



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 15% 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) **\$13.5**

Four slices of garlic loaf with Italian herbs.

BRUSCHETTA (V) **ADD PROSCIUTTO +\$ 5.5** **\$17**

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

BASKET OF CHIPS (GFO) **\$13.5**

BASKET OF WEDGES **\$16**

Served with Sweet Chilli and Sour Cream.

HONEY SOY PORK BITES **\$25**

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

THYME INFUSED HONEY BAKED BRIE **\$24**

Creamy baked brie topped with roasted walnuts & fragrant thyme infused honey, served with char grilled focaccia

GRILLED BROCCOLINI & WHIPPED FETA (GF, V) **\$22**

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

SALADS

SOFT SHELL CRAB & GREEN PAWPAW **\$27**

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

CAESAR SALAD (GFO) **\$24**

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

WARM STUFFED ROAST PUMPKIN SALAD (GF, V) **\$27**

With whipped fetta & rocket. Stuffed with capsicum, pears, cranberry, cauliflower, red onion, quinoa & fresh herbs.

OYSTERS **\$6.5EA**

South Australian oyster, either Kilpatrick or Natural.

PULLED PORK TACO **\$22**

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

CAJUN FRIED CHICKEN WINGS (GFO) **\$22**

A serving of crispy cajun wings served with either housemade bbq or buffalo sauce, served with a housemade blue cheese dipping sauce.

PUMPKIN & FETTA ARANCINI (V) **\$25**

Golden risotto balls with pumpkin and feta, served with housemade aioli and crispy leek.

GARLIC PRAWNS (GF)

Our Classic oil based Garlic Prawns served with jasmine rice. **ENTREE (6) \$28**

SALT & PEPPER SQUID (GFO) **MAIN (10) \$38**

Tender squid, lightly dusted with salt and cracked pepper, served with house-made aioli. **ENTREE \$26**
MAIN \$36

FROM THE GRILL (GFO)

ALL GRILL MEALS SERVED WITH GARDEN SALAD & CHIPS OR MASH & VEG AND YOUR CHOICE OF HOUSE-MADE SAUCE: (GRAVY, MUSHROOM, PEPPER, OR CREAMY GARLIC)

CHICKEN BREAST **\$38**

250GR SIRLOIN **\$40**

SKIN-ON SALMON FILLET **\$44**

300GR SCOTCH FILLET **\$59**

200GR EYE FILLET **\$64**

FEELING HUNGRY? WHY NOT ADD A TOPPER?

GARLIC PRAWN TOPPER (3) **+\$11**

LEMON PEPPER CALAMARI TOPPER **+\$10**

PLATES TO SHARE

SEAFOOD PLATTER FOR TWO **\$135**

A generous selection including whole prawns, chilli mussels with garlic bread, fried hoki, Mini seafood chowder cob loaf, 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.



YANCHEP INN

WESTERN AUSTRALIA

BURGERS & SANDWICHES

ALL SERVED WITH CHIPS

CLASSIC SMASHED BEEF & BACON BURGER (GFO)	\$30
<i>Smashed beef patty with cheese, bacon, lettuce, red onion, tomato, pickles, and house burger sauce on a toasted bun.</i>	
GRILLED CHICKEN BURGER (GFO)	\$30
<i>Marinated grilled chicken with cheese, siracha slaw, lettuce and bbq sauce on a toasted bun.</i>	
PULLED PORK BURGER (GFO)	\$28
<i>Slow-cooked pork with sriracha slaw, lettuce and smoky BBQ sauce on a toasted bun.</i>	
STEAK SANDWICH (GFO)	\$35
<i>Grilled steak on toasted Turkish bread with bacon, lettuce, tomato, caramelised onion, cheese, housemade aioli and smoky BBQ sauce.</i>	
MUSHROOM & HALOUMI BURGER (V, VNO, GFO)	\$33
<i>Grilled field mushroom and haloumi with rocket and red pepper pesto on a toasted bun.</i>	
STEVO'S BIG BOY BURGER	\$39
<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

ROASTED PEPPER & CHORIZO (GF)	\$29
<i>Diced chorizo & cherry tomato in a rich paprika, chilli & roasted red pepper sauce.</i>	
BOLOGNAISE (GF)	\$28
<i>Classic beef mince in a rich tomato sauce with herbs and garlic</i>	
MUSHROOM CARBONARA (GF)	\$30
<i>Sautéed mushrooms & bacon in a creamy garlic and parmesan sauce with cracked pepper and fresh herbs</i>	
NAPOLITANA (GF, VNO)	\$26
<i>House-made tomato sugo with garlic, herbs, and olive oil</i>	
LEEK & MASCAPONE RISOTTO (V, GF)	\$29
<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.

MAINS

FISH & CHIPS (GFO)	\$28
<i>New Zealand hoki fillet, grilled or beer-battered, served with chips, garden salad, and housemade tartare.</i>	
HOUSE-MADE SEAFOOD BASKET	\$37
<i>An assortment of crispy seafood including New Zealand hoki, salt & pepper calamari, prawns and a scallop, served with chips, garden salad, and housemade tartare.</i>	
CHICKEN SCHNITZEL (VNO)	\$30
<i>Golden-crumbed chicken breast served with garden salad, chips, and your choice of housemade sauce. MAKE IT A PARM! +\$6.5</i>	
CHILLI MUSSELS (GFO)	\$42
<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)	\$33
BEEF & GUINNESS OR CHICKEN CURRY POT PIE (GF)	
<i>Served with 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 seeds.</i>	
PORK RIBEYE CUTLET (GF)	\$39
<i>Succulent pork ribeye with beer and bacon-braised cabbage, broccolini, mash, and honey mustard cream sauce.</i>	
SEAFOOD CHOWDER COB LOAF	\$43
<i>Garlic-butter toasted cob loaf filled with a rich & creamy mixed seafood chowder.</i>	

ADD TO YOUR MEAL

ADD PRAWNS (3, GARLIC/GRILLED)	\$11
ADD CALAMARI	\$10
ADD CHICKEN	\$10
ADD MASH	\$8
ADD STEAMED VEG	\$9.5
ADD A HOUSEMADE SAUCE (GRAVY, MUSHROOM, PEPPER GARLIC)	\$6

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



DESSERTS

STICKY DATE PUDDING (V) \$15.5

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

PAVLOVA (GF, V) \$13.5

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

BAILEYS CRÈME BRÛLÉE (V, GFO) \$16.5

Silky Baileys custard with a caramelised sugar top, served with tea 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 \$7.5

Vanilla ice-cream

PREMIUM WINES

Reds

BY THE BOTTLE

Penfolds Bin28 - Shiraz	135
Penfolds Bin 138 - GSM	145
Penfolds Bin 23 - Pinot Noir	140

Sparkling

Moet Chandon	109
Veuve Cliquot	134
Taittinger	145



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%	Heineken 5%
Swan Draught 4.8%	Pirate Life Pale Ale 4.4%
Coopers Draught 4.6%	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	13/17/39
Silverleaf - Chenin Blanc SSB	14.5/18.5/43.5
South 821 - SB	14.5/18.5/43.5
Tempus Two - Pinot Grigio	14.5/18.5/43.5
Brown Brothers - Crouchen Reisling	14.5/18.5/43.5
Stoneleigh - SB	14.5/18.5/43.5
Pitchfork - Chardonnay	15.5/19.5/46.5
Vasse Felix - Classic Dry White	18.5/22.2/55.5

Reds

Ruffled Feathers - Shiraz	13/17/39
Oxford Landing - Merlot	13.5/17.5/40.5
Silverleaf - Merlot Cab Sauv	14.5/18.5/43.5
Pitchfork - Cabernet Merlot	15.5/19.5/46.5
Vasse Felix - Classic Dry Red	17.5/21.5/52.5
Stoneleigh - Pinot Noir	18/22/54
Barossa Valley Estate - GSM	18.5/22.5/55.5
Vasse Felix- Syrah	26/30/78

Rose

Pitchfork - Pink Moscato Rose	15.5/19.5/46.5
Silverleaf - Rose	14.5/18.5/43.5
Vasse Felix - Classic Rose	17.5/21.5/52.5

Sparkling

Baron De Rotheberg - Brut	13/-/39
Veuve Deville - Blanc	16.5/-/49.5
Oyster Bay - Brut Rose Brut	18/-/54
Villa Jolanda - Prosecco	18/-/54

Non-Alcoholic Wines

Mcguigan Zero SB	12/16/36
Mcguigan Zero Sparkling	12/-/36
Mcguigan Zero Rose	12/16/36