

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	
SOUP OF THE DAY	\$ 9
GARLIC BREAD (V) Toasted bread, garlic butter (cheese +3)	\$ 7
MUSHROOM AND TRUFFLE ARANCINI (V)(GF) Crispy mushroom and truffle risotto balls served with Napolitana sauce	\$ 14
CALAMARI Salt & pepper whole baby squid, asianslaw, chili cilantro mayo, fried shallots, herbs	\$ 20
POPCORN CHICKEN Stanley's marinated chicken, spicy mayo	\$ 16
KOREAN CHICKEN WINGS Korean fried chicken wings with sweet gochujang sauce	\$ 15
CAULIFLOWER BITES (V) (GF0) Golden, crispy cauliflower bites served with wasabi mayo	\$ 16

LARGER

BEEF STEAK (GF) \$ 42

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

- +\$5 change to mushroom/pepper sauce
- +\$5 extra port jus

SALMON (GFO) \$ 38

Pan-seared salmon cooked to medium, nestled on pearl couscous. Served with roasted pumpkin, semi-dried tomatoes, and confit garlic in a creamy white wine sauce

LAMB SHANK (GF)

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

\$ 37

SPINACH AND FETA CHICKEN \$ 29 BREAST (GFO)

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

CHICKEN PARMIGIANA \$ 30

Golden, crispy chicken schnitzel topped with rich Napolitana sauce and melted cheese. Served with sides of chips and salad

CAULIFLOWER STEAK (VE)(GF) \$ 28

Boldly spiced and roasted cauliflower steak, paired with red pepper relish, creamy hummus, toasted almonds, chimichurri, and fresh cilantro

SIDES

CHIPS, AIOLI (V)	\$ 9
SWEET POTATO CHIPS,	\$ 12
AIOLI (V)	
WEDGES, SOUR CREAM,	\$ 11
SWEET CHILI (V)	
SIDE SALAD (V)(GF)	\$ 7

FOR KIDS

SPAGHETTI BOLOGNESE	\$ 14
MAC & CHEESE	\$ 14
DINO NUGGETS N CHIPS	\$ 14
FISH BITES N CHIPS	\$ 14

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

PASTA

MARINARA (GFO)

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

\$ 32

\$ 28

\$ 28

\$ 28

GNOCCHI (GF)

Mushrooms, sage, quattro formaggi, cream base sauce

LASAGNA

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

BOSCAIOLA (VO)(GFO)

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

ARRABIATA (VO)(GFO) \$ 28

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

BOLOGNESE (GFO) \$ 23

Fettuccine, ragu bolognese, parmigiano reggiano cheese

CARBONARA (GFO) \$ 23

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

RISOTTO

TRUFFLE AND MUSHROOM RISOTTO (V)(GF)

\$ 31

\$ 28

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

CHICKEN AND MUSHROOM RISOTTO (VO)(GF)

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

SALAD

ROASTED VEGETABLE \$ 25 SALAD (V)(GFO)

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

CAESAR SALAD (GFO)

\$ 25

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!