

## BREAKFAST

UNTIL 11.30AM

- Breakfast Burger** (GF option available) 18  
FREE RANGE EGG, CRISPY BACON, SMASHED AVOCADO, LETTUCE, TOMATO, AIOLI ON A TOASTED MILK BUN.
- Eggs Benedict** (GF option available) 25  
HOMEMADE HOLLANDAISE WITH A GLAZED MAPLE & FIVE SPICED LEG HAM.  
+ Add salmon (4)
- Avocado Crush** (GF option available) 19  
ON SOURDOUGH WITH SOFT GREEN PEPPERCORNS, HERBS AND CHARRED LIME.  
+ Add poached egg (3)
- Buttermilk Pancakes** 26  
WITH SEASONAL FRUIT, MAPLE SYRUP AND VANILLA ICE-CREAM.
- Traditional Breakfast** (GF option available) 17  
TWO FREE RANGE EGGS YOUR WAY ON TOASTED SOURDOUGH.  
+ Add bacon (4), mushroom (3), spinach (3), avocado (3), tomato (3), salmon (4), potato rosti (4), sausage (4), baked beans (3)
- The Stanton** (GF option available) 32  
A VERY BIG BREAKFAST. TWO FREE RANGE EGGS YOUR WAY, TOASTED SOURDOUGH, BACON, MUSHROOMS, SAUSAGE, TOMATO, BAKED BEANS, SPINACH AND POTATO ROSTI.
- Moroccan Breakfast** (GF) 26  
CAULIFLOWER, CHICKPEA, SPINACH, DUKKHA & TAHINI WITH 2 FREE RANGE POACHED EGGS
- Banana Bread — individual tin** 17  
BAKED IN HOUSE DAILY, EACH INDIVIDUAL SERVE HAS TWO BEAUTIFULLY RIPE BANANAS FOLDED IN, ALONG WITH A CINNAMON SPICED RICOTTA SPREAD AND FRESH BERRIES.
- Mushroom Medley** (GF option available) 26  
SAUTÉED AND LIGHTLY SEASONED TOSSED WITH DOUBLE CREAM AND THYME ON TOASTED SOURDOUGH.



## Rest of Day

11.45AM ONWARDS

- Vegan Cauliflower Bowl** (VEG) 30  
SPICED CAULIFLOWER, BAHARAT, SPINACH, CHICKPEA, TAHINI, DUKKHA AND SWEET POTATO CRISPS.  
+ Add smoked salmon (6)
- Duck Breast & Gorgonzola Salad** (GF) 36  
TENDER SLICED DUCK BREAST ON A BED OF PEAR, FENNEL & MESCALIN. TOSSED WITH CREAMY GORGONZOLA AND A LIGHT SEASONAL DRESSING.
- The Stanton Pie** 31  
BAKED IN HOUSE EVERY DAY, SERVED WITH SALAD AND SHOESTRING FRIES.
- Chilli Mussels** (GF option available) 36  
FRESH MUSSELS WITH MUTTI TOMATO, WHITE WINE, CHILLI, PARSLEY & GARLIC WITH HOUSE BAKED ROSEMARY BREAD.
- Steak Frites** (GF) 49  
A 300GM QLD BLACK ANGUS STRIPLOIN, FINISHED WITH CAFÉ DE PARIS BUTTER, BÉARNAISE SAUCE & FRITES.
- Wild Mushroom Gnocchi** 33  
LOCALLY FORAGED MUSHROOMS & PORCINI DUXELLES, LEMON DILL CREAM AND HOUSE MADE GNOCCHI
- Chicken Breast Côtelette & Quinoa** (GF) 38  
MIDDLE EASTERN INSPIRED CHICKEN, KOHLRABI, QUINOA, BAHARAT & A SEASONAL SPICED FRUIT PURÉE
- Crispy Skin Barramundi** (GF) 39  
CRISPY BARRAMUNDI SERVED WITH A FRESH TURMERIC, COCONUT & CAULIFLOWER PURÉE ON ASIAN GREENS.
- Wagyu Smash Burger** (GF option available) 27  
HOUSE MADE WAGYU BEEF PATTY, CHEESE, BACON, TOMATO, LETTUCE, WHITE ONION, RELISH, SWEET MUSTARD, SWEET PICKLES, GARNISHED W ONION RINGS AND FINISHED WITH SHOESTRING FRIES  
+ Add extra patty & cheese (6)
- Beef Cheek Ragu & Pappardelle** 36  
A DELICIOUS DEEP RICH RAGU OF SLOW BRAISED BEEF CHEEK ON FRESH PARADELLE AND FINISHED WITH PANGRATTATO.

## BLOODY MARY

(After 10am)

Breakfast or lunch in a glass. Tomato juice & Vodka 60ml, seasoned with Worcestershire, Tabasco, sea salt & ground pepper then finished with celery, pickle & olive.

\$24

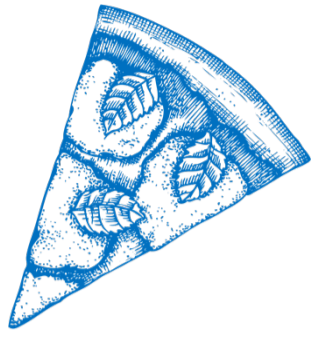
## PANNA COTTA &amp; QLD MANGO

A deliciously gold qld mango coulis, served with a vanilla bean infused panna cotta and finished with an almond praline

\$18

## TIRAMISU

ELEGANT AND RICHLY LAYERED ITALIAN DESSERT MADE WITH DELICATE SAVOIARDI LADYFINGERS, ESPRESSO, MASCARPONE AND MARSALA WINE, DUSTED WITH COCO & MILK CHOCOLATE SHAVINGS \$18



## NAPOLI PIZZA OVEN

⇒ 11.45AM ONWARDS ⇐

**GARLIC** (VEG) 26  
*Fresh garlic, garlic oil, fior di latte, oregano and rock salt.*

**MARGARITA** (VEG) 27  
*Mutti tomato, fior di latte, fresh basil leaves.*

**HOT SALAMI & OLIVES** 28  
*Spicy salami, mutti tomato, fior di latte and kalamata olives.*

**GAMBERI** 30  
*King prawns, mutti tomato, cherry tomato, fior di latte, fresh chili, rocket and lemon.*

**FUNGI** (VEG) 28  
*Seasonal mushrooms, mutti tomato, garlic oil, fior di latte and black pepper.*

**PROSCIUTTO** 29  
*Prosciutto, fior di latte, mutti tomato, cherry tomatoes, rocket, parmesan and balsamic reduction.*

**TARTUFO & SALSICCIA** 29  
*Sardinian sausage, truffle oil, fior di latte, mushrooms, rocket and parmesan.*

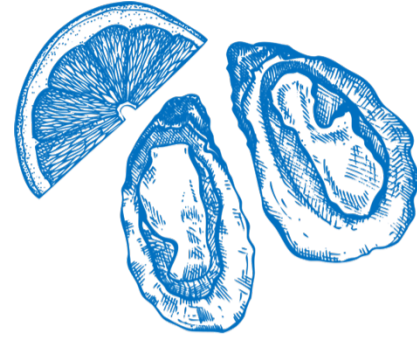
**HAWAIIAN** 28  
*Our house roasted maple ham, sweet pineapple & fior di latte.*

**ORTOLANA** (VEG) 28  
*Roasted zucchini, capsicum, egg plant, fresh basil and fior di latte.*

**CAPRICCIOSA** 28  
*Ham, mutti tomato, fior di latte, artichoke, mushrooms and black olives.*

**OUR NAPOLI PIZZA OVEN IS LOCATED INSIDE THE RESTAURANT, SEPARATE TO OUR KITCHEN. PIZZAS ARE SERVED PROMPTLY WHEN READY, IT MAY ARRIVE AT SLIGHTLY VARIED TIMES TO MAINS ORDERED.**

**OUR NAPOLI PIZZA DOUGH IS CURED FOR 2 DAYS AND HAND STRETCHED TO ORDER.**



## Tapas

11.45AM ONWARDS

**OYSTERS (6)** (GF) \$29  
*Freshly shucked with a Champagne Vinaigrette*

**SMOKED SALMON & POTATO LATKE** (GF) \$23  
*Crispy handmade latke topped with smoked salmon, Spanish onion, caper berry, poppy seed philly.*

**SWEET CORN & VINTAGE CHEDDAR GROQUETTES** \$22  
*Deliciously crisp Chorizo, Vintage Cheddar and potato croquettes & capsicum jam.*

**GRILLED SKULL ISLAND TIGER PRAWNS (2)** (GF) \$26  
*Marinated in oregano, tarragon, coriander, ginger, chili, coconut oil and finished with chimichurri dressing and cucumber salad.*

**CRISPY BUTTERMILK CHICKEN** (GF) \$24  
*Crispy strips of buttermilk chicken lightly drizzled with a home-made chipotle sauce on coriander and slaw bed.*

**GALAMARI** (GF) \$25  
*Tender calamari marinated in fennel, smoked paprika, oregano, garlic & lemon zest, served with a ribbon cucumber salad.*

**DUCK TERRINE** (GF option available) \$24  
*Terrine of duck Maryland, liquors, green olive and pistachio wrapped in bacon and served with pickles, relish and grilled sourdough.*

**SHOESTRING FRIES** (GF) \$14  
*Large Bowl of seasoned shoestring fries with roasted garlic aioli.*

**BABY COS SALAD** (VEG/GF) \$15  
*Garden fresh leaves of baby cos, dressed in vinaigrette dressing and chives.*

## HAPPY HOUR

*By the glass, every*  
**WED-SAT**  
**4pm-6pm**

COCKTAILS

<b>NEGRONI</b>	22
THIS CLASSIC COCKTAIL SHOWS FLAVOURS OF CHERRY, WINE AND CITRUS, BUT WITH A NOTICEABLE BITTER FINISH. CAMPARI, GIN AND VERMOUTH.	
<b>ESPRESSO MARTINI</b>	22
A SUMPTUOUS MIX OF VODKA, COFFEE LIQUEUR AND STANTON'S OWN ESPRESSO BLEND.	
<b>MOJITO</b>	22
THE TRADITIONAL COMBINATION OF WHITE RUM, SWEETNESS, CITRUS, AND HERBACEOUS MINT FLAVOURS.	
<b>BLOODY MARY</b>	24
A TIMELESS CLASSIC. TOMATO JUICE AND VODKA, SEASONED WITH WORCESTERSHIRE, TABASCO, SALT, PEPPER, SEA SALT AND GROUND PEPPER, THEN FINISHED WITH CELERY, PICKLE AND OLIVE.	
<b>PIMM'S NO. 1</b>	20
A TRADITIONAL STANDARD WITH PIMM'S, LEMONADE AND A HERBACEOUS BLEND OF CUCUMBER, ORANGE AND STRAWBERRY.	
<b>WHISKY SOUR</b>	22
SIMPLE AND SOPHISTICATED WITH AN EDGY LEMON SHARPNESS AND FINISHED WITH CHERRY AND ORANGE.	
<b>APEROL SPRITZ</b>	19
LIKENED TO A SWEET MELTED ORANGE POPSICLE, FOLLOWED BY THE BITTERNESS OF A GRAPEFRUIT.	
<b>MARGARITA</b>	22
THIS CLASSIC OFFERS THE PERFECT BALANCE OF SWEET AND SOUR. BACKED BY THE PUNCH OF THE TEQUILA AND FINISHED WITH A ROASTED JALAPEÑO SALTED RIM.	
<b>SOUTHSIDE</b>	22
CREATED IN THE PROHIBITION ERA AND AL CAPONE'S FAVOURITE DRINK, THIS GIN, CITRUS AND MINT CLASSIC IS A PERFECT PALATE CLEANSER.	
<b>MARTINI</b>	23
SIMPLICITY AND ELEGANCE IN A SINGLE GLASS. GIN AND VERMOUTH CHILLED OVER ICE, STRAINED AND GARNISHED WITH OLIVES.	
<b>PIÑA COLADA</b>	22
FIRST CONCOCTED BY THE PUERTO RICAN PIRATE "EL PIRATA CONFRESI" IN THE 1800S, THIS TIMELESS AND SILKY DRINK FILLED WITH RUM, PINEAPPLE AND COCONUT STILL EXCITES PALATES.	



BY THE GLASS & BOTTLE

SPARKLING & CHAMPAGNE

	GLASS/BOTTLE
<b>NV Serenissimo Prosecco PROSECCO DOC</b>	16/70
<i>ASOLO HILLS, ITALY Floral / Golden Apple / White peaches / Creamy / Medium Dry.</i>	
<b>NV CHANDON BRUT</b>	18/72
<i>VICTORIA, AUSTRALIA Bright &amp; Fresh/ Apple Sorbet/Orchard blossoms &amp; Lemon zest</i>	
<b>NV VEUVE GLIGQUOT BRUT</b>	129
<i>REIMS, CHAMPAGNE, FRANCE White Peach / Minerality / Anise, Biscuit &amp; Kumquat.</i>	
<b>NV LOUIS ROEDERER BRUT (Coravin)</b>	33/129
<i>REIMS, CHAMPAGNE, FRANCE Ripe peach &amp; pear / Golden hue / Aromatic lemon &amp; blood orange</i>	

WHITE

	GLASS/BOTTLE
<b>2022 Dead Man Walking RIESLING</b>	16/65
<i>CLARE VALLEY, SA White peach / Crisp / Tangerine and Limoncello / Dry</i>	
<b>2023 Tia Tira SAUVIGNON BLANG</b>	15/59
<i>MARLBOROUGH, NZ Citrus / Tropical fruits / Herbal / Textural / Dry</i>	
<b>2019 Mappinga CHARDONNAY</b>	18/86
<i>ADELAIDE HILLS, SA Fresh / White Nectarines / Peaches / Grilled Almonds / Toasty, Dry</i>	
<b>2022 Aquilani PINOT GRIGIO</b>	15/59
<i>FRIULI-VENEZIA GIULIA, ITALY Fresh / Deep lime &amp; green apple / Hay / Honeysuckle / Dry</i>	
<b>2023 Amelia Park SEMILLON SAUVIGNON BLANG</b>	16/64
<i>MARGARET RIVER, WA Passion fruit / Citrus &amp; Melon / Pear / Lime</i>	

ROSE

	GLASS/BOTTLE
<b>2021 Rameau D'or ROSE</b>	17/75
<i>CÔTES DE PROVENCE, FRANCE Brilliant pink / Wild Strawberries / Rose Petal / Finishes dry</i>	

RED

	GLASS/BOTTLE
<b>2020 Ingram Road PINOT NOIR</b>	15/65
<i>YARRA VALLEY, VIC Floral / Plums / Cherries / Strawberry / Mushrooms / Savoury / Medium body</i>	
<b>2018 Fattoria Di Scannano CHIANTI</b>	16/65
<i>TUSCANY, ITALY Floral / Raspberries/ Amarena Cherries / Chocolate/ Earthy / Medium Body</i>	
<b>2021 Chalk Hill Luna SHIRAZ</b>	15/65
<i>MCLAREN VALE, SA Floral / Mulberries / Plums / Earthy / Full Body</i>	
<b>2021 Chateau la Grave Peynet BORDEAUX</b>	17/75
<i>BORDEAUX, FRANCE Cherry / Dark Plum / Blackberries / Leather / Earthy / Toasty Oak</i>	
<b>2021 Les Parcelles de L'Herre MALBEC</b>	16/65
<i>LANGUEDOC ROUSSILLON, FRANCE Dark fruits / Spices / Chocolate</i>	

Louis Roederer & 1/2 Dozen Oysters \$139

Golden yellow hue leading into a deep broad bouquet of ripe fruit, wild peaches, William pears with lemon & blood orange citrus to add an aromatic freshness & 1/2 dozen freshly shucked natural oysters

BAR & BRASSERIE

HAPPY HOUR WED-SAT 4PM-6PM

STANTON

ALL DAY DINING

HAPPY HOUR BY THE GLASS



BEER

Bottle

CORONA	10.5
LITTLE CREATURES PALE ALE	10.5
ASAHI	10.5
HILLS APPLE CIDER	10.5
PERONI 3.5%	9.5
PERONI LIBERA 0%	9.5

Tap

STONE & WOOD	12.5
PERONI NASTRO	13.5



Spirits

GIN

Four Pillars Dry	14
Beefeater	10
Hendricks	15
Tanqueray	13

BOURBON

Maker's Mark	12
Woodford Reserve	13

VODKA

Absolute	10
Belvedere	13
Grey Goose Original	13

TEQUILA

Herradura Silver	15
Jose Cuervo Especial Reposado	10

RUM

Bundaberg	10
Havana Club No3 (white)	12
Sailor Spiced Jerry	11

LIQUOR

Malibu	10
Kahlua	10
Cointreau	11
Midori	10
Frangelico	11

WHISKY

Lagavulin 16yo	21
Chivas Regal 12yo	11
Jameson	10

**THIS IS YOUR LIFE. DO WHAT YOU LOVE AND DO IT OFTEN. IF YOU DON'T LIKE SOMETHING, CHANGE IT. IF YOU DON'T LIKE YOUR JOB, QUIT. IF YOU DON'T HAVE ENOUGH TIME, STOP LOOKING AT YOUR PHONE. IF YOU ARE LOOKING FOR THE LOVE OF YOUR LIFE, STOP; THEY WILL BE WAITING FOR YOU WHEN YOU START DOING SOMETHING YOU LOVE. STOP OVER ANALYZING, LIFE IS SIMPLE. ALL EMOTIONS ARE BEAUTIFUL. WHEN YOU EAT, APPRECIATE EVERY LAST BITE.**

COLD DRINKS

Soft Drink

COKE, COKE ZERO, LEMONADE	6.5
GINGER BEER	7.5
SPARKLING WATER	6
CHILLED FILTERED WATER	5

Milk Shakes

CHOCOLATE, STRAWBERRY, CARAMEL, VANILLA	10.5
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Iced Milk Drinks

ICED COFFEE W CREAM & ICE CREAM	10.5
ICED CHOCOLATE W CREAM & ICE CREAM	10.5
ICED LATTE, MILK & ICE	8.5
ICED LONG BLACK	7.5

Juice

ORANGE, APPLE & PINEAPPLE	7.5
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COFFEE & TEA



STANTON BLEND

REGULAR	\$5.00
MEDIUM	\$6.00
<i>Latte, Flat White, Cappuccino, Long Black, Short Black, Ristretto, Macchiato</i>	

STANTON DECAF

REGULAR	\$5.00
MEDIUM	\$6.00
<i>Swiss water process method. 100% chemical free, eco-friendly decaffeination process.</i>	

SOY, ALMOND & LACTOSE-FREE	EXTRA 60¢
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TEA

TEA POT - INFUSER BAGS	\$6.20
<i>English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Lemongrass &amp; Ginger</i>	

HOT WATER REFILL	\$1.00
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STANTON COFFEE BLEND

100% ORGANIC

TASTING NOTES: SOFT VANILLA, CITRUS, DARK CHOCOLATE, SWEET & JUICY RED BERRY

ETHICALLY SOURCED GREEN BEANS

ROASTED LOCALLY IN OUR SYDNEY ROASTERY

*Our beans are usually grown in strips of land that slope over 50 degrees, with some strips on an incline of 80 degrees. Mostly shade grown under trees that can include walnuts, avocado and various fruit and native species. All of our coffee farms are organic producers.*

CAKES, PASTRIES & MORE

OUR BAKERS VARY THE PASTRIES DAILY, SO PLEASE ASK, OR VISIT THE DISPLAY WINDOW

15% SURCHARGE ON PUBLIC HOLIDAYS

1.5% SURCHARGE ON CREDIT CARDS  
10% SURCHARGE ON SUNDAYS

WED-SAT 8.00AM-9PM  
SUN-TUE 8.00AM-5PM

BAR & BRASSERIE  
BREAKFAST, LUNCH & DINNER

FIND US ON INSTAGRAM  
@QUEENSPLAZABRISBANE  
STANTONFOOD.COM.AU