

LIGHT MEALS & SNACKS	
Basket of chips \$9.5	
Basket of wedges	\$13
With sour cream & sweet chilli sauce.	
Nachos (GF/V)	\$20
Corn chips topped with tomato salsa, sour cream, jalapenos & cheese.	
Loaded Ranch Fries	\$18.5
A bowl of chips topped with crispy bacon, cheddar cheese & spicy ranch dressing.	
Fish & Chips	\$24
A fillet of NZ Hoki either battered or grilled, served with chips, salad & tartare sauce.	
Seafood Basket	\$23
A selection of crumbed and battered seafood served with tartare sauce & chips.	
Duo of Sliders	\$22
One Beef slider & one Lamb kofta slider with lettuce, tomato, cheese & aioli served with chips.	

BURGERS & SANDWICHES (ALL WITH CHIPS)	
Toasted Paninis (GFO+\$2)	\$18
⇒ Chicken, avocado, swiss cheese & aioli	
⇒ Shredded steak & cheese with dijonnaise	
⇒ Roasted vegetables, brie & spinach	
Steak Sandwich (GFO+\$2)	\$28
Sirloin steak with bacon, caramelised onion, cheese, cos lettuce, tomato, bbq sauce & aioli, served in a toasted panini.	
Wagyu Beef Burger (GFO+\$2)	\$22.5
Beef burger with bacon, cheese, lettuce, tomato, pickles, onions & dijonnaise.	
Lamb Kofta Burger (GFO+\$2)	\$23
Lamb kofta pattie with beetroot, cos lettuce, Danish fetta & sour cream.	
Chicken Burger (GFO+\$2)	\$23
Grilled chicken breast with bacon, pineapple, swiss cheese, cos lettuce & aioli.	
Mushroom & Haloumi Burger (GFO+\$2/V)	\$22
Grilled haloumi & field mushroom with avocado, lettuce, tomato & aioli.	

HOUSE SALADS	
Caesar Salad (GFO)	\$21
Baby cos lettuce with bacon, garlic croutons, boiled egg & parmesan cheese tossed through a traditional Caesar dressing, topped with anchovies.	
Haloumi Salad (GF/V)	\$22
Grilled haloumi cheese on a salad of mixed greens, roasted pumpkin, toasted pine nuts, semi-dried tomatoes, spanish onion, olives, cucumber, red capsicum & drizzled with a balsamic glaze.	
Flaked Fish Salad	\$23
Flaked Hoki fillet in a mixed leaf salad with red onion, cucumber, capsicum & mango aioli.	
Cajun Chicken Salad	\$25
Fried Cajun coated chicken breast with mescaline lettuce, cucumber, red onion, capsicum, sundried tomatoes & aioli.	
Bocconcini Salad	\$23
Bocconcini cheese with rocket, watercress & onion in a honey soy dressing.	
ADD TO ANY SALAD	
Chorizo +\$6.5	Chicken +\$6.5
Salmon +\$7	Haloumi +\$7

KIDS MEALS (ALL \$12)	
Vegan Chicken Burger (V/N)	\$22.5
Vegan chicken schnitzel with lettuce, tomato, red onion, vegan mayo & bbq sce served with a garden salad. (Chips N/A)	
The Yanchep Burger	\$32
This burger has double beef, double cheese & double bacon, egg, lettuce, aioli & bbq sauce.	

KIDS MEALS (ALL \$12)	
Spaghetti bolognaise	
Cheeseburger & chips	
Chicken nuggets & chips	
Fish & chips	
Mini pizza & chips	
Sausage mash & gravy	

ENTREES	
Garlic Bread (V)	\$10
Mediterranean Bruschetta (GFO+\$2, V)	\$16
2 slices of garlic bread, topped with diced tomato, spanish onion, basil, sundried tomato, fetta & EVO oil, drizzled with balsamic.	
Pacific Oysters in Half Shell (GF)	\$5ea
Prepared one of 3 ways	
⇒ Natural	
⇒ Kilpatrick (Bacon, Worcestershire, tomato & tabasco)	
⇒ Lemon-Pepper (Coated & fried with wasabi mayo)	
Entrée Lemon Pepper Calamari	\$20
An entree serve of our famous calamari coated in a light lemon-pepper flour & served with aioli & lemon.	
Sweet Potato & Feta Arancini (V)	\$22.5
Served with a honey, spiced rum & onion relish	
Crispy Pork Belly Bites	\$22
Bite sized crispy pork belly with a spiced apple sauce, served with a side salad.	
Entrée Sizzling Garlic Prawns (GF)	\$21
8 Sizzling prawns in oil with garlic & lemon, served with a side of steamed jasmine rice.	
House made spring rolls	\$19
4 of our house-made spring rolls filled with savoury mince & vermicelli noodles, served with a sweet chilli dipping sauce.	

TASTING PLATES FOR TWO	
Seafood Platter	\$100
3 tiers of seafood including: Natural & kilpatrick oysters, Prawn cocktail, Dukkah crusted salmon fillets, Battered Hoki, Lemon pepper squid, Chilli soft-shell crab, Chips, lemon & tartare sauce.	
Mixed Tasting Plate	\$55
A selection of House-made spring rolls, Sweet potato & fetta arancini, Grilled chorizo, Duo of sliders & Lemon pepper squid.	
Charcuterie Board (GFO+\$2)	\$60
A selection of cheeses, cured meats, smoked salmon, chorizo, pickled onions, olives & grissini sticks.	

PASTAS & RISOTTO	
CHOOSE YOUR PASTA	
Spaghetti, Fettuccini, Penne, G/Free Penne (+\$2)	
Bolognaise	\$23
A traditional meat bolognaise sauce, topped with parmesan cheese.	
Carbonara	\$25
Mushrooms, bacon, onion & garlic in a creamy parmesan sauce.	
Vegetarian Pasta (V)	\$23
Cherry tomatoes, sundried tomatoes, olives, spinach, roasted capsicum, Danish fetta & garlic, tossed through with olive oil & parmesan	
Moroccan Chicken Pasta	\$26
Chicken breast with rocket, sundried tomatoes & Moroccan spices in a creamy white wine & parmesan sauce.	
Wild Mushroom & Feta Risotto (V)	\$26
Medley of wild mushroom & Danish feta in a creamy parmesan sauce.	
Risotto Marinara	\$29
Mixed seafood risotto in a napolitana sauce, topped with soft shell crab.	
ADD TO ANY PASTA/RISOTTO	
Chorizo +\$6.5    Chicken +\$6.5    Salmon +7	

GRILL ITEMS	
(ALL WITH CHIPS, SALAD & SAUCE)	
CHOOSE YOUR SAUCE	
MUSHROOM, PEPPER, GARLIC, GRAVY	
200gr Beef Fillet	\$37
250gr Sirloin	\$31
350gr Rib Eye	\$45
Chicken Breast	\$28
UPGRADE TO A SURF & TURF +\$6.5	
Calamari & Prawns in creamy garlic sauce.	
ADD TO ANY STEAK	
Side Veg +\$6.5	Onions Rings \$6.5



## MAINS

**Braised Lamb Shank (GF)      \$33.5**  
Red wine and honey braised lamb shank with mash & green beans.

**Chicken or Pork Schnitzel      \$26**  
Your choice of schnitzel topped with either mushroom, garlic, pepper or gravy sauce, served with chips & salad.  
*Upgrade to Parmigiana +\$4.5*

**Dukkah Crusted Salmon (GF)      \$33.5**  
Served on smashed chat potatoes, steamed greens & a garlic cream sauce.

**Bowl of Chilli Mussels (GF) \$28**  
Boston Bay (SA) mussels served with bread & lemon, prepared in a traditional napolitana chilli sauce.

**Duck Breast (GF)\$34**  
Seasoned duck breast on a creamy wild mushroom & fetta risotto with a port jus.

**Crispy Pork Belly (GFO+\$2)    \$30**  
With caramelised onion mash, steamed greens, red wine gravy & a spiced apple sauce.

**Pork Scaloppine (GFO+\$2)    \$33**  
Pork scaloppine cooked in a creamy mushroom & white wine sauce, served with roasted chat potatoes, wilted greens & crispy prosciutto.

**Vegan Chicken Tacos      \$25**  
Two soft tacos with vegan schnitzel, avocado, roasted capsicum & a spicy vegan dressing.

**Main Sizzling Garlic Prawns (GF) \$29**  
12 Sizzling prawns in oil with garlic & lemon, served with a side of steamed jasmine rice.

**Main Lemon Pepper Calamari    \$29**

## DESSERTS

**Ice-cream Sundae    \$12**  
Vanilla ice-cream served with fresh cream & nuts, topped with your choice of chocolate, caramel or strawberry sauce.

**Chocolate Brownie Sundae      \$16**  
Warm chunks of chocolate brownie with vanilla icecream, topped with flavoured cream & Chocolate.

**Sticky Date Pudding \$13**  
Our famous sticky date pudding, smothered in sticky caramel sauce, served with vanilla ice-cream.

**Trio of Gelato    \$14** (please ask staff for flavours)

**Cheese Board      \$24**  
An assortment of 3 cheeses served with dried fruits & nuts.

## BEERS ON TAP - Alc%

Mid Strength Beers		
Great Northern Super-Crispy	3.5%	
Hahn Super Dry	3.5%	

Full Strength Beers		
Swan Draught	4.8%	
Carlton Dry	4.6%	
Guinness	4.2%	
Hahn Super Dry	4.6%	
Heineken	5%	
James Squires 150 lashes	4.7%	
Peroni Nastro	5.1%	
Pirate Life Coastal Pale Ale	5.4%	

Cider		
James Squires Orchard Crush	4.8%	
Sommersby Apple	4.5%	

Occasional Beers on Tap (as available)		
Nail Brewery Red Ale	6%	
Nail Brewery VPA	6%	
Squires Ginger Beer	4%	

## WINE

WHITE WINE	SML	LGE	BTL
Ruffled Feathers - <i>SSB, Moscato</i>	9.5	13.5	28
Yellowtail - <i>Pinot Grigio, Chardonnay</i>	10	14	30
Brown Brothers - <i>Crouchen Reisling</i>	11	15	32
Okiwi Bay - <i>SB</i>	10.5	14.5	35
Silverleaf - <i>Chenin Blanc</i>	10.5	14.5	35
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Brown Brothers - <i>Moscato</i>	10.5	14.5	37
Vasse Felix - <i>Classic Dry White</i>	13	17	39

SPARKLING WINE	GLS	BTL
St Louis - <i>Blanc de Blanc Brut</i>	9.5	28
Crush– <i>NV Sparkling</i>	10.5	31
Fern Grove - <i>Sparkling Cuvee</i>	13	37
Villa Jolanda Prosecco	13	39
Villa Jolanda Prosecco Piccolo		16

RED WINE	SML	LGE	BTL
Ruffled Feathers - <i>Shiraz</i>	9.5	13.5	28
Yellowtail - <i>Merlot, Cab Merlot</i>	10	14	30
MoTown - <i>Pinot Noir</i>	10.5	14.5	35
Silverleaf - <i>Shiraz, Merlot</i>	10.5	14.5	35
Houghtons Reserve– <i>Cabernet Sauvignon</i>	11	15	35
Vasse Felix - <i>Classic Dry Red</i>	13	17	39
ROSÉ	SML	LGE	BTL
Brown Brothers - <i>Moscato Rosa</i>	10.5	14.5	37
Yellowtail–Rose	10.5	14.5	37
Silverleaf - <i>Rose</i>	10.5	14.5	37

PREMIUM REDS BY THE BOTTLE	
Penfolds Bin28 - <i>Shiraz</i>	120
Penfolds Bin138 - <i>GSM</i>	130
Penfolds Bin Max–Pinot Noir	125
Amberley 1997 - <i>Cabernet Sauvignon</i>	200
PREMIUM SPARKLING BY THE BOTTLE	
Louis Bouillot - <i>(Rose)</i>	70
Moet Chandon	95
Veuve Cliquot	120
Taittinger	100



## MENU

KEY - ( GF - Gluten Free, V - Vegetarian, Vn - Vegan, /O - Option )

### HOW TO ORDER LUNCH

1. Grab a Menu & Head to the bar & purchase a celebratory drink! .
2. Find a table All our tables (excluding at the bar) are numbered, find one you like and sit down, have another drink or two & enjoy nature.
- 3.Order Your Meal - When you're ready to order, come inside the pub & order with one of our good looking, charming & just generally awesome staff at the tills, letting them know your table number.
- 4.Sit Back & Relax We will bring your delicious meals to your table as soon as they're ready!

### HOW TO ORDER DINNER

1. If dining in our beer garden or verandah, follow steps 1-4 above!
2. If you would like table service in our restaurant, please speak to the staff who will seat and serve you.

- We are open 7 days a week for Breakfast, Lunch & Dinner.
- All of our meals are made fresh to order, this means that the wait is generally 15-30 minutes, however this can get to 1 hour during excessively busy periods. Please ask the staff how long the current wait is if you have a schedule.
- Public holidays prices are subject to an 10% surcharge.
- Please inform us of any allergies or dislikes you may have and we will try to accommodate you. Charges apply to each swap/substitution.
- We are fully licensed and as such no food or drink is permitted to be brought onto the premises.