

STANLEY



*Dinner Menu
Monday - Sunday*

PHILOSOPHY

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

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 Queensland hospitality of Stanley.

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

SMALLER

Oysters, rice wine vinaigrette	7ea
Yellowfin tuna, calamansi, sesame, fennel	30
White cut kingfish, tosazu, olive oil & green chilli salsa	30
Raw Abrolhos Island scallops, yuzu & nasturtium	28
“Stanley special sashimi plate” <i>for two</i>	58
Spicy beef tartare, charred shallot, cucumber & potato crisp	34
Cold silken tofu, vegetarian XO sauce, crispy wonton (v)	22
Cucumber & snowpea salad, enoki & sesame dressing (v)	21
Cumin spiced lamb ribs, chilli, sesame & lime	40
Chongqing chicken wings, cassia bark, star anise, dried chilli & lemon	26
Chongqing quail legs, cassia bark, star anise, dried chilli & lemon	40

DIM SUM

Stanley signature steamed dim sum platter (8)	44
Northern style crispy lamb dumplings, black vinegar & ginger (4)	16
Prawn & coriander siu mai (3)	20
Lobster & prawn dumpling (3)	20
Moreton Bay bug spring roll (1)	20
Duck & vermicelli spring roll (1)	10
Sesame prawn toast (4) <i>add 1 piece +6</i>	24
Pork & prawn dumplings (4) <i>add 1 piece +6</i>	24

À LA CARTE

SALT & PEPPER

Salt & pepper squid, fresh chilli & coriander	30
Salt & pepper silken tofu, fresh chilli & coriander (v)	26
Salt & pepper QLD banana prawns, fresh chilli & coriander	36

BBQ

Peking duck pancakes, cucumber, leek & hoisin <i>half / whole</i>	66 / 124
Peking duck pancakes “Imperial Style” with caviar <i>6 pieces / 12 pieces</i>	92 / 176
Cantonese 5 spice roast duck, plum sauce <i>half / whole</i>	64 / 120
Free-range crispy pork belly, hoisin & English mustard	50
Honey glazed free range BBQ pork char siu	42
Stanley 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
- Roasted soy chicken, coriander, chilli & garlic
- Free-range crispy pork belly, hoisin & English mustard

SEAFOOD

Stir-fried local king prawns, garlic, shallots & snow peas	36
Steamed QLD Coral Trout with white soy, ginger & shallot <i>add 1 piece +16</i>	48
Southern Rock Lobster with XO sauce & crispy noodle	190

À LA CARTE

FROM THE TANK

Live Southern Rock Lobster, steamed with white soy, ginger & shallot*	mp
Live QLD Mud Crab, wok tossed with XO sauce*	120
Whole QLD Coral Trout, steamed with white soy, ginger & shallot	120
Whole Moreton Bay bug, wok tossed with Singapore chilli*	120
<i>Add crispy egg noodles +10</i>	
<i>Add 10g Manjimup truffle, WA +30</i>	
<i>Alternative styles*</i>	
STEAMED – <i>white soy, ginger & shallot</i>	
WOK TOSSED – <i>garlic butter / Singapore chilli / black pepper sauce / typhoon shelter style / XO sauce</i>	

MEAT

Slow braised beef short rib, black vinegar & green chilli salsa	50
Stir fried Black Angus, oyster mushrooms & black pepper sauce	51/74
Beijing shredded beef, onion, capsicum & sesame	42
Soy poached chicken, coriander, chilli & garlic	32
Hot n tangy chicken, garlic shoots & dried chilli	44/64
Sweet n sour chicken, capsicum & pineapple	42/62
Sweet n sour free-range pork, capsicum & pineapple	42/62
Slow cooked 5 spice pork belly	48
Grilled Stockyard Black Angus striploin <i>200g</i>	72
Grilled Australian Wagyu over the coals <i>250g / 500g</i>	154/298

À LA CARTE

RICE & NOODLES

“Stanley special fried rice” prawn, Cantonese pork & sweet corn	28/36
<i>Add 10g Manjimup truffle, WA +30</i>	
“Fujian fried rice”, XO sauce, Blue Swimmer crab	50
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas	26/34
Wok-fried spicy beef hor fun, garlic chives, chilli & sesame	40
Painted Tropical Crayfish “lo mein”, garlic butter & roe	77

VEGETABLES

“Kung pao cauliflower” king brown mushrooms & garlic chives (v)	34
Stir-fried green beans & pork, fermented chilli & crispy shallot	32/46
“Buddhist mapo tofu” of zucchini, silken tofu & fermented chilli (v)	30
Crisp fried eggplant, sesame, soy, ginger, & chilli vinegar	27
Stir-fried seasonal Asian vegetables (v)	30
Steamed Asian greens & oyster sauce	24

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



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