3 NOV
2026



YANCHEP INN

WESTERN AUSTRALIA

HOTEL & BAR OPEN
8AM - LATE
7 DAYS A WEEK

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

ACCOMMODATION
FUNCTIONS
WEDDINGS

MENU

KITCHEN ORDERING HOURS
LUNCH
MON-FRI : 11AM-3PM
SAT & SUN: 11AM - 5PM
DINNER
SUN - THUR: 5PM - 8PM
FRI & SAT 5PM - 8:30PM

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.

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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 (I) $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 (A) $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 housemde 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) (I)

Our Classic oil based Garlic Prawns served with jasmine rice. ENTREE (6) $28 MAIN (10) $38

SALT & PEPPER SQUID (GFO) (I)

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 (A)	$44
300GR SCOTCH FILLET	$59
PREMIUM T-BONE W/ ROYAL SURF & TURF-	**$74**

350G T-BONE SERVED WITH CREAMY CHILLI GARLIC PRAWNS, 2 KILPATRIC OYSTERS, GARLIC BUTTER MORTEN BAY BUG, CHIPS & SALAD, WITH A SIDE OF TARTARE SAUCE

GARLIC PRAWN TOPPER (3) (I)	+$11
LEMON PEPPER CALAMARI TOPPER (I)	+$10

PLATES TO SHARE

SEAFOOD PLATTER FOR TWO (M) $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.

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BURGERS & SANDWICHES

ALL SERVED WITH CHIPS

CLASSIC SMASHED BEEF & BACON BURGER (GFO) $30

Smashed beef patty with cheese, bacon, lettuce, red onion, tomato, pickles, and house burger sauce on a toasted bun.

GRILLED CHICKEN BURGER (GFO) $30

Marinated grilled chicken with cheese, siracha slaw, lettuce and bbq sauce on a toasted bun.

PULLED PORK BURGER (GFO) $28

Slow-cooked pork with sriracha slaw, lettuce and smoky BBQ sauce on a toasted bun.

STEAK SANDWICH (GFO) $35

Grilled steak on toasted Turkish bread with bacon, lettuce, tomato, caramelised onion, cheese, housemade aioli and smoky BBQ sauce.

MUSHROOM & HALOUMI BURGER (V, VNO, GFO) $33

Grilled field mushroom and haloumi with rocket and red pepper pesto on a toasted bun.

STEVO'S BIG BOY BURGER $39

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.

PASTA

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

ROASTED PEPPER & CHORIZO (GF) $29

Diced chorizo & cherry tomato in a rich paprika, chilli & roasted red pepper sauce.

BOLOGNAISE (GF) $28

Classic beef mince in a rich tomato sauce with herbs and garlic

MUSHROOM CARBONARA (GF) $30

Sautéed mushrooms & bacon in a creamy garlic and parmesan sauce with cracked pepper and fresh herbs

NAPOLITANA (GF, VNO) $26

House-made tomato sugo with garlic, herbs, and olive oil

LEEK & MASCAPONE RISOTTO (V, GF) $29

Creamy risotto with sautéed leek, mascarpone, and zucchini

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) (I) $28

New Zealand hoki fillet, grilled or beer-battered, served with chips, garden salad, and housemade tartare.

HOUSE-MADE SEAFOOD BASKET (M) $37

An assortment of crispy seafood including New Zealand hoki, salt & pepper calamari, prawns and a scallop, served with chips, garden salad, and housemade tartare.

CHICKEN SCHNITZEL (VNO) $30

Golden-crumbed chicken breast served with garden salad, chips, and your choice of housemade sauce. MAKE IT A PARMI +$ 6.5

CHILLI MUSSELS (GFO) (A) $42

Boston bay black mussels in the chef's house-made chilli sauce, served with rustic bread.

WA FISH OF THE DAY (M) $MP

Locally sourced fresh catch-please ask our staff for today's preparation and accompaniments.

HOMEMADE PIES (GFO) $33

BEEF & GUINNESS OR

CHICKEN CURRY POT PIE (GF)

Served with mash, seasonal vegetables, and your choice of standard or gluten-free puff pastry.

TERIYAKI SALMON (A) $40.5

House-made teriyaki-glazed salmon with Asian vegetables, steamed rice, pickled ginger, and sesame seeds.

PORK RIBEYE CUTLET (GF) $39

Succulent pork ribeye with beer and bacon-braised cabbage, broccolini, mash, and honey mustard cream sauce.

SEAFOOD CHOWDER COB LOAF (M) $43

Garlic-butter toasted cob loaf filled with a rich & creamy mixed seafood chowder.

ADD TO YOUR MEAL

ADD PRAWNS (3, GARLIC/GRILLED) (I)	$11
ADD CALAMARI (I)	$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
A=Australian, I=Imported, M=Mixed

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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 (1) $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%
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%

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