

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 (1)	35
Oscietra Prestige Caviar 10g (1) <i>served with 5 spice potato crisp, crème fraîche and chives</i>	98

SMALL PLATES

Oysters, rice wine vinaigrette (A)	8ea
White cut kingfish, tosazu, olive oil & green chilli salsa (A)	34
New Zealand Ora King salmon, calamansi, sesame, fennel (1)	34
Cucumber & snowpea salad, enoki & sesame dressing	25
Cumin spiced lamb ribs, chilli, sesame & lime	39
Aromatic cold cut chicken, smoked chilli oil, cashew, garlic & aged black vinegar	34

YUM CHA

Prawn & chive spring roll (1) (1)	12
Seasonal vegetable spring roll with plum sauce (1)	10
Steamed BBQ pork bun, chilli jam (1)	10
Duck & vermicelli spring roll (1)	12
Prawn & coriander toast (4) (1) <i>add 1 piece +7</i>	28
Moreton Bay bug spring roll (1) (A)	20
Pork & prawn dumplings (4) (1) <i>add 1 piece +7</i>	28
— aromatic broth <i>or</i> spicy sichuan with peanut & sesame	

DIM SUM

XO seafood dumplings (3) ⁽¹⁾	20
Prawn har gow (3) ⁽¹⁾	20
Duck & mushroom dumplings (3)	20
Pork & prawn siu mai (3) ⁽¹⁾	20
Scallop & prawn siu mai (3) ^(M)	20
Mixed vegetable & mushroom dumpling (3)	20
<i>Add 1 piece to any of the above +6</i>	
Red Lantern Wagyu 'Xiao Long Bao' (4)	28
Pork 'Xiao Long Bao' (4)	28
<i>Add 1 piece to any of the above +7</i>	
Lobster & prawn dumplings (3) ^(M)	26
Prawn & coriander siu mai (3) ⁽¹⁾	26
<i>Add 1 piece to any of the above +8</i>	
Crispy Wagyu beef dumplings, black vinegar & ginger (4)	26
Chefs selection steamed dim sum platter (8) ^(M) <i>add 1 piece +6</i>	48

SALT & PEPPER

served with fresh chilli & coriander

Silken tofu	27
Chicken wings	25
Squid ⁽¹⁾	32
Urban Valley mushrooms	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
Crispy skin chicken, ginger, shallot, crispy chilli, fragrant salt	38
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

FROM THE TANK

Whole QLD Coral Trout ^(A)	mp
Live QLD Mud Crab ^(A)	mp
Live Southern Rock Lobster ^(A)	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 ^(A)	52
Stir-fried Wagyu, king brown mushrooms & black pepper sauce	54/79
Beijing shredded beef, onion, capsicum & sesame	46
Wagyu Chow Mein, black fungus, smoked chilli & aromatic soy	44
Hot n tangy chicken, garlic shoots & dried chilli	46/66
Sweet n sour chicken, capsicum & pineapple	46/66
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 ⁽¹⁾	33/40
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas	31/39
“Kung pao cauliflower” king brown mushrooms & garlic chives	39
“Buddhist mapo tofu” of zucchini, silken tofu & fermented chilli	32
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

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.

(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.

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