



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 - THUR: 5PM - 8PM

FRI & SAT 5PM - 8:30PM

BREAKFAST
MON-SAT 8-10:30AM
SUN BUFFET 8-10AM

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) \$12.5

Four slices of french bread with garlic butter & Italian herbs. **ADD PROSCIUTTO +\$ 5.5**

BRUSCHETTA (V) \$16

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

BASKET OF CHIPS (GFO) \$12.5

BASKET OF WEDGES \$15

Served with Sweet Chilli and Sour Cream.

HONEY SOY PORK BITES \$23

House-made pork bites, coated in five spice, fried and tossed in a honey soy dressing with spring onion, sesame seeds, & fresh chilli, served on rocket.

CURED SALMON TARTINE (GFO) \$28.5

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

SCALLOP & PRAWN ÉTUVÉE (GFO) \$31

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

GRILLED BROCCOLINI & WHIPPED FETA (GF, V) \$21

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

SALADS

SOFT SHELL CRAB & GREEN PAWPAW (GFO) \$25

Crispy soft shell crab served over green pawpaw salad, with crunchy vermicelli, carrot & red onion with a zesty nam jim dressing.

CAESAR SALAD (GFO) \$23

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

GARDEN SALAD (GF, VN) \$19

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

OYSTERS \$6.5EA

South Australian oyster, either Kilpatrick or Natural.

PULLED PORK TACO \$21

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

BUFFALO CHICKEN WINGS (GFO) \$21

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) \$23

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

GARLIC PRAWNS (GF) ENTREE (6) \$26

Our Classic oil based Garlic Prawns served with jasmine rice. **MAIN (10) \$35**

SALT & PEPPER SQUID (GFO) ENTREE \$23

Tender squid, lightly dusted with salt and cracked pepper, served with house-made aioli. **MAIN \$32**

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 \$35

250GR SIRLOIN \$36

SKIN-ON SALMON FILLET \$42

300GR SCOTCH FILLET \$56

200GR EYE FILLET \$60

FEELING HUNGRY? WHY NOT ADD A TOPPER?

GARLIC PRAWN TOPPER (3) +\$9.5

LEMON PEPPER CALAMARI TOPPER +\$8.5

WANT TO CHANGE IT UP?

ADD TRUFFLE MASH +\$7

ADD STEAMED VEG +\$8.5

PLATES TO SHARE

SEAFOOD PLATTER FOR TWO \$135

A generous selection including whole prawns, chilli mussels with garlic 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 \$125

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)	\$28
<i>Smashed beef patty with cheese, lettuce, red onion, tomato, pickles, and house burger sauce on a toasted bun.</i>	
GRILLED CHICKEN BURGER (GFO)	\$27
<i>Marinated grilled chicken with cheese, siracha slaw, lettuce and bbq sauce on a toasted bun.</i>	
PULLED PORK BURGER (GFO)	\$26
<i>Slow-cooked pork with sriracha slaw, lettuce and smoky BBQ sauce on a toasted bun.</i>	
STEAK SANDWICH (GFO)	\$32
<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)	\$29
<i>Grilled field mushroom and haloumi with rocket and red pepper pesto on a toasted bun.</i>	
STEVO'S BIG BOY BURGER	\$37.5
<i>A serious stack of beef, bacon, double 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)	\$33.5
<i>With cherry tomatoes, baby spinach, and lemon garlic cream sauce</i>	
BOLOGNAISE (GF)	\$26
<i>Classic beef mince in a rich tomato sauce with herbs and garlic</i>	
MUSHROOM CARBONARA (GF)	\$28
<i>Sautéed mushrooms & bacon in a creamy garlic and parmesan sauce with cracked pepper and fresh herbs</i>	
NAPOLITANA (GF, VNO)	\$24
<i>House-made tomato sugo with garlic, herbs, and olive oil</i>	
LEEK & MASCAPONE RISOTTO (V, GF)	\$27
<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)	\$26
<i>New Zealand hoki fillet, grilled or beer-battered, served with chips, garden salad, and house-made tartare.</i>	
HOUSE-MADE SEAFOOD BASKET	\$35
<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)	\$28
<i>Golden-crumbed chicken breast served with garden salad, chips, and your choice of house-made sauce.</i>	
MAKE IT A PARM! +\$5.5	
CHILLI MUSSELS (GFO)	\$40
<i>Boston 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)	\$29
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	\$40.5
<i>House-made teriyaki-glazed salmon with Asian vegetables, steamed rice, pickled ginger, and sesame crunch.</i>	
PORK SCOTCH FILLET (GF)	\$36
<i>Succulent pork scotch with beer and bacon-braised cabbage, broccolini, truffle mash, and honey mustard cream sauce.</i>	

ADD TO YOUR MEAL

ADD PRAWNS (3, GARLIC/GRILLED)	\$9.5
ADD CALAMARI	\$8.5
ADD CHICKEN	\$9.5
ADD TRUFFLE MASH	\$7
ADD STEAMED VEG	\$8.5
ADD A HOUSEMADE SAUCE	\$5

(GRAVY, MUSHROOM, PEPPER GARLIC)

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



DESSERTS

STICKY DATE PUDDING (V) \$14.5

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

PAVLOVA (GF, V) \$12.5

Crisp meringue with whipped cream, berry coulis, fresh fruit, passionfruit and citrus zest

BAILEYS CRÈME BRÛLÉE (V, GFO) \$15.5

Silky Baileys custard with a caramelised sugar top, served with shortbread biscuits, and coffee ice cream.

TRIO OF ICECREAM FOR TWO (GF) \$23

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

FOR UNDER 14YR OLDS

CHICKEN NUGGETS AND CHIPS \$14.5

FISH & CHIPS \$14.5

BOLOGNAISE PASTA (VO) \$14.5

With parmesan cheese

MINI BEEF SLIDER AND CHIPS \$14.5

With Swiss cheese

ICECREAM BOWL \$7

Vanilla ice-cream

PREMIUM WINES

Reds

BY THE BOTTLE

Penfolds Bin28 - Shiraz 125

Penfolds Bin 138 - SGM 135

Penfolds Bin 23 - Pinot Noir 130

Sparkling

Moet Chandon 99

Veuve Cliquot 124

Taittinger 135



MEMBERS ENJOY 10% OFF ALL
BEVERAGES — JOIN TODAY!

BEERS ON TAP- ALC%

Full-Strength Beer

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

Mid-Strength Beer

Great Northern 3.5%
Hahn Superdry 3.5%

Cider / other

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

WINES

SML/LGE/BTL

Whites

Ruffled Feathers - SSB SB Moscato	11.5/15.5/34.5
Silverleaf - Chenin Blanc SSB	12/16/36
Stonehaven - Pinot Gris	12/16/36
Tempus Two - Pinot Grigio	13/17/39
Brown Brothers - Crouchen Reisling	13/17/39
Stoneleigh - SB	13/17/39
Pitchfork - Chardonnay	14/18/42
821 South Marlborough - SB	14/18/42
Vasse Felix - Classic Dry White	16.5/20.5/49.5

Reds

Ruffled Feathers - Shiraz	11.5/15.5/34.5
Oxford Landing - Merlot	12/16/36
Silverleaf - Shiraz Merlot Cab Sauv	12/16/36
Pitchfork - Cabernet Merlot	14/18/42
Vasse Felix - Classic Dry Red	16/20/48
Barossa Valley Estate - GSM	16.5/20.5/49.5
Stoneleigh - Pinot Noir	16.5/20.5/49.5
Kangarilla Road - Montepulciano	17/21/51

Rose

Pitchfork - Pink Pink Moscato	14/18/42
Silverleaf - Rose	12/16/36
Vasse Felix - Classic Rose	16/20/48

Sparkling

Leonard Rd - Brut	11.5/-/34.5
Baron De Rotheberg - Brut	11.5/-/34.5
Veuve Deville - Blanc	15/-/45
Lemsecco Spritz - Lemon	15/-/45
Oyster Bay - Brut	16/-/48
Villa Jolanda - Prosecco	16.5/-/49.5