



YANCHEEP INN

WESTERN AUSTRALIA

MENU

Please note:

We are open 7 days a week from 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
(v) = Vegetarian, (GF) = Gluten Free, (Vn) = Vegan

LIGHT MEALS & SNACKS

Nachos (V) Corn chips topped with tomato salsa, sour cream, jalapenos & cheese. <i>Upgrade to pulled beef nachos +\$7</i>	\$17
Loaded Fries (V) A bowl of chips loaded with chipotle mayo, avocado & fetta. <i>Upgrade to either sweet potato or rosemary chips +\$1.5</i>	\$12
Basket of chips (V)	\$7
Sweet potato chips (V)	\$8.5
Rosemary chips (V)	\$8.5
Basket of wedges (V) With sour cream & sweet chilli sauce.	\$9.5

BURGERS

Waygu Beef Burger Beef burger with bacon, cheese, lettuce, tomato, pickles, onions & dijonnaise, served in a burger bun with chips.	\$20
Pulled Beef Burger Pulled BBQ beef with house-made smokey BBQ bourbon sauce, crispy bacon & salad, served in a burger bun with chips.	\$24
Chicken Burger Crumbed chicken breast with grilled pineapple, bacon, cheese, lettuce & mayonnaise in a burger bun with chips.	\$23

ENTREES

Garlic Bread (V)	\$9
Mediterranean Bruschetta (V) 2 slices of garlic bread, topped with diced tomato, spanish onion, basil, sundried tomato, fetta & extra virgin olive oil, drizzled with a balsamic reduction. <i>Add grilled chorizo +\$6.5</i>	\$14
Pacific Oysters in Half Shell (GF) Prepared one of 4 ways: Natural (As they come, with a lemon wedge), Kilpatrick (Crispy bacon, worcestershire, tomato & tobasco), Chilli (Sweet chilli sauce & cheddar cheese) or Atlantic (Smoked salmon & sour cream).	\$5 each
Salt & Pepper Calamari An entree serve of our famous calamari served with aioli & lemon. <i>Increase to a main size +\$9</i>	\$18

SALADS

Caesar Salad Baby cos lettuce with bacon, garlic croutons, boiled egg & parmesan cheese tossed through a traditional caesar dressing & topped with anchovies.	\$20
Haloumi Salad (V, GF) Grilled haloumi cheese on a salad of mixed greens, roast pumpkin, toasted pine nuts, semi-dried tomatoes, spanish onion, red capsicum, cucumber & olives, drizzled with a preserved lime vinaigrette.	\$21
Baked Ricotta Salad (V, GF) Baked ricotta with roasted pumpkin, asparagus & sundried tomato in a rocket salad.	\$20.5
Thai Beef Salad Marinated beef tossed through a crisp garden salad with coriander & cashew nuts.	\$24
Duck Salad Smoked duck breast served on a mixed leaf salad with walnuts, tomato & blue cheese.	\$28

EXTRAS FOR YOUR SALAD

Chicken +\$6.5	Chorizo +\$6.5	Smoked Salmon +\$8.5
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SIDES

Mashed potato	\$6.5	Medley of veg to share	\$11
Mashed sweet potato	\$5		

Toasted Paninis Your choice of panini served with a side of chips. ◆ Ham, cheese, tomato ◆ Chicken, cheese, avocado ◆ Tuna, rocket, sundried tomato	\$13.5
Fish & Chips A fillet of fish either battered or grilled, served with chips, salad & tartare sauce.	\$22
Steak Sandwich Sirloin steak with caramelised onions, tomato, lettuce, cheese, garlic aioli & barbeque sauce in a toasted panini, served with chips.	\$23
Seafood Basket A selection of crumbed and battered seafood served with tartare sauce & chips.	\$21

Falafel Burger (V) Falafel burger patty, avocado, lettuce, pickled onion & mayonnaise in a burger bun with chips.	\$20
Mexican Burger A waygu beef burger patty with jalapenos, cheese, lettuce, chipotle mayonnaise & onion rings in a burger bun with chips.	\$25
Yancheep's Weight-Watcher Burger No need to lift weights today, just pick this burger up! Double beef patty, bacon, egg, cheese, lettuce, tomato, onion rings & barbeque sauce. Served with rosemary chips.	\$29

Pumpkin & 3 Cheese Arancini (V) Arancini (Deep fried risotto rice balls) filled with pumpkin, parmesan, mozzarella & cheddar cheese, topped with a napolitana sauce & micro herbs.	\$18
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Battered Scallops Beer battered scallops with wasabi mayonnaise on a rocket & parmesan salad.	\$19
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Garlic Prawns (GF) Sizzling garlic prawns in extra virgin olive oil, garlic, chilli & parsley served with a side of steamed rice. <i>Increase to a main size +\$10</i>	\$18.5
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PASTA

CHOOSE YOUR PASTA

Spaghetti, Fettuccini, Penne.

Bolognaise A traditional meat bolognaise sauce, topped with parmesan cheese.	\$23
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Carbonara Mushrooms, bacon, onion & garlic in a creamy parmesan sauce.	\$23
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Mediterranean Vegetable (V) Black olives, capers, zucchini & fetta cheese tossed through a tomato & basil sauce.	\$24
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Mushroom Ravioli Pasta filled with mushrooms in a creamy garlic sauce, topped with crispy prosciutto.	\$25
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RISOTTO

Duck & Mushroom Risotto (GF) Arborio rice with shredded duck, wild mushroom & parmesan cheese. <i>(chicken alternative available)</i>	\$26
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Chorizo Risotto Arborio rice with grilled chorizo, sundried tomato & basil, in a tomato sauce topped with parmesan cheese.	\$22
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EXTRAS FOR YOUR PASTA & RISOTTO

Chicken +\$6.5	Chorizo +\$6.5	Smoked Salmon +\$8.5
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MAIN MEALS

Lamb Shank One of our famous rosemary braised lamb shanks with red wine, honey & tomato, served on mash potato and topped with green beans & roasted carrots.	\$27
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Chicken or Pork Schnitzel Your choice of schnitzel topped with either mushroom, pepper, garlic or gravy sauce, served with chips & salad. <i>Upgrade to Parmigiana +\$4.5</i>	\$25
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Baked Zucchini (V, GF, Vn) Oven baked zucchini filled with roasted cherry tomato & baked field mushrooms set on a bed of pearl couscous & drizzled with a basil & chilli dressing.	\$25
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Mediterranean Chicken Pan fried chicken breast with a tomato & basil sauce, served with kalamata olives, chorizo, sundried tomato & fried potatoes.	\$32
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Pork Scallopini Pork medallions wrapped in prosciutto then pan fried with a white wine, cream & mushroom sauce, served with baby potatoes.	\$29
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Asian Pork Medallions of pork fillet marinated in sweet soy & chinese spices then pan fried with bok-choy & served on brown rice with snow peas & cashew nuts.	\$30
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Thai Style Seafood Curry A selection of mixed seafood, lightly poached in a creamy coconut broth with chilli, coriander, bok choy & steamed jasmine rice.	\$30
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Tasmanian Salmon Grilled salmon fillet set on wilted mixed greens with garlic cream & balsamic reduction.	\$35
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Bowl of Chilli Mussels (GF) Boston Bay (SA) mussels served with vienna bread & lemon, prepared in a traditional napolitana chilli sauce.	\$23.5
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STEAKS

Beef Tenderloin (GF) Grilled fillet of beef cooked to your liking and served with sweet potato mash, wilted greens & a wild mushroom cream sauce.	\$40
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Dry-Aged Porterhouse Steak 350gr of dry-aged porterhouse on the bone cooked to your liking & topped with your choice of sauce, served with a dressed leaf salad & sweet potato chips.	\$42
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Grill Steaks

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

200gr Beef Fillet	\$37	250gr Sirloin	\$28
350gr Rib Eye	\$42		

UPGRADE YOUR STEAK

Creamy garlic prawns (6)+\$8 S+P Calamari +\$5.5

SHARE PLATES

Seafood Platter Whole Exmouth prawns, 6 SA oysters (half kilpatrick, half natural), Tasmanian smoked salmon, marinated octopus, creamy garlic prawns, salt & pepper calamari, battered fish filets & chips, served with tartare sauce & lemon wedge.	\$95
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Mixed Quesadilla Two quesadilla, one filled with chicken, cheese, rocket & mayonnaise, the other with spiced pulled beef, avocado, cheese & tomato salsa, served with corn chips, guacamole & sour cream.	\$30
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Mixed Tasting Plate Grilled chorizo, arancini, salt & pepper calamari, garlic prawns, sliced prosciutto, brie & vintage cheddar cheeses served with fresh bread, water crackers and extra virgin olive oil with balsamic vinegar.	\$70
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DESSERTS

Ice-cream Sundae Vanilla ice-cream served with fresh cream & nuts, topped with your choice of chocolate, caramel or strawberry sauce.	\$11
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Homemade Pecan Pie Served with vanilla ice cream.	\$12.5
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Sticky Date Pudding Our famous sticky date pudding, smothered in sticky caramel sauce, served with vanilla ice-cream.	\$11
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Chocolate Mud cake Served with ice-cream & hot chocolate sauce	\$12
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KIDS MEALS \$11 (U14yo only)

Spaghetti bolognaise	Fish & chips
Cheeseburger & chips	Mini pizza & chips
Chicken nuggets & chips	Sausage mash & gravy

WINES

WHITE WINE	SML	LGE	BTL
Ruffled Feathers - SSB			
Ruffled Feathers - Moscato	6.5	10.9	26
Two Truths - SSB	6.5	10.9	26
Over Exposed - Sauvignon Blanc	8.5	12.9	34
Fern Grove - SBS	9	13.4	36
Vasse Felix - Classic Dry White	12	16.4	48
Jim Barry - Reisling	12.5	16.9	50

RED WINE	SML	LGE	BTL
Two Truths - Shiraz	6.5	10.9	26
Riunite - Lambrusco	6.5	10.9	26
Faustino Finca10 - Tempranillo	8.5	12.9	34
Over Exposed - Shiraz	8.5	12.9	34
Folanri - Chianti	9.5	13.9	38
MoTown - Pinot Noir	9.5	13.9	38
Fern Grove - Cabernet Merlot	9	13.4	36
Vasse Felix - Classic Dry Red	12	16.4	48
Jim Barry - Cabernet Sauvignon	12.5	16.9	50

ROSÉ	SML	LGE	BTL
Fern Grove - Pinot Noir Rose	9	13.4	36
Jim Barry - Annabelles Rose	13	17.4	52

SPARKLING WINE	SML	BTL
StLouis - Blanc de Blanc Brut	6.5	26
Two Truths - Chardonnay Pinot Noir	6.5	26
RiUnite - Prosecco (Italy)	10	40
Fern Grove - Sparkling Cuvee	11.5	46
Louis Bouillot (Rose)	16	70
Veuve Cliquot		120
Moet Chandon		95
Taittinger		100

PREMIUM RED WINE - BY THE BOTTLE	
Penfolds Bin28 - Shiraz	90
Penfolds Bin128 - Shiraz	120
Penfolds Bin389 - Cabernet Shiraz	150
Penfolds Bin407 - Cabernet Sauvignon	180
Amberley 1997 Cabernet Sauvignon	200

BEERS ON TAP - Alc%

Mid Strength Beers		
Carlton Mid	3%	
Hahn SuperDry	3.5%	
Iron Jack	3.5%	
XXXX Gold	3.5%	

Full Strength Beers		
Carlton Draught	4.6%	
Guinness	4.2%	
Hahn SuperDry	4.6%	
Swan Draught	4.8%	
James Squires 150 lashes	4.7%	
Peroni Nastro	5.1%	
Stella Artois	5%	

Cider		
James Squires Orchard Crush	4.8%	
Sommersby Apple	4.5%	

BOTTLED BEER & CIDER

Carlton DRY	7.24	Magners Apple	5.95
Carlton Mid	6.95	Bulmers Pear	5.5
Corona	8.61	Strongbow	5.75
Hahn Premium		Rekorderlig	
Light	6.90	(550ml)	13.95
Super Dry	7.57		
Super Dry 3.5	6.90		
Swan Draught	7.43		
Victoria Bitter	7.60		

SOCIAL MEMBERSHIP!

MEMBERSHIP FOR THE YANCHEEP INN IS ONLY \$25 PER PERSON PER YEAR!

YOUR MEMBERSHIP GETS YOU:

15% OFF OUR ENTIRE DRINK MENU
\$9 BAR MEALS EVERY DAY (\$7 ON THURSDAY)

SPIRITS

Bacardi	7.2	Malibu	5.6
St Anges Brandy	5.6	Ouzo	6.3
Bundy Rum	7.3	Outer Space Vodka	10.5
		Rebellion Bay	
Canadian Club	6.6	spiced rum	6.8
Chivas Regal	9.9	Sailor Jerrys	7.8
Courvoisier	12.3	Smirnoff	7.3
El toro tequilla	6.6	Vickers gin	5.9
Grants	6.7	Ballantines	7.2
Jack Daniels	8.2	23rd Street Gin	11.7
		Los Arango Blanco	
Jamesons	8.4	Tequila	10.5
Jim Beam	6.6	Vodka	9.25

LIQUEURS

Baileys	5.2	Kahlua	7.9
Benedictine	10.6	Kahlua	5.3
Chambord	8.7	Midori Melon	6.4
Cointreau	8.95	Pimms	6.65
Drambuie	9.85	Southern Comfort	6.35
Frangelico	6.35	Tia Maria	6.35
Galliano (All)	8.1	Los Arango Coffee	9.8
Grand Marnier	10.2		

RTD MIXERS

Bunderberg & Cola	10.85
Canadian Club & Dry/Chili	7.2
Jack Daniels & Cola	10.65
Jim Beam & Cola	9.6
Captain Morgan & Cola 4.5%	10.45
Woodstock 6%	9.85
Little Fat Lamb 8% Ginger, Lemon, Berry	6.05
Brookvale Ginger Beer	8.55
Highland Scotch & Cola 440ml	8.9
Smirnoff Ice Red	10.7
Smirnoff Double Black	11.9