

MENU

EST.



1936

MENU

YANCHEP INN
WESTERN AUSTRALIA

WELCOME TO THE YANCHEP INN

HOW TO ORDER LUNCH

1. Grab a Menu

2. Find a table - All our tables are numbered, find one you like before coming inside to order.

3. Order at the Counter - 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

If dining in our beer garden or verandah, follow steps 1-4 above!

OR

If you would like table service in our restaurant, please speak to the staff who will seat and serve you.

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 a 10% surcharge.

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

BEERS ON TAP- ALC%

Mid-strength Beer

Great Northern Super Crisp 3.5%

Hahn Superdry 3.5%

Full-strength Beer

Carlton Dry 4.6%

Guinness 4.2%

Hahn Superdry 4.6%

Swan Draught 4.8%

James Squires 150 Lashes 4.7%

Heineken 5%

Pirate Life Coastal Pale Ale 5.4%

Cider

James Squires Orchard Crush 4.8%

Sommersby Apple Cider 4.5%

Occasionally on Tap (as available)

Nail Brewery Red Ale 6%

Nail Brewery VPA 6%

Squires Ginger Beer 4%

PREMIUM REDS By the Bottle

Penfolds Bin28 - Shiraz	120
Penfolds Bin 138 - GSM	130
Penfolds Bin 23 - Pinot Noir	125
Amberley 1997 - Cabernet Sauvignon	200

WINES Sml/Lge/Btl

White Wine

Ruffled Feathers - SSB, SB, Moscato 10/14/28

Yellowtail - Pinot Grigio, Chardonnay 10.5/14.5/30

Brown Brothers - Reisling, Moscato 11/15/35

Okiwi Bay - SB 11/15/35

Silverleaf - Chenin Blanc, SSB 11/15/35

Vasse Felix - Classic Dry White 13/17/39

Red Wine

Ruffled Feathers - Shiraz 10/14/28

Yellowtail - Merlot, Cab Merlot 10.5/14.5/30

MoTown - Pinot Noir 11/15/35

Silverleaf - Shiraz, Merlot 11/15/35

Houghtons Reserve - Cab Sav 11/15/35

Vasse Felix - Classic Dry Red 13/17/39

Rose

Brown Brothers - Moscato Rosa 12/16/37

Yellowtail - Rose 12/16/37

Silverleaf - Rose 12/16/37

Sparkling

St Louis Blanc de Blanc 10/-/28

Crush 10.5/-/31

Leonard Rd Brut 11/-/35

Villa Jolanda Prosecco 13/-/39

PREMIUM BUBBLES By the Bottle

Louis Bouillot (Rose)	70
Moet Chandon	95
Veuve Cliquot	120
Taittinger	100



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LIGHT MEALS & SNACKS

Basket of Chips **\$10.00**

Basket of Wedges **\$13.00**

With sour cream & sweet chilli sauce

Nachos GF **\$22.00**

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

Fish & Chips **\$25.00**

Fillet of NZ Hoki either Battered or Grilled, served with chips & tartare sauce

Seafood Basket **\$24.00**

A Selection of crumbed & battered seafood with chips & tartare sauce

Loaded Cheeseburger Fries **\$19.00**

A Basket of chips topped with cheeseburger mince, cheddar cheese, tomato sauce & pickles.

Toasted Paninis GFO **\$18.00**

- Chicken, avocado, swiss cheese & aioli
- Shredded steak & cheese with dijonnaise
- Pumpkin, feta & spinach

Steak Sandwich GFO **\$29.00**

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

Waygu Beef Burger GFO **\$25.00**

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

Pork Belly Burger GFO **\$25.00**

Slices of pork belly with cos lettuce, tomato, cheese, BBQ sauce & aioli.

Viper Chicken Burger GFO **\$23.00**

Chicken schnitzel covered in BLUEY ZARZOV'S VIPER HOT SAUCE with tomato, cheese, jalapenos, coz lettuce & Aioli



BURGERS & SANDWICHES

(ALL WITH CHIPS)

Mushroom & Haloumi Burger GFO **\$23.00**

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

Vegan Chicken Burger vn **\$23.00**

Vegan chicken schnitzel with lettuce, tomato, red onion, vegan mayo & BBQ sauce served with a side salad (CHIPS N/A)

Loaded HotDog **\$20.00**

Italian Sausage loaded with mince, bacon, melted cheese, tomato sauce & sour cream in a Brioche roll.

The Mighty Yanchep Burger GFO **\$33.00**

It's time to throw away the belt, put on the stretchy-pants and get ready for a food coma!

Double beef pattie, double cheese, double bacon, egg, lettuce (makes it healthy), aioli & BBQ sauce

HOUSE-MADE SALADS

Caesar Salad GFO **\$21.00**

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

Haloumi Salad GF, v **\$23.00**

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

Thai Beef Salad **\$26.00**

Strips of Sirloin in an asian-style sauce with cucumber, capsicum, red onion, cherry tomato, crispy shallots & lettuce

Dukkah Cauliflower Salad GF, v **\$21.00**

Dukkah crumbed cauliflower pieces with cherry tomatoes, mesclun lettuce, cucumber, red onion, capsicum & vegan vinaigrette.

Smoked Salmon Salad GF **\$26.00**

Smoked salmon with red onion, cherry tomato, danish feta, mesclun lettuce & a tartare dressing.



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ENTREE'S

Garlic Bread GFO, V \$10.00
3 Large slices of garlic bread.

Mediterranean Bruschetta GFO, V \$16.00
Our garlic bread topped with diced tomato, spanish onion, basil, sundried tomato, feta, EVO oil & Balsamic glaze.

Pacific Oysters \$ 5.00 ea
Either Natural, Kilpatrick or Lemon Pepper

House-made Spring Rolls \$23.00
Our Famous spring rolls filled with savoury mince & vermicelli noodles, served with sweet chilli sauce.

Entree Lemon Pepper Calamari \$20.00
An entree serve of our famous calamari coated in a light lemon-pepper flour & served with aioli.

Kraken Rum & Onion Arancini v \$22.50
Arancini filled with Kraken-infused caramelised onion, served with garlic sauce & parmesan cheese.

BBQ Chicken Wingettes \$18.00
A bowl of chicken wingettes in our house-made BBQ sauce, served with aioli & blue cheese sauces.

Entree Garlic Prawns GF \$21.50
8 Sizzling garlic prawns in oil with garlic & lemon, served with jasmine rice.

Bolognese GFO \$24.00
Traditional meat bolognese, topped with parmesan.

Carbonara GFO \$26.00
Mushroom, bacon, onion & garlic in a creamy parmesan sauce.

Vegetarian Pasta GFO, V \$24.00
Cherry & sundried tomatoes, olives, spinach, roasted capsicum, danish feta & garlic tossed through olive oil & parmesan

Chicken, Beetroot & Fetta Pasta GFO \$26.00
Chicken breast with beetroot & Danish feta mixed through a creamy white wine sauce, topped with parmesan.

PASTA & RISOTTO

CHOICE OF SPAGHETTI, PENNE, FETTUCCHINI & GLUTEN FREE

Brie & Sage Risotto GF, V \$26.00
Medley of brie & sage with toasted almonds in a creamy parmesan sauce

Sausage & Fennel Risotto GF \$29.00
Italian sausage with fennel & cherry tomato in a gravy-cream sauce.

ADD TO ANY PASTA/RISOTTO
Chicken +\$8.00 Salmon +\$10.00

SHARE PLATES

Seafood Platter \$110.00
3 tears of seafood including:
Natural & kilpatrick oysters, prawn cocktail, maple glazed salmon, Battered hoki, Lemon pepper squid, Chilli mussels, Chips, lemon & tartare sauce.

Tomahawk share plate \$130.00
1.2kg Tomahawk steak, 500gr of BBQ chicken wingettes, 2 slices of garlic bread, onion rings, chips, aioli, BBQ & home-made blue cheese sauce.

Mixed Tasting Plate \$60.00
A selection of House-made spring rolls, rum-onion arancini, grilled Italian sausage, BBQ chicken wingettes & lemon pepper squid.

KIDS MEALS

ALL \$12

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

Kids ice-cream with sauce \$6.50



STEAKS, MAINS & DESSERTS NEXT PAGE

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FROM THE GRILL

(ALL WITH CHIPS, SALAD & SAUCE)

200gr Beef Fillet	\$42.00
250gr Sirloin	\$35.00
350gr Rib Eye	\$47.00
Chicken Breast	\$32.00

HOUSE-MADE SAUCES

MUSHROOM, PEPPER, GARLIC, GRAVY

UPGRADE TO SURF & TURF **\$7.50**

EXTRAS & ADD-ON'S

(NOT FOR INDIVIDUAL SALE)

Side of Mash	\$6.50
Side of Veg	\$6.50
Side Salad	\$6.50
Side of Chips	\$6.50
Add Chicken	\$8.00
Add Smoked Salmon	\$10.00
Add Onion Rings	\$8.00
ALL SWAPS	\$4.00 ea
Extra sauce	\$3.50

MAIN MEALS

Chicken or Pork Schnitzel **\$26.00**
Your choice of schnitzel topped with either mushroom, pepper, garlic or gravy sauce, served with chips & salad.

Upgrade to a Parm **+\$5.00**

Maple & Grand Marnier Glazed Salmon GF **\$38.00**

Grilled fillet of salmon, glazed with Grand Marnier & maple syrup, served on jasmine rice with snow peas, garlic sauce & a balsamic swirl.

Chilli Mussels GF **\$32.00**

Port Lincoln mussels prepared in a traditional napolitana chilli sauce, served with bread & lemon.

Duck Breast GF **\$36.00**

Seasoned duck breast on a beetroot, feta & potato mash, served with steamed greens & red wine gravy.

Crispy Pork Belly **\$32.00**

Large slice of pork belly with caramelised onion mash, steamed greens, red wine gravy & a spiced apple sauce.

Pork Scallopine GF **\$36.00**

Thinly sliced pork fillet cooked in a creamy mushroom & white wine sauce, served with roasted chat potatoes, wilted greens & crispy prosciutto.

Vegan Chicken Tacos vn **\$26.00**

Two soft tacos with vegan chicken schnitzel, avocado, roasted capsicum & a spicy vegan dressing.

Main Sizzling Garlic Prawns GF **\$29.50**

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

Main Lemon Pepper Calamari **\$29.50**

A main serve of our famous calamari, coated in a light lemon-pepper flour & served with aioli & lemon.

DELICIOUS DESSERTS

Ice-cream Sundae **\$12.00**

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

Chocolate Brownie Sundae **\$16.50**

Warm chunks of chocolate brownie with vanilla ice-cream, topped with flavoured cream & chocolate.

Sticky Date Pudding **\$13.00**

Our famous sticky date pudding, smothered in sticky caramel sauce & served with vanilla ice-cream.

Warm Apple Pie **\$15.00**

A generous portion of apple pie, served with vanilla ice-cream.

Cheeseboard **\$24.00**

An assortment of 3 cheeses served with dried fruit & nuts.

ALLERGIES NOTICE

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

However, our kitchen is not free from gluten, nuts, preservatives, herbs, meats, oils etc and as such we do not guarantee any food will be 100% free from anything.