

# YANCHEP INN MENU

## Snack Menu

**Chicken Burger** \$13.50  
Grilled Chicken, Avocado cheese & Salad with Chips

**Steak Sandwich** \$14.50  
Grilled Sirloin, Bacon, Onions Tomato & Lettuce with Chips

**All Day Breakfast** \$14.00  
Grilled Bacon, tomato, Chipolata Sausages, Fried eggs & Toast

**Toasted Sandwiches (3 fillings)** \$7.50  
Ham, Salami, Chicken, Smoked Salmon, Cheese, Lettuce, Onion,  
Sun Dried Tomato, Asparagus, Beetroot, Tuna, Mayonnaise, Avocado  
**Extra Fillings** \$1.00

**Basket of Bread** \$4.00

**Bruschetta** \$8.50  
Tomato & Basil bruschetta dressed with E.V oil

**Garlic Prawns** Sml \$14.50 Lrg \$28.00  
Sizzling garlic Prawns served with a side of Jasmine Rice

**Oysters** 1/2 Doz \$14.50 Full Doz \$27.00  
A choice of Natural, Kilpatrick or Cheese Melt

**Goats Cheese Tart** \$15.50  
Goats cheese, Roast Capsicum, baked in a savoury shell over a salad of  
English Spinach, red onion & tomato with a lemon zested Dressing

**Chicken & Sage Roulade** \$17.50  
Breast of Chicken filled with Sage & Garlic farce, sliced & served  
Over a salad of Spinach & Pine nuts

**Yanchep Tasting for Four** \$60.00  
A selection of Cured Meats, olives, cheeses & Crisps

**Yanchep Burger** \$13.50  
Home made Beef Patty, Bacon, Cheese & Salad with chips

**Fish & Chips** Grilled \$15.00- Battered \$15.50  
served with Fresh Lemon & Tartar Sauce

**Nachos** \$10.50  
Corn Chips, Spicy Vegetarian Salsa, Melted Cheese & Sour Cream

**Ploughman's Lunch** \$13.00  
Cold Meat, Cheeses, Picked Vegetables, served with Salad & Fresh Vienna Loaf

## Entree

**Garlic Bread** \$6.50

**Turkish Bread** \$10.50  
Accompanied by two of the Chefs Dips of the Day

**Soup of the Day** Sml \$6.00 Lrg \$9.50  
Please Ask your Waitperson

**Salt & Pepper Calamari** \$15.50  
Golden calamari over a salad of mixed garden leaves, served with garlic aioli

**Thai Curry** \$16.00  
Fragrant Green Thai Curry with a choice of Chicken or King Prawn Tails

**Yanchep Seafood Tasting Plate for Four** \$65.00  
Selection of Seafood including Smoked Salmon, Oyster Natural, Mussels in  
Half Shells, Pickled Octopus, Fresh Lemon, Tartar & Seafood Sauce

## Risotto & Pasta

**Seafood Risotto** \$28.50  
Selection of fish, Mussels, Prawns, & Calamari finished with  
Parmesan & Fresh Herbs

**Cheese Ravioli** \$18.50  
Pasta filled with 4 cheeses & in a light mushroom  
& tomato sauce

**Penne Cacciatore** \$19.50  
Pasta tubes in a fresh tomato sauce with Italian Sausage, Mediterranean  
Vegetables melted Bocconcini

**Chicken Fettuccine** \$21.50  
Chicken Breast, Cherry Tomato and spinach in a brandy cream sauce,  
Tossed through pasta & served with Parmesan

**Smoked Chicken Risotto** \$24.50  
Smoked chicken & Julienne of Vegetables in a creamy risotto finished with  
chicken stock & aged parmesan

**Spaghetti Alio** \$18.00  
Spaghetti dressed with E.V olive oil, Fresh herbs, Garlic & Chilli

**Smoked Salmon Farfarlee** \$23.50  
Smoked Salmon Pieces & Spring Onion in a white wine cream sauce,  
tossed through Pasta bows & topped with Parmesan

## Children's Menu

**Fish Fingers** \$7.50

**Chicken Nuggets & Chips** \$7.50

**Kid's Steak & Chips** \$7.50

**Spaghetti Bolognese** \$7.50

**Mini Pizza & Chips** \$7.50

**Cheese Burger & Chips** \$7.50

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## Mains

All Mains are served with a choice of Salad of Vegetables of the day for an additional charge of \$3.00

### Family Favourites

<b>Seafood Basket</b> Assortment of Crumbed Seafood served with chips & Tartar Sauce	<b>\$18.50</b>	<b>Beef Schnitzel</b> Crumbed Baby beef & Chips served with your choice of Sauce	<b>\$20.50</b>
<b>Beef Parmagiana</b> Crumbed Schnitzel topped with Ham, Napolitana Sauce & melted Cheese Served with Chips	<b>\$24.50</b>	<b>Grilled Rump Steak</b> Cooked to your liking, served with chips & your choice of Sauce	<b>\$28.00</b>

### Mains Continued

<b>Oven Roasted Chicken Breast</b> Skinless Breast fillet topped with Roast Capsicum and melted Brie Over Mediterranean Vegetables with a sticky Balsamic Reduction	<b>\$27.50</b>	<b>Grilled Sirloin</b> 275gm Steak cooked to your liking, served with potato Lyonnaise Roasted tomato & filled with Mushroom Farce, Rocket & a choice of Mushroom, Pepper corn, Dianne, Garlic or Gravy	<b>\$28.50</b>
<b>Fish of the Day</b> Please ask your Waitperson Served Grilled or battered with Chips, Salad & Tartar Sauce	<b>T.B.A</b>	<b>Pan Fried Salmon</b> Tender Salmon Fillet over Creamy Mash, Fresh Asparagus and a Lemon Cream Sauce	<b>\$28.50</b>
<b>Herb Crusted Pearl Perch</b> Soft White Fillet topped with a golden crust and served with a salad of leaves, feta & Roasted Bell Pepper, dressed in a Lemon Vinaigrette	<b>\$29.50</b>	<b>Local Crayfish</b> Locally caught Crayfish prepared to your liking with a crisp Salad of mixed leaved, steamed Rice and a choice of Sauce - Mornay, Garlic or Seafood Sauce	<b>T.B.A</b>
<b>Seafood Platter for 2</b> The Chef's Selection of Fish & Seafood	<b>\$78.00</b>	<b>Confit of Duck Leg</b> Served with an Asian Style salad & Fresh Pancakes with a Hoi sin Dipping Sauce	<b>\$30.50</b>
<b>Marinated Pork</b> Pork Fillet infused with a sweet Asian Marinade, slices and served over rice stick noodles dressed in a mild coriander & Coconut Cream	<b>\$29.50</b>		

## Sides

<b>Garden Salad</b> Mixed Leaves, Tomato, Carrot, Cucumber, Onion in a Vinaigrette Dressing	<b>Sml \$6.50</b>	<b>Lrg \$11.00</b>	<b>Greek Salad</b> Fetta, Kalamata Olives, Tomato, Cucumber, Capsicum, Salad Greens & Red Onion, dressed in Balsamic Vinaigrette	<b>Sml \$9.50</b>	<b>Lrg \$14.50</b>
<b>Caesar Salad</b> Cos Lettuce, Bacon, Croutons, Egg, Anchovies in a mild Cream Dressing With Shaved Parmesan	<b>Sml \$12.50</b>	<b>Lrg \$16.50</b>	<b>Hot Sauces</b> Dianne, Garlic, Pepper, Mushroom or Gravy		<b>\$2.50</b>
<b>With Chicken</b>	<b>Sml \$15.00</b>	<b>Lrg \$20.00</b>	<b>Basket of Chips</b>		<b>\$5.00</b>
<b>With Prawn</b>	<b>sml \$16.00</b>	<b>Lrg \$21.00</b>	<b>Basket of Wedges</b>		<b>\$7.50</b>
<b>With Smoked Salmon</b>	<b>Sml \$15.50</b>	<b>Lrg \$21.50</b>	<b>Steamed Vegetables</b>	<b>Sml \$6.50</b>	<b>Lrg \$11.00</b>

## Dessert Menu

<b>Chocolate Sponge Pudding</b> A warm winter dessert of soft chocolate sponge with rich chocolate sauce & Fresh Cream	<b>\$9.50</b>	<b>Grand Marnier Cheese Cake</b> Softly set Liquor flavoured Cheese Cake over a Biscuit Crumb Base, Served with fresh Fruit Cream	<b>\$8.50</b>
<b>Cheese Board</b> A selection of cheeses, dried fruit, nuts & crisps	<b>\$13.50</b>	<b>Ice Cream Sundae</b> Vanilla Ice Cream, Fresh Cream, Nuts and your Choice of Topping	<b>\$8.50</b>
<b>Fruit Crumble</b> The chefs selection of fruit in a sweet Shortcrust Shell topped with golden Crumble and served with Vanilla Ice Cream	<b>\$8.50</b>	<b>Creme Caramel</b> Sweet Softly set Custard with sweet Caramel Sauce, Fresh Fruit & Cream	<b>\$9.50</b>

Desserts are made on the Premises and are subject to availability.  
Celebratory Cakes are available for special Occasions and plated for an additional Charge.