

About Lexsi Bistro

Lexsi Bistro is a contemporary neighbourhood restaurant offering a relaxed yet refined dining experience in Inglewood. Our menu is inspired by modern European bistro cuisine, with Mediterranean influences and carefully selected Asian touches, showcasing fresh seasonal produce and bold, balanced flavours.

Our kitchen is led by a chef with over 25 years of experience across reputable venues in Australia, bringing depth, consistency, and refinement to every plate we serve.

At Lexsi Bistro, we offer both a fully licensed bar and the flexibility of **BYO** Any alcoholic beverages any day of the week. A \$5 flat BYO fee applies per guest, giving you the freedom to enjoy your preferred drink alongside our curated wine and beverage list.

Ample free parking is available on-site for our guests.

We are a welcoming space for casual dinners, celebrations, and everything in between, where good food, good wine, and good company come together.

Functions & Group Bookings

Whether you're planning a birthday, corporate event, family gathering, or special celebration, Lexsi Bistro can accommodate your group. We offer flexible dining options and can tailor menus to suit your occasion.

Free on-site parking is available for all guests.

Fully BYO: Any Alcoholic Beverages (corkage \$5 per head of flat fee)

We can tailor your menu to suit your preferences, dietary needs, and special occasions.

Please call us to discuss your function requirements and make a booking.

Function Menu Option 1

2 Course \$55 / 3 Course \$67 Includes corkage ((with 2 course can add dessert later to make 3 course)

To Share

Marinated Sicilian olives

Garlic Bread

Chorizo Grilled Italian Sausage, Danish Feta

Calamari Fritti shallow fried tender baby squid, Aioli

Garlic Prawns Olive oil, chilli, white wine, tomato, basil

MAINS

Barramundi & Local Prawns Pais mash, broccolini, lemon butter sauce GF

Beef Cheeks House speciality, Paris mash, pickled red cabbage, broccolini, red wine jus GF

Lamb Rump Amelia Park Grilled mushroom, Paris mash, red wine jus GF

Seafood Paella barramundi fillets, local prawns, squid, Mussels, Spanish rice

DESSERT

Citrus & Vanilla Crème Brûlée sesame tuile, Raspberry sorbet GFO

Orange & Almond cake Vanilla bean Ice cream, berry coulis

Tiramisu brandy soaked Italian biscuit, light mascarpone cream

Vanilla bean Ice cream (3 scoops)

Function Menu Option 2

2 Course \$60 / 3 course 72 Including Corkage fee

ENTREE

Grilled Barramundi, cauliflower puree, green beans, lemon butter sauce

Local Prawns, olive oil, garlic, chilli, tomato & butter sauce, grilled toast

Angus rump steak chimichurri salsa

MAIN

Pork Ribs honey soy & miso glaze, Asian Slaw GF

Beef Ribs cauliflower puree, tomato & Red wine sauce, gremolata GF

Barramundi & Local Prawns Pais mash, broccolini, lemon butter sauce GF

Beef Cheeks House speciality, Paris mash, pickled red cabbage, broccolini, red wine jus GF

Lamb Rump Amelia Park Grilled mushroom, Paris mash, red wine jus GF

Lamb Shank Paris mash, green beans, port wine jus GF

Crisp skin Pork Belly apple puree, Paris mash, , broccolini, cider jus GF

Angus Sirloin steak Paris mash, portobello mushroom, green beans, peppercorn sauce +\$5

DESSERT

Citrus & Vanilla Crème Brûlée sesame tuile, Raspberry sorbet GFO

Orange & Almond cake Vanilla bean Ice cream, berry coulis

Tiramisu brandy soaked Italian biscuit, light mascarpone cream

Vanilla bean Ice cream (3 scoops)

WEEKLY SPECIALS

BYO

TUESDAY \$25

Barramundi in Red curry sauce

Fragrant rice, pickled cucumber, broccolini, fried shallot, chilli oil GF

Seafood Marinara

Linguine, Shark bay prawns, barramundi fillets, baby squid, tomato sauce, basil

Spinach & Ricotta Ravioli

home made, cherry tomato sauce, basil, parmesan

WEDNESDAY \$25

Beef Cheeks House Speciality, as per menu GF

Spinach & Ricotta Ravioli Home made, cherry tomato sauce, basil, parmesan

THURSDAY \$25

Seafood Marinara

Linguine, Shark bay prawns, barramundi fillets, baby squid, tomato sauce, basil

Chorizo & Prawn Linguine

Linguine, local prawns, spicy Italian sausage, chilli, basil, tomato sauce

Spinach & Ricotta Ravioli

Home made, tomato sauce, basil, parmesan