

# 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

*Available Monday – Sunday  
12pm – 4pm*

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

## CAVIAR

Calvisius Oscietra Caviar

Bump

35

*with Grey Goose Vodka 48*

*with a Glass of Louis Roederer Champagne 66*

10g tin

130

## TRUFFLE

Add 10g Manjimup Truffle (Western Australia) to any item

30

*Ask your server for recommendations*

# À LA CARTE

## SMALL PLATES

Oysters, rice wine vinaigrette	6ea
Yellowfin tuna, calamansi, sesame, fennel	26
White cut kingfish, tosazu, olive oil & green chilli salsa	28
Cucumber & snowpea salad, enoki & sesame dressing	18
Cumin spiced lamb ribs, chilli, sesame & lime	34
Chongqing quail legs, cassia bark, star anise, dried chilli & lemon	36

## 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)	9
Prawn & coriander toast (4)	20
Moreton Bay bug spring roll (1)	20
Pork & prawn dumplings (4)	20
— 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>	
Northern style crispy lamb dumplings, black vinegar & ginger (4)	16
Chefs selection steamed dim sum platter (8)	42
Prawn & coriander siu mai (3)	20
Lobster & prawn dumplings (3)	20

## SALT & PEPPER

*served with fresh chilli & coriander*

Oyster mushrooms	14
Silken tofu	18
Chicken wings	21
Squid	28
QLD Banana Prawns	32

## BBQ

Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i>	66 / 124
Signature BBQ platter <i>for two / for four</i>	54 / 94

*Choose 3*

- Cantonese 5 spice roast duck, plum sauce
- Honey glazed free-range BBQ pork char siu

## FROM THE TANK

Live Southern Rock Lobster	mp
Live QLD Mud Crab	120
Whole QLD Coral Trout	120
Whole Moreton Bay Bugs	120

*Add crispy egg noodles +10*

*Add 10g Manjima truffle, WA +30*

*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	48/69
Beijing shredded beef, onion, capsicum & sesame	38
Soy poached chicken, coriander, chilli & garlic	32
Hot n tangy chicken, garlic shoots & dried chilli	40/59
Sweet n sour chicken, capsicum & pineapple	38/56
Slow cooked 5 spice pork belly	48
Grilled Stockyard Black Angus striploin 200g	68
Grilled Australian Wagyu over the coals 250g / 500g	138/248

## VEGETABLES & RICE

“Stanley special fried rice”, prawn, Cantonese pork, sweet corn	24
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas	22
“Kung pao cauliflower” king brown mushrooms & garlic chives	29
“Buddhist mapo tofu” of zucchini, silken tofu & fermented chilli	27
Steamed Asian greens & oyster sauce	19

## DESSERT

"Piggy bun" custard steamed bun	8
Local baby pineapple, vanilla gelato, lime sago & tropical ice	20
Young coconut tart, fresh berries, yuzu cream & tumeric caramel (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% credit card, 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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