

## LIGHT MEALS & SNACKS

<b>Basket of chips (V)</b>	<b>\$7</b>
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<b>Basket of wedges (V)</b> With sour cream & sweet chilli sauce.	<b>\$11</b>
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<b>Nachos (V)</b> Corn chips topped with tomato salsa, sour cream, jalapenos & cheese.	<b>\$18</b>
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<b>Loaded Fries (V)</b> A bowl of chips coated in cajun spices, loaded with bacon bits, cheese, bbq sauce & sour cream.	<b>\$15.5</b>
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<b>Fish &amp; Chips</b> A fillet of NZ Hoki either battered or grilled, served with chips, salad & tartare sauce.	<b>\$22</b>
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<b>Seafood Basket</b> A selection of crumbed and battered seafood served with tartare sauce & chips.	<b>\$21</b>
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<b>Open Fish Tacos</b> Two soft tacos with battered fish goujons, lettuce, tomato, lemon aioli, pickled cucumber & onion.	<b>\$18</b>

## OUR FAMOUS BURGERS & SANDWICHES

<b>Toasted Paninis</b> Your choice of panini served with a side of chips. ◆ <i>Smoked salmon, red onion &amp; cream cheese</i> ◆ <i>Chicken, cheese, spinach &amp; aioli</i> ◆ <i>Bacon, lettuce, tomato &amp; avocado</i>	<b>\$14</b>
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<b>Gourmet Steak Sandwich</b> Sirloin steak with bacon, swiss cheese, cos lettuce, crispy fried onion, tomato & basil relish in a toasted triangle panini, served with chips.	<b>\$25.5</b>
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<b>Waygu Beef Burger</b> Beef burger with bacon, cheese, lettuce, tomato, pickles, onions & dijonnaise, served with chips.	<b>\$20</b>
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<b>Swordfish Steak Burger</b> Grilled swordfish steak with coz lettuce, tomato, pickled red onion & cucumber with a lemon aioli & chips.	<b>\$21</b>
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<b>Chicken Burger</b> Crumbed chicken breast with bacon, swiss cheese, lettuce, tomato/pineapple relish & aioli with chips.	<b>\$22</b>
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<b>Mushroom &amp; Haloumi Burger (V, Vn/O)</b> Grilled haloumi & field mushroom with avocado, lettuce, tomato & aioli served with chips.	<b>\$19</b>
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<b>“Wish you wore stretchy pants” Burger</b> Time to take a deep breath, undo a belt button or two & have a pre-workout stretch, this burger has double beef, double cheese & double bacon! Add the crispy fried onions, beetroot, lettuce, aioli & bbq sauce & you’ve got yourself a food coma in the making!.. Oh, served with onion rings & chips.	<b>\$30</b>



**YANCHEP INN**  
WESTERN AUSTRALIA

## SELECTION OF SALADS FRESHLY MADE

<b>Chicken Caesar Salad (GF/O)</b> Baby cos lettuce with bacon, garlic croutons, boiled egg & parmesan cheese tossed through a traditional caesar dressing & topped with anchovies.	<b>\$22</b>
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<b>Haloumi Salad (V, GF/O)</b> 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.	<b>\$20</b>
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<b>Roast Beef &amp; Beetroot Salad (Vo, GF/O)</b> Thinly sliced roast beef fillet with beetroot, fetta, rocket & balsamic glaze.	<b>\$22</b>
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<b>Chicken &amp; Mandarin Salad</b> Chicken breast with mandarin segments, red onion & cucumber in a mixed leaf salad & a honey soy dressing.	<b>\$18</b>
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<b>Cous Cous Salad (V, Vn/O)</b> Lemon & herb cous cous with asparagus, cherry tomatoes, roasted pumpkin, fetta & toasted almond flakes with a minted yoghurt dressing.	<b>\$20</b>

## TASTING PLATES TO SHARE

<b>Seafood Platter</b> 3 Tiers of seafood including grilled swordfish, battered hoki fillets, smoked salmon, natural & kilpatrick oysters, half-shell scallops, S&P squid, garlic prawns, chips, salad & house-made tartare sauce.	<b>\$95</b>
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<b>Mixed Tasting Plate</b> A selection of house-made spring rolls, jalapeno arancini, duck chorizo, beef sliders & squid.	<b>\$47</b>
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<b>Duck &amp; Pork Share Plate</b> 2 hoisin asian-style duck breasts & a serving of sticky pork belly bites served with julienne vegetables, Bao Buns & dipping sauce.	<b>\$60</b>

## MEALS FOR CHILDREN ALL \$11

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

## FIRST COURSE ENTREE

<b>Garlic Bread (V)</b>	<b>\$9</b>
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<b>Mediterranean Bruschetta (V, GF/O)</b> 2 slices of garlic bread, topped with diced tomato, spanish onion, basil, sundried tomato, fetta & extra virgin olive oil, drizzled with a balsamic reduction.	<b>\$14</b>
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<b>Pacific Oysters in Half Shell (GF)</b> Prepared one of 3 ways; Natural (As they come, with a lemon wedge), Kilpatrick (Bacon, worcestershire, tomato & tabasco), Mignonette (diced onion & white wine vinaigrette)	<b>\$5ea</b>
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<b>Salt &amp; Pepper Calamari</b> An entree serve of our famous calamari coated in a light salt & pepper batter & served with aioli & lemon. <i>Increase to a main size +\$7</i>	<b>\$18</b>
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<b>Jalapeno Arancini (V)</b> Arancini made with jalapenos & cream cheese, served with a tomato & basil salsa.	<b>\$18.5</b>
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<b>Pork Belly Bites</b> Bite sized twice-cooked pork belly in a sticky honey, soy & sesame glaze.	<b>\$20</b>
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<b>Sizzling Garlic Prawns (GF)</b> Sizzling prawns in oil with garlic & lemon, served with a side of steamed jasmine rice.	<b>\$19</b>
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<b>House made spring rolls (V)</b> 4 of our house-made vegetable spring rolls, served with a sweet chilli dipping sauce.	<b>\$16</b>

## PASTA & RISOTTO DELICIOUS

CHOOSE YOUR PASTA TYPE  
Spaghetti, Fettuccini, Penne.

<b>Bolognese</b> A traditional meat bolognese sauce, topped with parmesan cheese.	<b>\$20</b>
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<b>Carbonara</b> Mushrooms, bacon, onion & garlic in a creamy parmesan sauce. <i>Add chicken +\$6.5</i>	<b>\$23</b>
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<b>Vegetarian Pasta (V)</b> Sundried tomatoes, spinach & mushrooms in a creamy white wine & parmesan sauce.	<b>\$25</b>
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<b>Prawn Puttanesca (V/O)</b> Prawns with cherry tomatoes, olives, chilli, parmesan, parsley & garlic, tossed with lemon & olive oil.	<b>\$26</b>
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<b>Lemon Chicken Risotto (GF)</b> Grilled chicken breast in a creamy risotto with preserved lemon & herbs.	<b>\$24</b>
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<b>Duck Chorizo Risotto (GF)</b> Duck chorizo with cherry tomato & spinach in a rose sauce, topped with parmesan.	<b>\$30</b>

## SECOND COURSE MAINS

<b>Braised Beef Cheek (GF)</b> Red wine and honey braised beef cheeks with mash & greens	<b>\$32</b>
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<b>Chicken or Pork Schnitzel</b> Your choice of schnitzel topped with either mushroom, garlic, pepper or gravy sauce, served with chips & salad. <i>Upgrade to Parmigiana +\$4.5</i>	<b>\$25</b>
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<b>Crispy Skin Salmon</b> Skin on salmon served on a crab & potato cake, with steamed greens & basil aioli.	<b>\$33</b>
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<b>Bowl of Chilli Mussels (GF/O)</b> Boston Bay (SA) mussels served with vienna bread & lemon, prepared in a traditional napolitana chilli sauce.	<b>\$26</b>
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<b>Chicken &amp; Couscous</b> Marinated chicken breast on a citrus cous cous with grilled asparagus & napolitana sauce.	<b>\$24</b>
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<b>Grilled Swordfish (GF)</b> Grilled swordfish steak on a leafy green salad with red onion, cherry tomatoes & a chilli-pineapple salsa.	<b>\$31</b>
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<b>Pork Marsala (GF/O)</b> Pork scallopini cooked in a creamy marsala sauce, served with fried chat potatoes & wilted greens.	<b>\$33</b>
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<b>Vegan Tacos (GF/O, Vn)</b> 3 soft tortillas with spinach, spiced avocado, roasted field mushrooms & capsicum with pickled cucumber & onion.	<b>\$24</b>

## FROM THE GRILL CHIPS, SALAD & SAUCE

200gr Beef Fillet \$37  
350gr Rib Eye \$43  
250gr Sirloin \$29  
Marinated Chicken Breast \$28

UPGRADE TO A SURF & TURF  
Calamari & Prawns in creamy garlic sauce. \$6.5

## DESSERTS & SWEETS

<b>Ice-cream Sundae</b> Vanilla ice-cream served with fresh cream & nuts, topped with your choice of chocolate, caramel or strawberry sauce.	<b>\$11</b>
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<b>Sticky Date Pudding</b> Our famous sticky date pudding, smothered in sticky caramel sauce, served with vanilla ice-cream.	<b>\$12</b>
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<b>House-made Vanilla bean Pannacotta</b>	<b>\$10</b>
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<b>Trio of Gelato (please ask staff for flavours)</b>	<b>\$14</b>
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<b>Cheese Board</b> An assortment of 3 cheeses served with dried fruits, nuts, crackers & strawberries.	<b>\$24</b>