



YANCHEP INN

WESTERN AUSTRALIA

HOTEL & BAR OPEN

8AM - LATE

7 DAYS A WEEK

ACCOMMODATION

FUNCTIONS

WEDDINGS

KITCHEN ORDERING HOURS

LUNCH:

MON-FRI 11AM-3PM

SAT & SUN 11AM-5PM

DINNER:

SUN-THURS 5PM-8PM

FRI & SAT 5PM-8:30PM

MENU



HOW TO ORDER LUNCH

Grab a Menu – Take a look and decide on your favourites.

Find a Table – All our tables are numbered, so choose one that suits you before heading inside to order.

Order at the Counter – When you're ready, come inside the pub and place your order with our friendly, charming, and downright awesome staff. **Don't forget to mention your table number!**

Sit Back & Relax – We'll bring your freshly prepared meal right to your table. Enjoy!

HOW TO ORDER DINNER

Beer Garden or Verandah: Simply follow the lunch steps above (1-4).

Restaurant Dining: Prefer table service inside our restaurant? Let one of our staff know, and they'll be happy to seat and serve you.

ENJOY YOUR MEAL WITH US!



Please note: All meals are freshly prepared to order. Typical wait times range from 20–40 minutes, and may extend to an hour during busy periods. If you're on a tight schedule, feel free to ask our staff for the current wait time.

A 10% surcharge applies on public holidays.

As we are a fully licensed venue, we kindly ask that no outside food or beverages be brought onto the premises.

Thank you for your understanding.



STARTERS & SHARES

GARLIC BREAD (V)

\$12

Three slices of toasted sourdough, confit garlic butter & Italian herbs.

BRUSCHETTA (V)

\$15

Two slices of garlic bread, cherry tomato, Spanish onion, basil oil, balsamic glaze and topped with parmesan.

ADD PROSCIUTTO +\$5

BASKET OF CHIPS (GFO)

\$12

BASKET OF WEDGES

\$15

Served with Sweet Chilli and Sour Cream.

HONEY SOY PORK BITES

\$22

House-made pork bites, coated in five spice, fried and tossed in a honey soy dressing.

CURED SALMON TARTINE (GFO)

\$27.5

Home cured salmon on a bed of avocado & tomato, served with creme fraiche with salmon caviar & toast.

SCALLOP & PRAWN ÉTUVÉE

\$30

Scallops and prawns gently stewed with broad beans and tomato in a rich prawn bisque, finished with golden puff pastry.

SALADS

SOFT SHELL CRAB & GREEN PAPAYA (GFO)

\$24

Crispy soft shell crab served over green papaya salad, with crunchy vermicelli and a zesty nam jim dressing.

CAESAR SALAD (GFO)

\$22

Crisp cos lettuce with bacon, shaved parmesan, house croutons, poached egg, and creamy Caesar dressing.

GRILLED BROCCOLINI & WHIPPED FETA (GF, V)

\$20

Charred broccolini with whipped feta, toasted sunflower and pumpkin seeds, finished with chilli crisp oil.

GARDEN SALAD (GF, VN)

\$18

Mixed seasonal greens with tomato, cucumber, and red onion in a light vinaigrette.

OYSTERS

\$6.5EA

South Australian oyster, either Kilpatrick or Natural.

PULLED PORK TACO

\$20

Slow-cooked BBQ pork with sriracha slaw, crispy shallots, served in 3 soft tacos.

BUFFALO CHICKEN WINGS (GFO)

\$20

A serving of crispy buffalo wings coated in either bbq or blueys hot sauce, served with a house made blue cheese sauce.

PUMPKIN & FETTA ARANCINI (V)

\$22

Golden risotto balls with pumpkin and feta, served with house-made aioli and crispy leek.

GARLIC PRAWNS (GF)

ENTREE (6) \$25

Our Classic oil based Garlic Prawns served with jasmine rice.

MAIN (10) \$33

SALT & PEPPER SQUID (GFO)

ENTREE \$22

Tender squid, lightly dusted with salt and cracked pepper, served with house-made aioli.

MAIN \$30

FROM THE GRILL (GFO)

ALL GRILL MEALS SERVED WITH GARDEN SALAD, CHIPS, AND YOUR

CHOICE OF HOUSE-MADE SAUCE:

(GRAVY, MUSHROOM, PEPPER, OR CREAMY GARLIC)

CHICKEN BREAST

\$33

250GR SIRLOIN

\$35

SKIN-ON SALMON FILLET

\$40

300GR SCOTCH FILLET

\$50

200GR EYE FILLET

\$58

FEELING HUNGRY? WHY NOT ADD A TOPPER?

GARLIC PRAWN TOPPER (3)

+\$9

LEMON PEPPER CALAMARI TOPPER

+\$8

WANT TO CHANGE IT UP?

ADD TRUFFLE MASH

+\$6.5

ADD STEAMED VEG

+\$8

PLATES TO SHARE

SEAFOOD PLATTER FOR TWO

\$130

A generous selection including whole prawns, chilli mussels with rustic bread, fried hoki, house-cured salmon, salt & pepper squid, soft shell crab and oysters (3 natural, 3 Kilpatrick) all served with chips, garden salad, and lemon.

MIXED TASTING PLATTER

\$120

A share-style selection of pork bites, grilled chorizo, pumpkin & feta arancini, salt & pepper squid, buffalo chicken wings, mini pulled pork sliders, chips, and house-made dips.



BURGERS & SANDWICHES

ALL SERVED WITH CHIPS

CLASSIC SMASHED BEEF BURGER (GFO)	\$27
<i>Smashed beef patty with cheese, lettuce, red onion, pickles, and house burger sauce on a toasted bun.</i>	
GRILLED CHICKEN BURGER (GFO)	\$26
<i>Marinated grilled chicken with cheese, slaw, lettuce, house-made aioli and bbq sauce on a toasted bun.</i>	
PULLED PORK BURGER (GFO)	\$25
<i>Slow-cooked pork with sriracha slaw and smoky BBQ sauce on a toasted bun.</i>	
STEAK SANDWICH (GFO)	\$30
<i>Grilled steak on toasted Turkish bread with bacon, lettuce, tomato, caramelised onion, cheese, house-made aioli and smoky BBQ sauce.</i>	
MUSHROOM & HALOUMI BURGER (V, VNO, GFO)	\$28
<i>Grilled field mushroom and haloumi with rocket and red pepper pesto on a toasted bun.</i>	
STEVO'S BIG BOY BURGER	\$36
<i>A serious stack of beef, bacon, swiss cheese, field mushroom, homemade onion rings and truffle aioli - all jammed into a bun and just barely hanging on. This burger is named for Stevo in the Kitchen who is also stacked with complex layers, big buns and just barely hanging on.</i>	

PASTA

SERVED WITH YOUR CHOICE OF LINGUINE, PENNE, OR GLUTEN-FREE PASTA

SALMON & BACON (GF)	\$32
<i>With cherry tomatoes, baby spinach, and lemon garlic cream sauce</i>	
BOLOGNAISE (GF)	\$25
<i>Classic beef mince in a rich tomato sauce with herbs and garlic</i>	
MUSHROOM CARBONARA (GF)	\$27
<i>Sautéed mushrooms & bacon in a creamy garlic and parmesan sauce with cracked pepper and fresh herbs</i>	
NAPOLITANA (GF, VNO)	\$23
<i>House-made tomato sugo with garlic, herbs, and olive oil</i>	
LEEK & MASCAPONE RISOTTO (V, GF)	\$26
<i>Creamy risotto with sautéed leek, mascarpone, and zucchini</i>	

PLEASE NOTE: WE DO OUR BEST TO ACCOMMODATE DIETARY NEEDS, INCLUDING GLUTEN-FREE OPTIONS, BUT WE DO NOT GUARANTEE ANY MEAL IS ENTIRELY FREE FROM ANY ALLERGENS OR CROSS-CONTAMINATION. PLEASE ADVISE STAFF OF ANY REQUIREMENTS.

CLASSIC MAINS

FISH & CHIPS (GFO)	\$25
<i>New Zealand hoki fillet, grilled or beer-battered, served with chips, garden salad, and house-made tartare.</i>	
HOUSE-MADE SEAFOOD BASKET (GFO)	\$33
<i>An assortment of crispy seafood including New Zealand hoki, salt & pepper calamari, prawns and scallops, served with chips, garden salad, and house-made tartare.</i>	
CHICKEN SCHNITZEL (VNO)	\$27
<i>Golden-crumbed chicken breast served with garden salad, chips, and your choice of house-made sauce.</i>	
MAKE IT A PARM	+\$5
CHILLI MUSSELS (GFO)	\$38
<i>Spring Bay black mussels in the chef's house-made chilli sauce, served with rustic bread.</i>	
WA FISH OF THE DAY	\$MP
<i>Locally sourced fresh catch — please ask our staff for today's preparation and accompaniments.</i>	
HOMEMADE PIES (GFO)	\$28
BEEF & GUINNESS, CHICKEN CURRY OR CREAMY VEGETABLE	
<i>Served with truffle mash, seasonal vegetables, and your choice of standard or gluten-free puff pastry.</i>	
TERIYAKI SALMON	\$39
<i>House-made teriyaki-glazed salmon with Asian vegetables, steamed rice, pickled ginger, and sesame crunch.</i>	
PORK SCOTCH FILLET (GF)	\$34
<i>Succulent pork scotch with beer and bacon-braised cabbage, truffle mash, and honey mustard cream sauce.</i>	

ADD TO YOUR MEAL

ADD PRAWNS (3, GARLIC/GRILLED)	\$9
ADD CALAMARI	\$8
ADD CHICKEN	\$9
ADD TRUFFLE MASH	\$6.5
ADD STEAMED VEG	\$8
ADD A HOUSEMADE SAUCE (GRAVY, MUSHROOM, PEPPER GARLIC)	\$5

Key- V=Vegetarian, VN=Vegan,
O=Option Available, GF=Gluten Friendly



DESSERTS

STICKY DATE PUDDING (V) \$14

Warm date pudding with house-made toffee sauce and vanilla bean ice cream

PAVLOVA (GF, V) \$12

Crisp meringue with citrus cream and berry coulis

BAILEYS CRÈME BRÛLÉE (V, GFO) \$15

Silky Baileys custard with a caramelised sugar top, served in a shortbread cookie base with coffee ice cream.

TRIO OF ICECREAM FOR TWO (GF) \$22

Trio of house icecream, seasonal fruits topped with crumble and nuts

FOR UNDER 14YR OLDS

CHICKEN NUGGETS AND CHIPS \$14

FISH & CHIPS \$14

BOLOGNAISE PASTA (VO) \$14

With parmesan cheese

MINI BEEF SLIDER AND CHIPS \$14

with Swiss cheese

ICECREAM BOWL \$6.5

Vanilla ice-cream

PREMIUM WINES

Reds

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

Sparkling

Moet Chandon	95
Veuve Cliquot	120
Taittinger	130

BEERS ON TAP- ALC%

MIDSTRENGTH BEER

Great Northern 3.5%
Great Northern Super Crisp 3.5%
Hahn Superdry 3.5%

Cider/ other

Orchard Crush 4.8%
Pipsqueak 4.5%
Squires Ginger Beer 4%

Full-strength Beer

Carlton Dry 4.6%
Guinness 4.2%
Swan Draught 4.8%
Coopers Draught 4.6%
150 Lashes 4.7%
Heineken 5%
Pirate Life Pale Ale 4.4%
S&W Pacific Ale 4.4%

WINES

SML/LGE/BTL

Whites

Ruffled Feathers - SSB, SB, Moscato	11/15/30
Brown Brothers - Reisling	12/16/36
Stoneleigh - SB	11.5/15.5/34.5
Stonehaven - Pinot Gris	12/16/36
Silverleaf - Chenin Blanc, SSB	13.5/17.5/47
Vasse Felix - Classic Dry White	14.5/18.8/43.5

Reds

Ruffled Feathers - Shiraz	11/15/30
Riverlife Stargazing - Juicy Red	12/16/36
Oxford Landing - Merlot	11.5/15.5/34.5
Kangarilla Road - Montepulciano	13.5/17.5/47
Silverleaf - Shiraz, Merlot, Cab Sauv	13.5/17.5/47
Stoneleigh - Pinot Noir	12/16/36
Vasse Felix - Classic Dry Red	14.5/18.5/43.5
Barossa Valley Estate - GSM	14.5/18.5/43.5

Rose

Yellowtail - Rose	11.5/15.5/34.5
Silverleaf - Rose	12/16/36
Vasse Felix - Classic Dry Rose	14.5/18.5/43.5
Pitchfork - Pink, Pink Moscato	11.5/15.5/34.5

Sparkling

Baron De Rotheberg - Brut	11/-/33
Lemsecco - Lemon Prosecco Spritz	11/-/33
Villa Jolanda - Prosecco	15/-/42
Oyster Bay - Rose, Brut	15/-/42

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