



WELCOME TO STANLEY IN CENTRAL

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.

CHARCUTERIE (FOR 2PP)

CHARCUTERIE BOARD \$ 22

An assortment of cured meats and pickles with sourdough bread and house condiments.

CHEESE BOARD \$ 22/27/32

Artisanal cheeses with dried fruits, sourdough bread, and condiments. Selection of 2, 3, or 4 cheese

TERRINE & PORK RILLETTE \$ 22

Duck, chicken & pork terrine and pork rillette, Served with crusty bread and condiments.

MENU

SMALL

SOUP OF THE DAY \$ 9

GARLIC BREAD (V) \$ 7

Toasted bread, garlic butter (cheese +3)

MUSHROOM AND TRUFFLE ARANCINI (V)(GF) \$ 14

Crispy mushroom and truffle risotto balls served with Napolitana sauce

KOREAN CHICKEN WINGS \$ 15

Korean fried chicken wings with sweet and spicy gochujang sauce

POPCORN CHICKEN \$ 16

Stanley's marinated chicken, spicy mayo

CAULIFLOWER BITES (V)(GFO) \$ 16

Golden, crispy cauliflower bites served with wasabi mayo

CALAMARI \$ 20

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

GRILLED PRAWNS (GF) \$ 24

Chargrilled local tiger prawns (4), asianslaw, cilantro, Nam jim sauce.

LARGER

BEEF STEAK (GF) \$ 42

Beef tenderloin, coffee rub, mashed potato, heirloom carrot, red wine jus

+\$5 change to mushroom/ pepper sauce
+\$5 extra red wine jus

SURF N TURF (GF) \$ 49

Beef tenderloin, coffee rub, mashed potato, heirloom carrot, topped with chargrilled local tiger prawns, creamy garlic sauce.

TUSCAN 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

SPINACH AND FETA CHICKEN BREAST (GFO) \$ 29

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

SIDE SALAD (V)(GF)	\$ 7
CHIPS, AIOLI (V)	\$ 9
SWEET POTATO CHIPS, AIOLI (V)	\$ 12
WEDGES, SOUR CREAM, SWEET CHILI (V)	\$ 11
MASHED POTATO	\$ 10
RAINBOW CARROTS	\$ 11

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)	\$ 32
Spaghetti, prawns, baby squid, mussels, roasted red pepper, Napolitana sauce	
GNOCCHI (GF)	\$ 28
Mushrooms, sage, quattro formaggi, creamy sauce	
LASAGNA	\$ 28
Layered pasta, beef ragu, tomato sugo, béchamel sauce, garden salad	
BOSCAIOLA (VO)(GFO)	\$ 28
Penne, chicken, mushrooms, semi dried tomatoes, shallots, herbs, white wine cream sauce	
ARRABIATA (VO)(GFO)	\$ 28
Penne, spicy chorizo, chili, roasted pepper, olive, Napolitana sauce	
BOLOGNESE (GFO)	\$ 23
Fettuccine, ragu bolognese, parmigiano reggiano cheese	
CARBONARA (GFO)	\$ 23
Spaghetti, pancetta, bacon, pecorino, grana padano, cream	

+GFO +3

RISOTTO

TRUFFLE AND MUSHROOM RISOTTO (V)(GF)	\$ 31
Risotto with sauteed porcini, swiss brown mushroom, pecorino, truffle sauce, chives, in white wine sauce	
CHICKEN AND MUSHROOM RISOTTO (VO)(GF)	\$ 28
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
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!