

STANLEY



*Yum Cha Lunch*  
*Monday - Saturday*

## 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 – Saturday, until 4pm*

**Enhance your lunch experience with 2hrs of Champagne**

*Packages available in venue*

\* Minimum 2 guests.

## YUM CHA SUNDAYS

*Every Sunday from 11:30am - 4pm*

**YUM CHA SUNDAY. A STANLEY TRADITION.  
A SUNDAY RITUAL.**

From bamboo baskets to Bloody Mary's... The Stanley tradition continues. Settle in for good food, great company, DJs on the deck and the kind of Sunday session that turns into a ritual.

Yum Cha Banquet | \$59pp  
Yum Cha & Champagne | \$158pp

## À LA CARTE

### CAVIAR

|                                  |    |
|----------------------------------|----|
| Oscietra Prestige Caviar Bump    | 35 |
| Oscietra Prestige Caviar 10g tin | 98 |

### SMALL PLATES

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| Oysters, rice wine vinaigrette                                                    | 8ea |
| White cut Kingfish, tosazu, olive oil & green chilli salsa                        | 30  |
| Ora King Salmon, calamansi, sesame, fennel                                        | 30  |
| Cucumber & snowpea salad, enoki & sesame dressing                                 | 22  |
| Cumin spiced lamb ribs, chilli, sesame & lime                                     | 40  |
| Chongqing quail legs, cassia bark, star anise, dried chilli & lemon               | 40  |
| Aromatic cold cut chicken, smoked chilli oil, cashew, garlic & aged black vinegar | 32  |

### YUM CHA

|                                                               |    |
|---------------------------------------------------------------|----|
| Prawn & chive spring roll (1)                                 | 10 |
| Seasonal vegetable spring roll with plum sauce (1)            | 8  |
| Steamed BBQ pork bun, chilli jam (1)                          | 8  |
| Duck & vermicelli spring roll (1)                             | 11 |
| 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 +6.5</i>            | 26 |
| — aromatic broth <i>or</i> spicy sichuan with peanut & sesame |    |

## DIM SUM

|                                                                   |    |
|-------------------------------------------------------------------|----|
| XO seafood dumplings (3)                                          | 18 |
| Prawn har gow (3)                                                 | 18 |
| Duck & mushroom dumplings (3)                                     | 18 |
| Pork & prawn siu mai (3)                                          | 18 |
| Scallop & prawn siu mai (3)                                       | 18 |
| Mixed vegetable & mushroom dumpling (3)                           | 18 |
| <i>Make any of the above 4 pieces +6</i>                          |    |
| Prawn & coriander siu mai (3)                                     | 25 |
| Lobster & prawn dumplings (3)                                     | 25 |
| <i>Make any of the above 4 pieces +8</i>                          |    |
| Northern style crispy lamb dumplings, black vinegar & ginger (4)  | 22 |
| Chefs selection steamed dim sum platter (8) <i>add 1 piece +5</i> | 46 |

## SALT & PEPPER

*served with fresh chilli & coriander*

|                        |    |
|------------------------|----|
| Silken tofu            | 26 |
| Chicken wings          | 22 |
| Squid                  | 30 |
| Urban Valley mushrooms | 28 |

## BBQ

|                                                                    |          |
|--------------------------------------------------------------------|----------|
| Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i>  | 66 / 124 |
| Crispy skin chicken, ginger, shallot, crispy chilli, fragrant salt | 36       |
| 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
- Crispy skin chicken, ginger, shallot

## FROM THE TANK

|                            |     |
|----------------------------|-----|
| Whole QLD Coral Trout      | 140 |
| Live QLD Mud Crab          | 140 |
| Live Southern Rock Lobster | mp  |

*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 Wagyu, king brown mushrooms & black pepper sauce   | 54/79   |
| Beijing shredded beef, onion, capsicum & sesame               | 46      |
| Soy poached chicken, coriander, chilli & garlic               | 34      |
| Hot n tangy chicken, garlic shoots & dried chilli             | 44/64   |
| Sweet n sour chicken, capsicum & pineapple                    | 44/64   |
| Shanghai braised pork belly, spring onion, coriander & chilli | 48      |
| Grilled Stockyard Black Angus striploin 200g                  | 72      |
| Grilled Australian MB9+ Wagyu over the coals 250g / 500g      | 154/298 |

## VEGETABLES & RICE

|                                                                  |       |
|------------------------------------------------------------------|-------|
| “Stanley special fried rice”, prawn, Cantonese pork, sweet corn  | 30/38 |
| Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas | 28/36 |
| “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 (1)                       | 12 |
| 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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