



WELCOME TO STANLEY IN CENTRAL

Welcome to our cozy corner of the world,
Stanley in Central,
a place where stories from across the globe
converge on your plate

Our names pays homage to the vibrant, electric energy
of Stanley, a renowned street in the heart of Hong Kong,
known for its melting pot of culinary delights.

"Central" reflects not just our location but our philosophy

*"to be at the center of a culinary crossroads,
bringing a word of flavours to your table"*

Please be aware that our dishes are prepared in
a kitchen that handles dairy, eggs, wheat, soy,
peanuts, tree nuts, fish, and shellfish.

We take great care to manage allergens, but
there is always a risk of cross-contamination.
Please consider that we cannot guarantee a
100% allergen-free environment.

MENU

SMALL

GARLIC BREAD (V) \$ 7.00

Toasted bread, garlic butter
(cheese +3)

**MUSHROOM AND TRUFFLE
ARANCINI (V)(GF) \$ 14.00**

Crispy mushroom and truffle
risotto balls served with
Napolitana sauce

BEEF TARTARE (GF) \$ 22.00

Tenderloin, oyster mayo,
potato pavé, sous vide egg
sauce, caviar

CALAMARI \$ 19.00

Salt & pepper whole baby
squid, asianslaw, chili cilantro
mayo, fried shallots, herbs

POPCORN CHICKEN \$ 15.00

Stanley's marinated chicken,
basil, spicy mayo

KOREAN CHICKEN WINGS \$ 15.00

Korean fried chicken wings
with sweet gochujang sauce

**CAULIFLOWER BITES \$ 15.00
(V)(GFO)**

Golden, crispy cauliflower
bites served with a spiced
tahini dip

OYSTERS (GF)

NATURAL 4

KILPATRICK 4.5

THAI 4.5

APPLE, CONCASE, MINT 4.5

minimum order 3 oysters per style

SIDES

CHIPS, AIOLI (V) \$ 9.00

**SWEET POTATO CHIPS,
AIOLI (V) \$ 9.00**

**WEDGES, SOUR CREAM,
SWEET CHILI (V) \$ 11.00**

SIDE SALAD (V)(GF) \$ 7.00

FOR KIDS

SPAGHETTI BOLOGNESE \$ 14.00

MAC & CHEESE \$ 14.00

DINO NUGGETS N CHIPS \$ 14.00

FISH BITES N CHIPS \$ 14.00

All kid's meals come with a free
apple or orange juice

LARGER

BEEF STEAK (GF) \$ 39.00

Beef tenderloin, coffee rub, potato pavé, mashed potato, heirloom carrot, port jus

+\$5 change to mushroom sauce
+\$5 extra port jus

GRILLED BARRAMUNDI (GF) \$ 35.00

A delicate fillet of barramundi with lemon butter sauce sautéed spinach and potatoes

LAMB SHANK (GF) \$ 35.00

Slow-cooked lamb shank in red wine sauce, carrots, served with creamy mashed potatoes, and chimichurri

SPINACH AND FETA CHICKEN BREAST (GF) \$ 28.00

Oven-baked chicken breast stuffed with spinach and feta, served with roasted tomatoes, and twice cooked potatoes.

EGGPLANT PARMESAN (V)(GFO) \$ 25.00

Breaded eggplant layered with Napolitana sauce and mozzarella, baked until golden

PASTA

MARINARA (GFO) \$ 32.00

Spaghetti, prawns, baby squid, mussels, roasted red pepper, Neapolitan sauce

GNOCCHI (GF) \$ 28.00

Mushrooms, sage, quattro formaggi, cream base sauce

LASAGNA \$ 28.00

Layered pasta, beef ragu, tomato sugo, béchamel sauce, garden salad

BOSCAIOLA (VO)(GFO) \$ 28.00

Penne, chicken, mushrooms, semi dried tomatoes, shallots, herbs, white wine cream sauce

ARRABIATA (VO)(GFO) \$ 28.00

Penne, spicy chorizo, chili, roasted pepper, olive, Neapolitan sauce

BOLOGNESE (GFO) \$ 23.00

Fettuccine, ragu bolognese, parmigiano reggiano cheese

CARBONARA (GFO) \$ 23.00

Spaghetti, pancetta, bacon, pecorino, grana padano, cream

+GFO +3

RISOTTO

TRUFFLE AND MUSHROOM RISOTTO (V)(GF) \$ 31.00

Risotto with sauteed porcini, swiss brown mushroom, pecorino, truffle sauce, chives, in white wine sauce

CHICKEN AND MUSHROOM RISOTTO (VO)(GF) \$ 28.00

Risotto with tender chicken breast and sauteed porcini, swiss brown mushroom, pecorino, caramelised onion, chives, in white wine sauce

SALAD

ROASTED VEGETABLE SALAD (V)(GFO) \$ 25.00

Pumpkin, beetroot, slow cooked tomatoes, feta, toasted almond, quinoa, pickle shallots, served cold

CAESAR SALAD (GFO) \$ 25.00

Chicken, boiled egg, baby cos, parmesan cheese, bacon chips, croutons, anchovy

If you have a food allergy, intolerance, or special dietary requirement, don't hesitate to inform our team!