

## Something Light

### Nachos \$15

Corn chips, tomato salsa, sour cream, jalapenos & cheese.  
Upgrade to Pulled Beef Nachos +\$6

### Toasted Panini \$12.5

Your choice of 3 fillings - ham, salami, chicken, smoked salmon, tuna, cheese, lettuce, onion, tomato, beetroot, avocado, sun dried tomato.

Extra Fillings \$1 each. Add Side Chips \$4.5

### Fish & Chips \$20

A fillet of fish either battered or grilled, served with chips, salad & tartare sauce.

### Steak Sandwich \$21

Sirloin steak with caramelised onions, tomato, lettuce, cheese, garlic aioli & barbeque sauce on toasted panini bread, served with chips.

### Seafood Basket \$20.5

A selection of crumbed and battered seafood served with tartare sauce & chips.

## Burger Bar

### Beef Burger \$19

Beef burger with cheese, tomato, pickles, lettuce, Dijon mustard & mayonnaise, served in a burger bun with chips.

### Beef & Mushroom Burger \$22

Beef burger with swiss cheese, mushrooms, lettuce, tomato & mayonnaise, served in a burger bun with chips.

### Chicken Club Sandwich \$20

Grilled chicken, bacon, fried egg, lettuce, tomato, aioli & tomato sauce, served on toasted panini bread with chips.

### Chicken Schnitzel Burger \$20

Crumbed chicken breast with avocado, tomato, lettuce & mayonnaise in a burger bun with chips.

### Field Mushroom & Haloumi Burger \$22

Grilled field mushroom, haloumi cheese, avocado, lettuce, tomato & mayonnaise in a burger bun with chips.

### Mexican Burger \$21

Beef burger, jalapenos, cheese, lettuce, tomato & mayonnaise in a burger bun with chips.

### Yanhep's Weight-Watcher Burger \$28

We watch as you instantly put on 2 kilos with this kick-ass burger containing: Double beef patties, bacon, egg, cheese lettuce, tomato, onion rings & barbeque sauce. Served with rosemary chips.

## Starters

### Garlic Bread \$9

### Mediterranean Bruschetta \$14

Tomato, spanish onion, basil, sundried tomato, fetta and extra virgin olive oil on top of our garlic bread & drizzled with a balsamic reduction. (Add Grilled Chorizo +\$4)

### Pacific Oysters in Half Shell - \$4 each

Served either natural, Kilpatrick (Crispy bacon, Worcestershire, tomato & tobasco), Thai (lime, coriander, chilli & sesame oil) or Rockefeller (topped with melted blue cheese)

### Salt & Pepper Calamari \$18

An entree serve of our famous calamari served with aioli & a salad garnish. (Increase to a main size +\$8)

### Arancini \$18

2 Mushroom & pesto Arancini served with a tomato, fetta & olive salad with aioli.

### Raw Zucchini Pasta \$16

Served with a sundried tomato and avocado dressing.

### Bowl of Mussels \$20

Boston Bay (SA) mussels served with vienna bread & lemon, prepared in one of two ways:

Meuniere - white wine, cream & garlic sauce

Chilli - Traditional Napolitana Chilli Sauce.

### Crispy Duck Leg \$20

Confit duck leg in Asian spices, deep fried and served with bok choy, rice & drizzled with kecap manis.

### Pan fried Chicken Livers \$16

Chicken livers with bacon, onion & a brandy-cream sauce, served in a puff pastry shell.

## Salads

### Caesar Salad \$20

Baby cos lettuce, boiled egg, parmesan cheese, bacon & garlic croutons tossed through a traditional caesar dressing & topped with anchovies.

### Greek Salad \$20

Mixed greens with cherry tomato, spanish onion, capsicum, cucumber, Danish fetta & olives with a balsamic & extra virgin olive oil dressing.

### Haloumi Salad \$21

Grilled haloumi cheese with mixed greens, roast pumpkin, toasted pine nuts, semi-dried tomatoes, spanish onion, red capsicum, cucumber & olives with a preserved lime vinaigrette.

### EXTRAS FOR SALADS

Chicken +\$6 Smoked Salmon +\$8 Beef +8

## Pasta & Risotto

### CHOOSE YOUR PASTA

Spaghetti, Fettuccini, Pappardelle, Penne.

### CHOOSE YOUR TOPPING

#### Bolognaise \$20

A traditional meat bolognaise sauce, topped with parmesan cheese.

#### Carbonara \$23

Mushrooms, bacon, onion & garlic in a creamy parmesan sauce.

#### Chilli Crab \$24.5

Blue swimmer crab meat, chilli, garlic, parsley & extra virgin olive oil.

#### Mushroom \$24

Wild mushrooms & cream, finished with a drizzle of truffle oil.

#### Octopus \$25

Octopus & kalamata olives, combined with a basil, cream & parmesan sauce.

#### Risotto Vegetarian \$26

Arborio rice with roasted pumpkin, sundried tomatoes & mushrooms in a creamy parmesan sauce.

#### Risotto Seafood \$27

Arborio rice with chefs selection of seafoods in a creamy parmesan sauce.

## For Shared Grazing

### Ocean \$39

Whole Exmouth prawns, natural SA oysters, Tasmanian smoked salmon, marinated octopus, Morton bay bugs & caviar, served with a chilli & lime dipping sauce, fresh bread & crostini sticks.

### Farmers \$29

Vintage cheddar, south west brie, sliced prosciutto, grilled chorizo olives & pickled onion served with fresh bread, crostini sticks, olive oil & balsamic.

### Quesadilla \$15

A giant quesadilla filled with chicken, mango, cheese, rocket & a Cajun mayonnaise.

### Seafood Platter for 2 \$95

Beer battered fish, grilled salmon fillet, chilli mussels, garlic prawns, cold smoked Tasmanian salmon, oysters kilpatrick, oysters natural, Cajun calamari, chips & a greek salad.

## Mains

### Lamb Shanks \$32

2 of our famous lamb shanks braised in rosemary, red wine, honey & tomato, served with mash potato, green beans & roasted carrots.

### Stuffed Pepper \$24

Roasted pepper filled with Mediterranean vegetables & steamed rice topped with tomato napolitana sauce.

### Pork Scallopini \$28

Pork medallions wrapped in prosciutto then pan fried with a white wine, cream & mushroom sauce, served with baby potatoes.

### Tasmanian Salmon \$34

Grilled salmon with prawns, asparagus, roasted cherry tomatoes & hollandaise sauce.

### Stuffed Chicken Breast \$33

Corn-fed chicken breast stuffed with brie cheese & sundried tomato, served on a sweet potato & pumpkin tart with wild mushroom ragout.

### Grilled Venison \$45

200gm Venison fillet cooked medium-rare, served on sautéed potatoes & field mushrooms with a cranberry, red wine & gorgonzola sauce.

*\*PREMIUM PRODUCT - Please ask staff for availability\**

### Dry-Aged Porterhouse Steak \$42

An amazing 350gr Porterhouse, served on the bone, with dressed leaf salad & special rosemary chips.

### Morton Bay Bugs \$36

500gr of grilled Morton bay bugs, served in a Thai-style stir fry.

### Chicken or Pork Schnitzel \$25

Your choice of schnitzel topped with either mushroom, pepper, garlic or gravy sauce, served with chips & salad. (Upgrade to Parma +\$4)

### Curry Lamb Shanks \$32

2 Lamb shanks marinated in chefs special curry sauce, served on the bone with jasmine rice, chickpea dhal & a papadum.

## From the Grill

All grill items are served with chips & salad, with your choice of mushroom, pepper, garlic or gravy sauces.

200gr Beef Fillet \$37

250gr Sirloin \$28

350gr Rib Eye \$42

Chicken Breast \$28

Kangaroo Fillet \$34

### UPGRADE YOUR GRILL

Creamy garlic prawns (6)+\$7 S+P Calamari +\$5

125gr Grilled garlic Morton bay bugs +\$10

## RESTAURANT & BAR



## ACCOMMODATION



## CAVE



## FUNCTIONS



## WEDDINGS



### Sides

Basket of chips \$7  
 Basket of wedges \$9.5  
 (with sour cream & sweet chilli sauce.)  
 Mashed potato \$5  
 Medley of veg to share \$10

### Kids Meals

Spaghetti Bolognese      Fish & Chips  
 Sausage, Mash & Gravy      Chicken Nuggets & Chips  
 Cheese Burger & Chips      Kid's Steak & Chips

**ALL KIDS MEALS \$10**

### Delicious Desserts

Ice-cream Sundae \$8.5

Vanilla ice-cream served with fresh cream & nuts, topped with your choice of chocolate, caramel or strawberry sauce.

Eaton Mess \$10

Broken pavlova layered with fresh cream & berry coulis.

Sticky Date Pudding \$11

Its Back! Our famous Sticky Date pudding, smothered in sticky caramel sauce, served with vanilla ice-cream.

Chocolate Brownie \$11

A slice of house made chocolate brownie, served with ice-cream & hot chocolate sauce.

Cheeseboard for 1 \$15

Chefs selection three of cheeses, served with crackers & nuts.

## Drinks List

RED WINE	Gls	Btl	WHITE WINE	Gls	Btl
House Wine	\$6.5	\$26	House Wine	\$6.5	\$26
Inheritance Cabernet Merlot	\$6.5	\$26	Inheritance Chardonnay	\$6.5	\$26
Fishbone Ruby Rose	\$7.5	\$28	Markview Moscato	\$7.5	\$28
Fishbone Merlot	\$7.5	\$28	Silverleaf Semillon Sauvignon Blanc	\$8.5	\$30
Silverleaf Shiraz	\$8.5	\$30	Silverleaf Chenin Blanc	\$8.5	\$30
Bad Henry Shiraz	\$10	\$33	Vasse Felix Classic Dry White	-	\$37
Bad Henry Cabernet Sauvignon	\$10	\$33			
Vasse Felix Classic Dry Red	-	\$37			
Sparkling Wine	Gls	Btl	PREMIUM RED WINES	Btl	
Markview Sparkling Brut	\$6.5	\$26	Penfolds Bin28	\$90	
Dunes & Greene Chardonnay Pinot Noir	\$8.5	\$32	Penfolds Bin120	\$120	
Brown Brothers Moscato Vintage	\$9.5	\$34	Penfolds Bin389	\$150	
Brown Brothers Moscato Rosa Vintage	\$9.5	\$34	Penfolds Bin407	\$180	
Jansz Non Vintage	-	\$40	Amberley 1997 Cabernet Sauvignon	\$200	
Champagne	Btl				
Taittinger	\$120				
BEER & CIDER ON TAP - Alc%					
Swan Draught 4.8%		Carlton Draught 4.6%		Hahn Superdry 4.6%	
Hahn Superdry 3.5%		XXXX GOLD 3.5%		Iron Jack 3.5%	
Guinness 4.2%		Squires 150 Lashes (pale Ale) 4.7%		Squires Orchard Crush (Apple) 4.8%	
Carlton Midstrenght 3.8%		Peroni Nastro 5.1%		Stella Artois 5%	
		Sommersby Apple Cider 4.5%			

# THE YANCHEP INN Menu

### Please Note

**We are open 7 Days a week, 8am till Late, for Breakfast, Lunch & Dinner.**

All our food is made fresh to order by our great team of chefs & wait times are generally 20-30min.

However this can increase on busy days.

Please inform us of any allergies or dislikes you may have and we will try to accommodate you.

We are fully licensed and as such, no food or drink is permitted to be brought onto the premises.

Please speak to the manager if you have a cake as a surcharge does apply.

**An 8% Surcharge applies on Public Holidays**