



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.

Any food allergy or special dietary requirement, don't hesitate to inform our team.

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.

PLEASE ORDER AT COUNTER

EARLY BIRD / SMALL

STARTS FROM 7AM

PARMESAN & THYME BAGEL	\$7
BLUEBERRY BAGEL	\$6
All bagels serve with butter cream cheese +0.6	
HAM & CHEESE CROISSANT	\$8
ORANGE BREAD	\$5

CHECK OUT OUR CABINET FOR FRESHLY BAKED PASTRIES & MORE DAILY SPECIAL

BREAKFAST

AVAILABLE FROM 8AM TO 2PM

SOUP OF THE DAY \$ 9.00
Serve with a slice of toasted ciabatta

TOAST \$ 7.00
Serve with butter & jam
garlic butter +1 cheese +3

FRUIT TOAST \$ 8.00
Serve with butter & jam

FREE RANGE EGGS \$ 13.00
Eggs your way on ciabatta
(Soft scrambled / sunny side up / poached)

FRENCH TOAST \$ 18.00
French toast served with a slice of butter, seasonal fresh fruit, mascarpone whipped cream, sable crumble, and maple syrup.

CROQUE MADAME \$ 18.00
Leg ham, Gruyère, Béchamel sauce, Sunny side up, brioche

BRUSCHETTA \$ 19.00
Avocado, tomato mix, parmesan, prosciutto, bocconcini, balsamic glaze, herb oil, ciabatta

MUSHROOM TRIO (VGO) \$ 19.00
Sautéed trio seasonal mushrooms
serve on ciabatta
Poached egg +3

SMASHED AVO (VGO) \$ 18.00
Smashed avocado on ciabatta, feta cheese, red onion, fresh mint, balsamic glaze
Poached egg +3

TRUFFLE SCRAMBLED EGGS \$ 22.00

Soft scrambled eggs with trio cheese, truffle sauce, trio cheese, ciabatta

SALMON BAGEL \$ 22.00
Smoked salmon, capers, gherkins, cream cheese, red onion, spinach, dill, toasted Parmesan & thyme bagel

ROASTED VEGETABLE SALAD (V)(GFO) \$ 25.00
Pumpkin, beetroot, slow cooked tomatoes, feta, toasted almond, quinoa, pickle shallots, served cold

STANLEY IN CENTRAL BIG BREAKFAST \$ 25.00
Eggs your way, bacon, mushroom, grilled tomato, chipolata, hash brown, ciabatta

ADD ON

AVOCADO	\$5
BACON	\$6
EGG	\$3
MUSHROOMS	\$6
HASH BROWN	\$3
GRILLED TOMATOES	\$3
WILTED SPINACH	\$4
SMOKED SALMON	\$6

FOR THE LITTLE ONES

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 complimentary apple or orange juice

FEELING HUNGRY?

LUNCH AVAILABLE FROM 11AM TO 2PM

CALAMARI \$ 20.00

Salt & pepper whole baby squid, Asian slaw, chilli cilantro mayo, fried shallots, herbs

BEEF BURGER \$ 22.00

Angus beef patty, American cheese, red onions, caramelised onions, cos lettuce, tomato, gherkins, burger Sauce, ketchup, side chips

ANGRYBIRD BURGER \$ 20.00

Fried chicken maryland fillet, American cheese, cos lettuce, Tomato, gherkins, spicy mayo, side chips. Non-spicy option available.

FRIED CHICKEN WAFFLE \$ 25.00

Golden waffle served with crunchy battered fried chicken, mascarpone whipped cream, sable crumble, crispy bacon, and a drizzle of maple syrup.

FISH N CHIPS \$ 25.00

Crisp-battered New Zealand ling fillet, and house-made tartar sauce.

STEAK SANDWICH \$ 26.00

Chargrill beef steak, American cheese, red onions, caramelised onions, cos lettuce, tomato, gherkins, BBQ sauce, aioli, side chips

BANG FOR YOUR BUCK

CREAMY MUSHROOM & CHICKEN \$ 17.50

FETTUCCINE (V)(GFO)

Fettuccine, sautéed mushrooms, marinated chicken, tarrago, onions, white wine, creamy sauce

SUNDRIED TOMATO PESTO \$ 18.50

CHICKEN SPAGHETTI

(N)(GFO)

Spaghetti, marinated chicken, red pesto, spinach, parmesan, white wine sauce

CHILLI CALAMARI PENNE \$ 18.50

(GFO)

Penne, sautéed calamari, onions, olives, spicy Napoletana sauce

PRAWN PESTO SPAGHETTI \$ 18.50

(N)(GFO)

Spaghetti, sautéed prawns, kale pesto, roasted red pepper, spinach

TERIYAKI \$ 20.00

Teriyaki chicken, mixed leaves salad, soy soba, furikake

MORE PROTEIN

CHICKEN (120G) \$4

MEATBALLS (5PCS) \$4

CALAMARI (100G) \$5

PRAWNS (4PCS) \$5

(V) Vegetarian

(GFO) Gluten-Free option +3

(VGO) Vegan option

(N) Contains Nuts

CLASSIC PASTA

CARBONARA (GFO) \$ 23.00

spaghetti, pancetta, bacon, pecorino, grana padano, cream

BOLOGNESE (GFO) \$ 23.00

Fettuccine, ragu bolognese, pamigiano reggiano cheese

BOSCAIOLA (VO)(GFO) \$ 28.00

penne, chicken, mushrooms, semi dried tomatoes, shallots, herbs, white wine cream 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

SIDES

CHIPS, AIOLI (V) \$ 9.00

SWEET POTATO CHIPS, AIOLI (V) \$ 12.00

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

SIDE SALAD (V)(GF) \$ 7.00

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