



YANCHEEP INN

WESTERN AUSTRALIA

HOTEL & BAR OPEN

8am - Late
7 DAYS A WEEK

Accommodation
Functions
Weddings

Menu

KITCHEN ORDERING HOURS

Lunch:

Mon-Fri 11am-3pm
Sat & Sun 11am-5pm

Dinner:

Sun-Thurs 5pm-8pm
Fri & Sat 5pm-8:30pm

HOW TO ORDER LUNCH

1. **Grab a Menu** – Take a look and decide on your favourites.
2. **Find a Table** – All our tables are numbered, so choose one that suits you before heading inside to order.
3. **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!**
4. **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!

All our meals are freshly prepared to order, which typically results in a wait time of 20-40 minutes. During particularly busy periods, the wait may extend to up to an hour. If you're on a tight schedule, please feel free to ask our staff for the current estimated wait time.

Please note that a 10% surcharge applies on public holidays.

As we are fully licensed, we kindly ask that no outside food or beverages be brought onto the premises.
Thank you for your understanding!

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MAKE A
Reservation
www.yanchepinn.com.au

STARTERS & SHARES

Garlic Bread (V)	\$12
Three slices of toasted sourdough, confit garlic butter & Italian herbs.	
Bruschetta (V)	\$17
Two slices of garlic bread, Roma tomato, Spanish onion, toasted pine nuts, basil oil, balsamic glaze and smoked feta.	
Add Prosciutto	+\$ 5
Crispy Pork Belly Bites	\$22
Chorizo, caramelised onion, toasted sesame seeds and vermicelli crisps.	
Garlic Prawns (GF)	\$25
In a creamy garlic sauce, with jasmine rice & lemon.	
Street Tacos - Fish	\$20
Two soft tacos with slaw, ranch sauce and chipotle-tomato salsa.	
CHICKEN WINGS 1/2 KILO (GFO)	\$20
With your choice of flavour:	
<ul style="list-style-type: none">• Bluey's hot sauce• Bourbon BBQ• Salt and pepper or• Ranch sauce	
MUSHROOM & TRUFFLE ARANCINI (V) (VnO) (GF)	\$22.5
Served with smoked chipotle and aioli.	
LEMON AND CHILLI SQUID (GF)	\$22
With Nam-Jim dipping sauce	
Sticky Korean Lamb Ribs (GFO)	\$25
Seeded shallot-slaw and gochujang mayo	
Buffalo Cauliflower (GF/Vn)	\$20
With black garlic aioli and pickled ginger	

FROM THE PAN

Exmouth Prawn Linguine	\$32
Creamy white wine reduction, baby spinach, confit tomatoes and parmesan.	
GFO	+\$ 4.00
Mediterranean Chickpea Penne (GF, V, VnO)	\$26
Smoked eggplant, zucchini, sun-dried tomatoes, lemon myrtle butter and pecorino.	
Add Prawns	+\$9.00
Add Chicken	+\$6.00
Pappardelle Bolognese	\$29
Rich tomato sauce, basil, nduja and parmesan gremolata.	
GFO	+\$4.00
Seafood Paella (GF)	\$32
Mussels, chorizo, chicken, prawns, green peas, charred capsicum and chermoula.	
Nasi Goreng (GFO)	\$28
Chicken satay skewer, bacon, julienne vegetables, peas, sambal, rendang rice, fried egg and prawn crackers.	
Chilli Mussels (GFO)	\$38
Spring Bay black mussels, chef's house chilli sauce and side of rustic bread.	
Pork Belly and Bass Straight scallops @ 60°C (GFO)	\$33
Apple slaw and citrus-caramel sauce.	
WA Fresh Fish Of The Day (GFO)	\$MP
Please ask our friendly staff for daily special.	

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FROM THE GRILL

300GR Scotch Fillet (GF) \$54

400GR On The Bone Sirloin (GF) \$45

Steaks are served with chips, house salad and choice of sauce:

- Gravy
- Mushroom
- Green peppercorn
- Creamy garlic

Add Garlic Prawn Topper +\$9

Chipotle & Black Pepper \$48

Smoked Beef Ribs

Served with three cheese macaroni, Thai cucumber salad and an Alabama BBQ white sauce.

CLASSIC MAINS

Fish & Chips \$26

Either battered or grilled with asian salad, chips & home-made tartare sauce.

Chicken Schnitzel \$27

Chips, house salad and choice of sauce:

- Gravy
- Mushroom
- Green peppercorn
- Creamy garlic

Chicken Parmigiana \$32

A chicken schnitzel topped with Virginia ham, napolitana sauce and mozzarella, served with slaw and chips

Striploin Steak Sandwich \$30

Turkish roll, roquette, Swiss cheese, house relish, chips and aioli

GFO +\$4.00

Chicken Caesar Salad \$22

(GFO/VO)

Cos lettuce, croutons, bacon, egg, parmesan and caesar dressing

5 Spiced Manuka Honey Glazed \$20

Pumpkin Salad (GF, V, Vn)

Couscous, raisins, tomato, roquette and a sumac vinaigrette

BURGERS

Falafel Burger (V, VnO) \$24

Kasundi, slaw, chimichurri mayo and chips

GFO +\$4.00

Grilled Chicken Burger \$25

Brioche bun with shaved red onion, Swiss cheese, slaw, burger sauce and chips

GFO +\$4.00

Smashed Beef Burger \$26

Brioche bun, pickle cucumber, Swiss cheese, slaw, burger sauce, chips

GFO +\$4.00

The Hangry Bison Double \$36

Decker Burger

Check out this bad boy!

On the bone smoked beef rib, black angus beef patty, slaw, Swiss cheese, angry onions, chimichurri mayo and chips

SHARE PLATES

Ocean Platter (GFO) \$125

Shark Bay bugs, lemon-chilli squid, fresh natural oysters, grilled prawn cutlets, mussels, smoked salmon, pickled veg, garlic bread and sauces

The Butchers Board (GFO) \$120

Crispy chicken wings, slow cooked beef ribs, grilled lamb ribs, pork belly, grilled chorizo, mac& cheese, char corn, garlic bread and dips.

ADD SOME SIDES

Basket of Chips \$12

Basket of Wedges \$15

Mac & Cheese (V) \$12

Crispy Asian Salad (V/GF) \$12

Stir-fry Asian Greens with \$12

Chilli, Garlic and Sultanas

Honey Glazed Pumpkin with \$12

Cumin & Garlic (V/GF)

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DESSERTS

Tiramisu Cheesecake (V) **\$17**
Topped with dark chocolate ganache wafers

Orange Cardamon Churros (V) **\$17**
Nutella dipping sauce and house ice cream

TimTam Banana Custard Banoffee Tart **\$17**
Whipped coconut vanilla cream

Yanchep Inn's Housemade Icecream Tasting Plate (Serves 2) (GFO) **\$22**
Trio of house icecream, seasonal fruits topped with crumble and nuts

Build Your Own Cheeseboard **\$10 per selection**
Please ask our staff for today's selection of hard, soft and blue cheeses. Each plate comes with prunes, nuts, quince paste, lavosh and crackers

FOR UNDER 14YR OLDS

Chicken Nuggets and Chips **\$14**
With tomato sauce

Fish & Chips **\$14**
With tomato sauce

Bolognaise Pasta (VO) **\$14**
With parmesan cheese

Mini Beef Slider and chips **\$14**
with Swiss cheese

Icecream Bowl **\$6.5**
Vanilla ice-cream served with fresh strawberry

BEERS ON TAP- ALC%

MIDSTRENGTH BEER

Great Northern 3.5%
Hahn Superdry 3.5%
Coopers 3.5%

Cider/ other

Orchard Crush 4.8%
Somersby 4.5%
Squires Ginger Beer 4%
Kirin Hyoketsu (Lemon) 6%

Full-strength Beer

Carlton Dry 4.6%
Coopers Dry 4.2%
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
Yellowtail - Pinot Grigio, Chardonnay	11.5/15.5/34.5
Brown Brothers - Reisling, Moscato, Zero Alc	12/16/36
Okiwi Bay - SB	12/16/36
Silverleaf - Chenin Blanc, SSB	12/16/36
Vasse Felix - Classic Dry White	14.5/18.8/43.5
Pitchfork- Chardonnay	11.5/15.5/34.5

Reds

Ruffled Feathers - Shiraz	11/15/30
Yellowtail - Merlot, Cab Merlot	11.5/15.5/34.5
Kamana - Pinot Noir	14.5/18.5/43.5
Silverleaf - Shiraz, Merlot	12/16/36
Houghtons Reserve - Cab Sav	12/16/36
Vasse Felix - Classic Dry Red	14.5/18.5/43.5

Rose

Brown Brothers - Moscato Rosa	12/16/36
Yellowtail - Rose	11.5/15.5/34.5
Silverleaf - Rose	12/16/36

Sparkling

St Louis Blanc de Blanc	11/-/33
Crush	15/-/38
Leonard Rd Brut	11/-/33
Villa Jolanda Prosecco	15/-/42
Oyster Bay Brut	15/-/40

PREMIUM WINES BY THE BOTTLE

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