

# BREAKFAST

8am - 2pm

<b>SOUP OF THE DAY</b>	Toasted ciabatta		<b>9.5</b>
<b>TOAST</b>	Butter & Jam / Garlic Butter +1 / Cheese +3		<b>7.5</b>
<b>HAM &amp; CHEESE CROISSANT</b>	Leg ham & cheddar		<b>8.5</b>
<b>HAM &amp; TRIO CHEESE TOASTIE</b>	Leg ham, American cheese, Cheddar & Mozzarella		<b>11.5</b>
<b>FRUIT TOAST</b>	Butter & Jam		<b>8.5</b>
<b>BAGEL</b>	Parmesan & Thyme / Blueberry / cream cheese +0.6		<b>7.5/6.5</b>
<b>FREE RANGE EGGS</b>	Eggs your way (soft scrambled / sunny side up / poached), ciabatta		<b>13.5</b>
<b>FRENCH TOAST</b>	Fresh fruits, whipped marscarpone, sable crumble, butter, maple syrup		<b>19</b>
<b>CROQUE MADAME</b>	Leg ham, Gruyère, Béchamel sauce, a sunny-side-up egg, brioche		<b>19</b>
<b>BRUSCHETTA</b>	Avocado, tomato mix & sundried tomato, parmesan, prosciutto, bocconcini, balsamic glaze, herb oil, ciabatta		<b>20</b>
<b>SMASHED AVO (VGO)</b>	Smashed avocado, feta cheese, red onion, fresh mint, balsamic glaze, ciabatta / Poached egg +3		<b>19</b>
<b>MUSHROOM TRIO (VGO)</b>	Sautéed trio seasonal mushrooms, ciabatta / Poached egg +3		<b>20</b>
<b>EGGS BENEDICT</b>	Two poached eggs, leg ham, wilted spinach, hollandaise, ciabatta Change leg ham to smoked salmon/mushrooms/bacon +4		<b>21</b>
<b>TRUFFLE SCRAMBLED EGGS</b>	Soft scrambled eggs, truffle sauce, trio cheese, ciabatta		<b>23</b>
<b>SALMON BAGEL</b>	Smoked salmon, capers, gherkins, cream cheese, red onion, spinach, dill, toasted Parmesan & thyme bagel		<b>23</b>
<b>ROASTED VEGETABLE SALAD (V)(GFO)</b>	Pumpkin, beetroot, slow cooked tomatoes, feta, toasted almond, quinoa, pickle shallots		<b>25</b>
<b>STANLEY IN CENTRAL BIG BREAKFAST</b>	Eggs your way, bacon, mushroom, grilled tomato, chipolata, hash brown, ciabatta		<b>26</b>
<b>ADD ON</b>			
<b>EGG / HASH BROWN / GRILLED TOMATO</b>			<b>3</b>
<b>WILTED SPINACH / AVOCADO</b>			<b>5</b>
<b>SMOKED SALMON / MUSHROOMS / BACON</b>			<b>6</b>
<b>SIDES</b>			
<b>CHIPS</b> aioli	<b>9</b>	<b>WEDGES</b> sour cream & sweet chilli	<b>12</b>
<b>SWEET POTATO CHIPS</b> aioli	<b>12</b>	<b>SIDE SALAD (V)(GF)</b>	<b>7</b>

\*Check out our cabinet for pastries, cakes or specials

\*Any allergies or dietary requirements, please specify upon ordering



Wed - Sun 7am-2:30pm | Bistro Dinner Wed - Sat 5-9pm | PH Closed

# LUNCH

11am - 2pm

<b>CALAMARI</b> Fried salt & pepper squid, Asian slaw, chilli cilantro mayo, fried shallots, herbs	<b>21</b>
<b>ANGRYBIRD BURGER</b> Fried chicken maryland, American cheese, cos lettuce, tomato, gherkins, side chips, spicy mayo / Non-spicy option available	<b>21</b>
<b>BEEF BURGER</b> Angus beef patty, American cheese, red onions, caramelised onions, cos lettuce, tomato, gherkins, burger sauce, side chips, ketchup	<b>23</b>
<b>FRIED CHICKEN WAFFLE</b> Golden waffles, fried chicken maryland, crispy bacon, whipped mascarpone cream, sable crumble, maple syrup, butter	<b>26</b>
<b>FISH &amp; CHIPS</b> Crisp-battered New Zealand ling fillet, house-made tartar sauce, side chips	<b>26</b>
<b>STEAK SANDWICH</b> Chargrill beef steak, American cheese, red onions, caramelised onions, cos lettuce, tomato, gherkins, BBQ sauce, side chips, aioli	<b>27</b>
<b>TERIYAKI</b> Teriyaki chicken, mixed leaves salad, soy soba, furikake	<b>21</b>
<b>CREAMY MUSHROOM &amp; CHICKEN FETTUCCINE (GFO)</b> Fettuccine, sautéed mushrooms, marinated chicken, tarragon, onions, white wine, creamy sauce	<b>18.5</b>
<b>CARBONARA (GFO)</b> Spaghetti, pancetta, bacon, pecorino, grana padano, cream	<b>24</b>
<b>BOSCAIOLA (VO)(GFO)</b> Penne, chicken, mushrooms, semi dried tomatoes, shallots, herbs, white wine, cream sauce	<b>28</b>
<b>BOLOGNESE (GFO)</b> Fettuccine, ragu bolognese, pamigiano reggiano cheese	<b>23</b>
<b>CHILLI CALAMARI PENNE (GFO)</b> Penne, sautéed calamari, onions, olives, spicy Napoletana sauce	<b>19.5</b>
<b>SUNDRIED TOMATO PESTO CHICKEN SPAGHETTI (N)(GFO)</b> Spaghetti, marinated chicken, red pesto, spinach, parmesan, white wine sauce	<b>19.5</b>
<b>PRAWN PESTO SPAGHETTI (N)(GFO)</b> Spaghetti, sautéed prawns, kale pesto, roasted red pepper, spinach	<b>19.5</b>
<b>MARINARA (GFO)</b> Spaghetti, local tiger prawns, squid, mussels, ling fish, roasted red pepper, Napoletana sauce	<b>33</b>
<b>GNOCCHI (GF)</b> Mushrooms, sage, quattro formaggi, cream base sauce	<b>28</b>
<b>LASAGNA</b> Layered pasta, beef ragu, tomato sugo, béchamel sauce, garden salad	<b>28</b>
<b>MORE PROTEIN</b> <b>CHICKEN (120G) / MEATBALLS (5PCS) / CALAMARI (100G) / PRAWNS (4PCS)</b>	<b>5</b>
(V) Vegetarian   (VGO) Vegan option   (N) Contains Nuts   (GFO) Gluten-Free option +3	
<b>FOR THE LITTLE ONES</b> includes complimentary apple/orange juice <b>SPAGHETTI BOLOGNESE / MAC &amp; CHEESE / DINO NUGGETS &amp; CHIPS / FISH BITES &amp; CHIPS</b>	<b>14.5</b>

# DESSERT

all day

<b>CREME BRULEE</b> Creamy vanilla custard with a caramelised sugar crust	<b>10</b>
<b>CHOCOLATE FONDANT</b> with vanilla ice cream	<b>14</b>
<b>STICKY DATE PUDDING</b> Butter Scotch sauce, sable crumble, raspberry coulis, vanilla ice cream	<b>16</b>
<b>TIRAMISU</b> Signature Tiramisu with Stanley house blend espresso, coffee crumbs, chocolate soil, salted caramel sauce	<b>16</b>