

## LIGHT MEALS & SNACKS

Basket of chips \$8.5

Basket of wedges \$13

With sour cream & sweet chilli sauce.

Nachos (GFV) \$20

Corn chips topped with tomato salsa, sour cream, jalapenos & cheese.

Loaded Ranch Fries \$17.5

A bowl of chips topped with crispy bacon, cheddar cheese & spicy ranch dressing.

Fish & Chips \$23

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

Seafood Basket \$22

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

Duo of Sliders \$20

One Beef slider & one Lamb kofta slider with lettuce, tomato, cheese & aioli served with chips.

## BURGERS & SANDWICHES (ALL WITH CHIPS)

Toasted Paninis (GFO+\$2) \$17

- ⇒ Chicken, avocado, swiss cheese & aioli
- ⇒ Shredded steak & cheese with dijonnaise
- ⇒ Roasted vegetables, brie & spinach

Steak Sandwich (GFO+\$2) \$27.5

Sirloin steak with bacon, caramelised onion, cheese, cos lettuce, tomato, bbq sauce & aioli, served in a toasted panini.

Waygu Beef Burger (GFO+\$2) \$22

Beef burger with bacon, cheese, lettuce, tomato, pickles, onions & dijonnaise.

Lamb Kofta Burger (GFO+\$2) \$22.5

Lamb kofta pattie with beetroot, cos lettuce, Danish fetta & sour cream.

Chicken Burger (GFO+\$2) \$22.5

Grilled chicken breast with bacon, pineapple, swiss cheese, cos lettuce & aioli.

Mushroom & Haloumi Burger (GFO+\$2/V) \$21

Grilled haloumi & field mushroom with avocado, lettuce, tomato & aioli.

## HOUSE SALADS

Caesar Salad (GFO) \$20

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

Haloumi Salad (GFV) \$21.5

Grilled haloumi cheese on a salad of mixed greens, roasted pumpkin, toasted pine nuts, semi-dried tomatoes, spanish onion, olives, cucumber, red capsicum & drizzled with a balsamic glaze.

Flaked Fish Salad \$21.5

Flaked Hoki fillet in a mixed leaf salad with red onion, cucumber, capsicum & mango aioli.

Cajun Chicken Salad \$25

Fried Cajun coated chicken breast with mescaline lettuce, cucumber, red onion, capsicum, sundried tomatoes & aioli.

Bocconcini Salad \$23

Bocconcini cheese with rocket, watercress & onion in a honey soy dressing.

### ADD TO ANY SALAD

Chorizo +\$6.5      Chicken +\$6.5  
Salmon +\$7        Haloumi +\$7

## ENTREES

Garlic Bread (V) \$10

Mediterranean Bruschetta (GFO+\$2, V) \$15

2 slices of garlic bread, topped with diced tomato, spanish onion, basil, sundried tomato, fetta & EVO oil, drizzled with balsamic.

Pacific Oysters in Half Shell (GF) \$5ea

Prepared one of 3 ways

- ⇒ Natural
- ⇒ Kilpatrick (Bacon, worcestershire, tomato & tabasco)
- ⇒ Lemon-Pepper (Coated & fried with wasabi mayo)

Entrée Lemon Pepper Calamari \$19

An entree serve of our famous calamari coated in a light lemon-pepper flour & served with aioli & lemon.

Sweet Potato & Feta Arancini (V) \$22.5

Served with a honey, spiced rum & onion relish

Crispy Pork Belly Bites \$22

Bite sized crispy pork belly with a spiced apple sauce, served with a side salad.

Entrée Sizzling Garlic Prawns (GF) \$20.5

8 Sizzling prawns in oil with garlic & lemon, served with a side of steamed jasmine rice.

House made spring rolls \$18

4 of our house-made spring rolls filled with savoury mince & vermicelli noodles, served with a sweet chilli dipping sauce.

## TASTING PLATES FOR TWO

Seafood Platter \$100

3 tears of seafood including:

Natural & kilpatrick oysters, Prawn cocktail, Dukkah crusted salmon fillets, Battered hoki, Lemon pepper squid, , Chilli soft-shell crab, Chips, lemon & tartare sauce.

Mixed Tasting Plate \$50

A selection of House-made spring rolls, Sweet potato & fetta arancini, Grilled chorizo, Duo of sliders & Lemon pepper squid.

Charcuterie Board (GFO+\$2) \$60

A selection of cheeses, cured meats, smoked salmon, chorizo, pickled onions, olives & grissini sticks.

## PASTAS & RISOTTO

### CHOOSE YOUR PASTA

Spaghetti, Fettuccini, Penne, G/Free Penne (+\$2)

Bolognaise \$22.5

A traditional meat bolognaise sauce, topped with parmesan cheese.

Carbonara \$25

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

Vegetarian Pasta (V) \$23

Cherry tomatoes, sundried tomatoes, olives, spinach, roasted capsicum, Danish fetta & garlic, tossed through with olive oil & parmesan

Moroccan Chicken Pasta \$26

Chicken breast with rocket, sundried tomatoes & Moroccan spices in a creamy white wine & parmesan sauce.

Wild Mushroom & Feta Risotto (V) \$25

Medley of wild mushroom & Danish fetta in a creamy parmesan sauce.

Risotto Marinara \$29

Mixed seafood risotto in a napolitana sauce, topped with soft shell crab.

### ADD TO ANY PASTA/RISOTTO

Chorizo +\$6.5    Chicken +\$6.5    Salmon +7

## GRILL ITEMS

(ALL WITH CHIPS, SALAD & SAUCE)

### CHOOSE YOUR SAUCE

MUSHROOM, PEPPER, GARLIC, GRAVY

200gr Beef Fillet \$37    250gr Sirloin \$31

350gr Rib Eye \$45    Chicken Breast \$28

UPGRADE TO A SURF & TURF +\$6.5

Calamari & Prawns in creamy garlic sauce.

### ADD TO ANY STEAK

Side Veg +\$6.5    Onions Rings \$6.5



## MAINS

**Braised Lamb Shank (GF) \$33.5**  
Red wine and honey braised lamb shank with mash & green beans.

**Chicken or Pork Schnitzel \$25**  
Your choice of schnitzel topped with either mushroom, garlic, pepper or gravy sauce, served with chips & salad.  
*Upgrade to Parmigiana +\$4.5*

**Dukkah Crusted Salmon (GF) \$33.5**  
Served on smashed chat potatoes, steamed greens & a garlic cream sauce.

**Bowl of Chilli Mussels (GF) \$26**  
Boston Bay (SA) mussels served with bread & lemon, prepared in a traditional napolitana chilli sauce.

**Duck Breast (GF) \$34**  
Seasoned duck breast on a creamy wild mushroom & fetta risotto with a port jus.

**Crispy Pork Belly (GFO+\$2) \$30**  
With caramelised onion mash, steamed greens, red wine gravy & a spiced apple sauce.

**Pork Scaloppine (GFO+\$2) \$33**  
Pork scaloppine cooked in a creamy mushroom & white wine sauce, served with roasted chat potatoes, wilted greens & crispy prosciutto.

**Vegan Chicken Tacos \$25**  
Two soft tacos with vegan schnitzel, avocado, roasted capsicum & a spicy vegan dressing.

**Main Sizzling Garlic Prawns (GF) \$28.5**  
12 Sizzling prawns in oil with garlic & lemon, served with a side of steamed jasmine rice.

**Main Lemon Pepper Calamari \$27**  
A main serve of our famous calamari coated in a light lemon-pepper flour & served with aioli & lemon.

## DESSERTS

**Ice-cream Sundae \$11**  
Vanilla ice-cream served with fresh cream & nuts, topped with your choice of chocolate, caramel or strawberry sauce.

**Chocolate Brownie Sundae \$16**  
Warm chunks of chocolate brownie with vanilla icecream, topped with flavoured cream & Chocolate.

**Sticky Date Pudding \$12**  
Our famous sticky date pudding, smothered in sticky caramel sauce, served with vanilla ice-cream.

**Trio of Gelato \$14** (please ask staff for flavours)

**Cheese Board \$24**  
An assortment of 3 cheeses served with dried fruits & nuts.

## BEERS ON TAP - Alc%

Mid Strength Beers	
Great Northern Super-Crispy	3.5%
Hahn SuperDry	3.5%
Iron Jack	3.5%
Full Strength Beers	
Carlton Draught	4.6%
Carlton Dry	4.6%
Guinness	4.2%
Hahn SuperDry	4.6%
Swan Draught	4.8%
James Squires 150 lashes	4.7%
Peroni Nastro	5.1%
Pirate Life Coastal Pale Ale	5.4%
Cider	
James Squires Orchard Crush	4.8%
Sommersby Apple	4.5%
Occasional Beers on Tap (as available)	
Nail Brewery Red Ale	6%
Nail Brewery VPA	6%
Squires Ginger Beer	4%

## WINE

WHITE WINE	SML	LGE	BTL	RED WINE	SML	LGE	BTL
Ruffled Feathers - <i>SSB, Moscato</i>	8	12	27	Ruffled Feathers - <i>Shiraz</i>	8	12	27
Yellowtail - <i>Pinot Grigio,</i>	9	13	30	Yellowtail - <i>Merlot, Cab Merlot</i>	9	13	30
Brown Brothers - <i>Crouchen Reisling</i>	11	15	32	MoTown - <i>Pinot Noir</i>	10.5	14.5	35
Okiwi Bay - <i>SB</i>	10.5	14.5	35	Silverleaf - <i>Shiraz, Merlot</i>	10.5	14.5	35
Silverleaf - <i>Chenin Blanc</i>	10.5	14.5	35	<i>Calabria -</i>	11	15	35
Silverleaf - <i>SSB</i>	10.5	14.5	35	<i>Cab Sav</i>			
Brown Brothers - <i>Moscato</i>	10.5	14.5	37	Vasse Felix - <i>Classic Dry Red</i>	13	17	39
Vasse Felix - <i>Classic Dry White</i>	13	17	39	ROSE	SML	LGE	BTL
SPARKLING WINE	GLS	BTL	Brown Brothers - <i>Moscato Rosa</i>	10.5	14.5	37	
St Louis - <i>Blanc de Blanc Brut</i>	7.5	28	Silverleaf - <i>Rose</i>	10.5	14.5	35	
Two Truths - <i>Chard Pinot Noir</i>	8.5	29	Oyster Bay - <i>Rose</i>	12	16	39	
Leonard Rd - <i>Brut Cuvee</i>	8	30	PREMIUM REDS BY THE BOTTLE				
Riunite - <i>Prosecco (Italy)</i>	11.5	37	Penfolds Bin28 - <i>Shiraz</i>			90	
Fern Grove - <i>Sparkling Cuvee</i>	13	37	Penfolds Bin138 - <i>GSM</i>			120	
Oyster Bay - <i>Brut, Rose</i>	13.5	39.5	Penfolds Bin407 - <i>Cabernet</i>			180	
			Amberley 1997 - <i>Cabernet Sauvignon</i>			200	
			PREMIUM SPARKLING BY THE BOTTLE				
			Louis Bouillot - <i>(Rose)</i>			70	
			Moet Chandon			95	
			Veuve Cliquot			120	
			Taittinger			100	



# YANCHEE INN

WESTERN AUSTRALIA

## MENU

KEY - ( GF - Gluten Free, V - Vegetarian, Vn - Vegan, /O - Option )

### HOW TO ORDER LUNCH

1. Grab a Menu & Head to the bar & purchase a celebratory drink! .
2. Find a table All our tables (excluding at the bar) are numbered, find one you like and sit down, have another drink or two & enjoy nature.
3. Order Your Meal - When you're ready to order, come inside the pub & order with one of our good looking, charming & just generally awesome staff at the tills, letting them know your table number.
4. Sit Back & Relax We will bring your delicious meals to your table as soon as they're ready!

### HOW TO ORDER DINNER

1. If dining in our beer garden or verandah, follow steps 1-4 above!
2. If you would like table service in our restaurant, please speak to the staff who will seat and serve you.

- We are open 7 days a week for Breakfast, Lunch & Dinner.
- All of our meals are made fresh to order, this means that the wait is generally 15-30 minutes, however this can get to 1 hour during excessively busy periods. Please ask the staff how long the current wait is if you have a schedule.
- Public holidays prices are subject to an 10% surcharge.
- Please inform us of any allergies or dislikes you may have and we will try to accommodate you. Charges apply to each swap/substitution.
- We are fully licensed and as such no food or drink is permitted to be brought onto the premises.