



BITES

House Pickled Vegetables	10
Josper Fried Edamame Fermented Chili - Garlic - Pink Murray Salt Flakes	12
Fresh Pacific Oyster Red Chili Granita - Coconut - Chili Oil	7 42 82
Smoked Balloon Cracker Cinnamon Sugar - Truffle Honey Butter	13
Braised WA Octopus X.O ShokupanToast - Tobiko - Fingerlime - Pickled Cucumber	12 <i>each</i>
Crispy Rice Bibimbap Perilla Leaf - Nori - Egg Floss	11 <i>each</i>
Wagyu Tartare Tartlet Waygu Beef - Laab - Cashew Nut Cream - Crispy Betel Leaf	14 <i>each</i>
Salmon Nori Wrap Gochujang - Rice Ball Cracker - Pickled Daikon	12 <i>each</i>

SMALL PLATES

Pan- Seared Scallops Coconut Bisque - Finger Lime - Avruga Caviar - Roe Rice Cracker	32
Applewood Smoked Snapper Spiced Coconut Dressing - Yuzu Kosho	28
Cured King Salmon Calamansi Soy - Yarra Valley Roe - Coconut Gel	30
Miso-Braised Leek Burnt Wasabi Cream - Fried Leek - Herb Oil	26
Crispy Chicken Bites Serve with a Trio of Sauces	24



Please notify our team of any dietary requirements or allergies. While every effort is made to accommodate, trace elements may remain due to the nature of our kitchen environment.

MAINS

Seared Black Cod Choo Chee - Kipfler - Curry Leaf - Pickled Shallot	54
Roasted Half-Bird Yuzu Tamarind - Charred Corn - Roasted Rice Powder	46
Claypot Tea Smoked Duck Aromatic Rice - Umami Budu - Pomelo - Herbs	58
Eggplant Katsu Terrine Confit Garlic Tofu - Orange Glaze - Fennel	36
Margaret River Wagyu Flank MB8 Wagyu Flank 250g - Bonito Soy - Smoked Chimichurri	70

SIDES

Charred Carrot - Cauliflower Puree - Miso Chili Glaze	18
Green Leaf Salad - Endive - Pickled Daikon - Potato Crisp	16
Short Grain Rice	6



TASTE OF LEXY

A curated multi-course journey through our finest dishes — crafted to showcase the best of our menu-seasonal highlights & premium ingredients. Let us take care of everything.

85 per person

A surcharge of 1.1% applies to all credit card payments. A 10% surcharge applies on weekends and a 15% surcharge on public holidays.

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