

THE HISTORIC YANCHEP INN



LUNCH MENU

Mon-Fri 11am till 3pm

Sat, Sun & P/Hol 11am till 5pm

The Historic Yanchep Inn is open 7 days a week, 7am till late.

As well as amazing food for Breakfast, Lunch & Dinner, we also specialise in Weddings, Functions and Accommodation.

All our food is made fresh to order by our great team of chefs & wait times are generally 20-30min however on busy days this can increase.

At the Inn we try to accommodate for all tastes however we do not know your allergies or dislikes so please ask our friendly wait staff for assistance as there are no refunds given.

We are fully licensed and as such, no food or drink is permitted to be brought onto the premises. Please discuss with the manager if you have a cake as a surcharge does apply.

More information is available via our friendly staff or online at:

www.yanchepinn.com.au

These prices are subject to change without notice. Public holidays there is a 8% surcharge.

Light Lunches (Lunch time only)

Nachos - Corn chips, salsa, sour cream, jalapenos & cheese.	\$15	Fish & Chips - Served either battered or grilled, with chips, salad & tartare sauce.	\$20.5
The Classic BLT - You guessed it - bacon, lettuce and tomato in toasted vienna bread, served with aioli and chips.	\$17.5	Steak Sandwich - Sirloin steak with caramelised onions, tomato, lettuce, cheese, aioli & barbeque sauce in our vienna bread lightly toasted & served with chips.	\$20.5
Toasted Sandwich - Either vienna or turkish bread toasted with 3 fillings - ham, salami, chicken, smoked salmon, cheese, lettuce, onion, tomato, tuna, asparagus, beetroot, avocado, sun dried tomato .	Vienna \$8.5 Turkish \$10.5	Chicken Club Sandwich - Chicken, tomato, bacon, fried egg, lettuce, aioli & tomato sauce, served on toasted vienna bread with chips.	\$19.5
Beef Burger - Beef burger with cheese, bacon, tomato, lettuce, caramelised onion, aioli & relish in a turkish roll.	\$19	Chicken Schnitzel Burger - Crumbed chicken breast with tomato, lettuce, avocado & aioli in a turkish bread roll.	\$19.5
Fish Burger - Beer battered fish fillet with tomato, lettuce and tartare sauce in a turkish bread bun.	\$20.5	Vegetarian Burger - Chic pea, lentils & quinoa burger with lettuce, tomato & avocado in a turkish bun.	\$18.5

Pacific Oysters in a half shell \$3ea

Natural - With a fresh lemon wedge.

Kilpatrick - Crispy bacon, worcestershire, tomato & tobacco sauces.

Beer Battered - Lightly battered & deep fried, served with tartare.

Thai Chilli - Natural oysters topped with coriander, lime juice & fresh cut chilli.

Entree

Home-Made Vienna Bread	\$4.5	Garlic Bread	\$9
Mediterranean Bruschetta - Tomato, spanish onion, basil, semi-dried tomato, fetta and extra virgin olive oil on top of toasted turkish bread & drizzled with a balsamic reduction. <i>(Add Grilled Chorizo +\$4)</i>	\$12.5	Dip & Pâté Plate - Toasted turkish bread served with our chefs own pate & house-made dip.	\$10.5
Soup Of the Day - A big bowl of our soup of the day, served with our vienna bread.	\$12	Chilli Mussels - Boston Bay (SA) fresh mussels in a smoked chilli, tomato & coriander sauce with a side of our house baked vienna bread. <i>(Add Rice + \$2.5)</i>	\$17.5
Salt & Pepper Calamari - Our famous calamari served with a lime aioli & a salad garnish.	Entree \$17.5 Main \$29.5	Sizzling Garlic Prawns - Prawns served in a combination of extra virgin olive oil, butter, lemon & parsley, served with a side of rice & fresh vienna bread.	Entree \$17.5 Main \$29.5
Curried Prawns - Grilled curry prawns served with a mango, orange & pineapple salsa on a bed of steamed jasmine rice.	\$18	Raw Zucchini Pasta - Served with a sundried Tomato and Avocado dressing.	\$15
Sticky Meatballs - Mince and herbs rolled into bite-sized balls and caramelised in chefs special sticky sauce, served with rice.	\$18		

Our Famous Gourmet Burgers

Beef & Bourbon Burger - 2 beef burger patties with lots of barbeque bourbon sauce & cheese served in a turkish bun with chips & onion rings.	\$25	The Jonnie V Good - 2 beef burger patties, bacon, egg, cheese, lettuce, tomato, onion rings & barbeque sauce in our fresh bun with chips.	\$26.5
Chilli-Cheese Burger - 2 beef burger patties, cheese & louisiana hot sauce in a turkish bun with chips & coleslaw.	\$25	The Chickoletta Burger - 2 of our awesome chicken schnitzels, Bacon, egg, lettuce & aioli in a turkish bun with chips.	\$29

Main Meals

Pork & Prosciutto Parcel - Pork fillets, wrapped in thinly cut prosciutto, served on caramelised peaches, with a fine citrus & cognac glaze.	\$28.5	Chicken Schnitzel - Crumbed chicken breast with your choice of mushroom, pepper, garlic or gravy sauces, served with chips & salad.	\$23.5
Jalapeño Chicken - Pan fried chicken breast, served on a bed of shredded brussel sprouts and smokey bacon, served with a mild jalapeño cream sauce.	\$34	Parmagiana Upgrade - Turn your chicken schnitzel to a parmi! (top with napolitana sauce, shaved ham & cheddar cheese).	+4
Seafood Plate - Battered snapper fillet, whole prawn, beer battered oysters & Chips.	\$34	Sticky Duck - Half a duck, cooked in chefs special sweet chilli & soy sticky sauce, served with bok choy & jasmine rice.	\$36
Beef Wellington - Seared beef fillet with a mushroom duxell & pate, oven baked in puff pastry, served with season veg, gravy & mash potato.	\$38	Seafood Basket - A selection of crumbed and battered seafood served with chips.	\$25
Lamb Shank - 2 lamb shanks braised with vegetables, wine, rosemary, honey & tomatoes, served with a mash potato, green beans, roasted carrots & pan jus.	\$31	Grilled Australian Barramundi - Fillet of skin-on barra, served on a vegetable croquette and topped with a creamy white wine sauce made from Australian semillon sauvignon blanc.	\$33
Macadamia Chicken - Chicken breast with a macadamia crust, on potato, fetta & spinach, topped with a red wine jus.	\$33	Grilled Eggplant Stack - Grilled eggplant layered with spinach, steamed pumpkin, tomato & field mushrooms.	\$24

Steaks

All of our steaks are "MSA certified" and are served with chips, salad & your choice of mushroom, pepper, garlic or gravy sauce.


300gm Sirloin	\$35
200gm Fillet	\$36
400gm Rib Eye	\$39
Upgrade to Surf & Turf - Add creamy garlic prawns as well as salt & pepper calamari	+\$6
Extra Sauce	\$2.5

Meals For 2 to Share

Seafood Platter for 2 - Beer battered fish, grilled salmon fillet, chilli mussels, garlic prawns, cold smoked tasmanian salmon, oysters kilpatrick, oysters natural, Cajun calamari, chips & a greek salad.	\$95
Duck Platter - Whole duck cooked in chefs sticky sauce, Bok Choy, Jasmine Rice, Pancakes & Vienna Bread.	\$68
The Yanchep Inn Tasting Plate - Toasted turkish bread with dip & pate, olives, prawn twisters, fetta & capsicum, grilled chorizo, sticky meatballs and octopus.	For 1 \$28 For 2 \$45

Pastas & Risotto

Mushroom Carbonara - Spaghetti mixed with mushrooms, bacon, onion & garlic in a creamy parmesan sauce.	\$25	Spaghetti Bolognese - A traditional meat bolognese sauce with spaghetti, topped with parmesan cheese.	\$21
Vegetarian Agnolotti - Sweet potato, spinach & ricotta in a homemade agnolotti in a creamy tomato sauce.	\$27	Lasagne - Pasta sheets layered with a mince bolognese sauce and béchamel, topped with mozzarella cheese and served with a small greek salad.	\$21
Vegetarian Risotto - Mushrooms, spinach, roasted pumpkin, onions, garlic, cherry tomatoes & herbs with a creamy risotto topped with parmesan.	\$25	Scallop & Prawn Risotto - Pan-fried scallops & prawns, in a creamy risotto, topped with smoked salmon & parmesan.	\$28
Green Pea & Tomato Risotto - Peas & cherry tomatoes in a creamy risotto topped with crispy fried cacciatore & parmesan.	\$24	Duck & Mushroom Ravioli - Home-made ravioli filled with duck & wild mushrooms in a creamy mushroom sauce.	\$26

 **Not a Vegetarian? ADD to these meals - Chicken +\$6, Prawns +\$7.5, Smoked Salmon +\$8**

Salads

Garden Salad - Organic baby lettuce, tomatoes, onion, cucumber & capsicum with our special vinaigrette.	\$12
Caesar Salad - Baby cos lettuce, boiled egg, parmesan cheese, bacon & garlic croutons tossed through a traditional caesar dressing & topped with anchovies.	\$20
Greek Salad - Baby lettuce greens with cherry tomato, spanish onion, capsicum, cucumber, danish fetta & olives with a balsamic & extra virgin olive oil dressing.	\$17
Haloumi Salad - Grilled haloumi cheese with mixed baby lettuce, roast pumpkin, toasted pine nuts, semi-dried tomatoes, spanish onion, red capsicum, cucumber & olives with a preserved lime vinaigrette.	\$20

BUT I WANT MEAT!!!! ADD TO THESE  SALADS - Chicken +\$6, Prawns +\$7.5, Salmon +\$8

Chicken Ranch Salad - Mixed greens with a chicken schnitzel, red onion, tomato, avocado & parmesan, served with a creamy ranch dressing. \$21

<u>Sides & Extras</u>	<u>Meals for the Kids-All \$10ea</u>
Basket of chips \$7	Spaghetti Bolognaise
Basket of wedges - Served with sour cream & sweet chilli sauce. \$9.5	Sausage, Mash & Gravy
Mashed potato \$5	Cheese Burger & Chips
Extra rice \$2.5	Kid's Steak & Chips
Medley of veg \$10	Fish & Chips
Single side of steamed seasonal veg \$4.5	Chicken Nuggets & Chips
Have any of our Salads as a Side-serve (with a meal) \$6	

Delicious Desserts

Banoffee Pie - Pastry shell filled with caramel & banana, finished with cream and drizzled with caramel sauce.	\$12
Sticky Date Pudding - Soft date sponge with caramel sauce, served with fresh cream & ice-cream.	\$10
White Chocolate & Passionfruit Brulee - Topped with toffee & served with cream.	\$12
Eaton Mess - Broken meringue layered with fresh cream & berri coulis.	\$10
Ice-cream Sundae - Vanilla ice-cream served with fresh cream, nuts and your choice of chocolate, caramel or strawberry sauces.	\$8.5
Dessert Tasting Plate - A selection of profiterole, brulee & sorbet for 1.	\$14
Cheeseboard for 1 - Chefs selection of cheeses, dried fruit, nuts & crisp bread.	\$18.5
Beetroot & Chocolate slice - Served with a berry Compote.	\$12