & sesame	

DIM SUM

XO seafood dumplings (3)	16
Prawn har gow (3)	16
Duck & mushroom dumplings (3)	16
Pork & prawn siu mai (3)	16
Scallop & prawn siu mai (3)	16
Vegetable dumplings (3)	16
<i>Make any of the above 4 pieces +5</i>	
Prawn & coriander siu mai (3)	20
Lobster & prawn dumplings (3)	20
<i>Make any of the above 4 pieces +6</i>	
Northern style crispy lamb dumplings, black vinegar & ginger (4)	20
Chefs selection steamed dim sum platter (8)	44

SALT & PEPPER

served with fresh chilli & coriander

Oyster mushrooms	14
Silken tofu	26
Chicken wings	21
Squid	30
QLD Banana Prawns	36

BBQ

Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i>	66 / 124
Signature BBQ platter <i>for two / for four</i>	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

FROM THE TANK

Live Southern Rock Lobster	mp
Live QLD Mud Crab	140
Whole QLD Coral Trout	140
Whole Moreton Bay Bugs	140

Add crispy egg noodles +10

Choose your style

STEAMED – white soy, ginger & shallot

WOK TOSSED – garlic butter / black pepper sauce / XO sauce

LARGE PLATES

Steamed QLD Coral Trout, white soy, ginger & shallot	48
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
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

VEGETABLES & RICE

“Stanley special fried rice”, prawn, Cantonese pork, sweet corn	28/36
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas	26/34
“Kung pao cauliflower” king brown mushrooms & garlic chives	36
“Buddhist mapo tofu” of zucchini, silken tofu & fermented chilli	32
Steamed Asian greens & oyster sauce	26

DESSERT

"Piggy bun" custard steamed bun	8
Local baby pineapple, vanilla gelato, lime sago & tropical ice	20
Mango tart, yuzu cream & fresh mango (2)	16
Golden fried choux pastry, star anise sugar & passionfruit	20

Tea & coffee available



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

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