

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

10g tin

130

À LA CARTE

SMALLER

Oysters, rice wine vinaigrette	6ea
Yellowfin tuna, calamansi, sesame, fennel	28
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>	54
Spicy beef tartare, charred shallot, cucumber & potato crisp	32
Cold silken tofu, vegetarian XO sauce, crispy wonton (v)	21
Cucumber & snowpea salad, enoki & sesame dressing (v)	20
Cumin spiced lamb ribs, chilli, sesame & lime	38
Chongqing chicken wings, cassia bark, star anise, dried chilli & lemon	22

DIM SUM

Stanley signature steamed dim sum platter (8)	42
Moreton Bay bug spring roll (1)	20
Duck & vermicelli spring roll (1)	9
Sesame prawn toast (4) <i>add 1 piece +5</i>	20
Pork & prawn wontons (4) <i>add 1 piece +5</i>	20
– aromatic broth or spicy sichuan with peanut & sesame	

À LA CARTE

SALT & PEPPER

Salt & pepper squid, fresh chilli & coriander	30
Salt & pepper silken tofu, fresh chilli & coriander (v)	24
Salt & pepper QLD banana prawns, fresh chilli & coriander	34

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>	60 / 112
Free-range crispy pork belly, hoisin & English mustard	48
Honey glazed free range BBQ pork char siu	38
Crispy skin chicken, ginger shallot relish, fragrant salt, chilli	42
Stanley 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
- Crispy skin chicken, ginger shallot relish, fragrant salt, chilli
- Free-range crispy pork belly, hoisin & English mustard

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

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>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>	

SEAFOOD

Stir-fried local king prawns, garlic, shallots & snow peas	34
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

MEAT

Slow braised beef short rib, black vinegar & green chilli salsa	48
Stir fried Black Angus, oyster mushrooms & black pepper sauce	48/69
Beijing shredded beef, onion, capsicum & sesame	38
Hot n tangy chicken, garlic shoots & dried chilli	40/59
Sweet n sour chicken, capsicum & pineapple	38/56
Sweet n sour free-range pork, capsicum & pineapple	38/56
Grilled Stockyard Black Angus striploin 200g	68
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	26/34
“Fujian fried rice”, XO sauce, Blue Swimmer crab	48
Vegetarian fried rice, Byron Bay shiitakes, salted radish & peas	24/32
Wok-fried spicy beef hor fun, garlic chives, chilli & sesame	38
Painted Tropical Crayfish “lo mein”, garlic butter & roe	75

VEGETABLES

“Kung pao cauliflower” king brown mushrooms & garlic chives (v)	32
Stir-fried green beans & pork, fermented chilli & crispy shallot	30/44
“Buddhist mapo tofu” of zucchini, silken tofu & fermented chilli (v)	27
Crisp fried eggplant, sesame, soy, ginger, & chilli vinegar	25
Stir-fried seasonal Asian vegetables (v)	28
Steamed Asian greens & oyster sauce	23



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.

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