

Follow us @linabrisbane

A 15% SURCHARGE APPLIES FOR PUBLIC HOLIDAYS.

A 10% DISCRETIONARY SURCHARGE APPLIES TO GROUPS OF 10 AND MORE.

A 2% SURCHARGE APPLIES ON ALL CREDIT CARDS.

NO MULTIPLE SPLIT BILLS, A MAXIMUM OF TWO CREDIT CARDS ACCEPTED PER TABLE

LINA
ROOFTOP

SLUSHY

Peaches & Dreams	\$24
Bacardi Carta Blanca, Rin Quin Quin Peach, White Peach Puree, Citrus, Orgeat	
Floral Affair	\$24
Grey Goose Strawberry & Lemongrass Essence, Aperol, Blood Orange Puree, Citrus, Sage & Kaffir Lime Leaf Syrup	
Miscere	\$24
A Delicious mix of a Floral Affair and topped with our Classic Peach Daquiri	

SPRITZ

Fragum Spritz	\$23
Grey Goose Vodka, Joseph Carton Crème De Fraise Des Bois, Shiso Leaf & Black Pepper infused Martini Bianco Vermouth, Acids, Carbonation	
Aperol Spritz	\$18
Aperol, Prosecco, Soda, Orange, Olive	
Oca Spritz	\$22
Grey Goose Vodka, Martini Bianco Vermouth, Mandarin Oleo, Acids, Sage Stock, Premium Lemon Tonic	

SIGNATURES

Catalina Bellini	\$22
Boysenberry Tea infused Martini Bianco Vermouth, Joseph Carton Crème De Mure, Prosecco, Citrus, Whites, Edible Stamp	
Pashionette	\$21
Bombay Sapphire Gin, Aperol, Passionfruit, Citrus, Whites, Prosecco, Bitters	
Melada Fizz	\$19
Joseph Carton Apricot Brandy, Leatherwood Honey & Apricot Jam, Prosecco	
Loco Coco	\$21
Bacardi Ocho, Joseph Carton White Cacao, Coconut, Acids, Saline, Coffee Bitters	
Conditus Sour	\$24
Patron Resodado, Fino Sherry, Montenegro, Citrus, Jalapeno & Pineapple Syrup, Chartreuse Mist, Chili Salt	
Viridis	\$23
Johnnie Walker Green Label, Dom Benedictine, Salted Peach Syrup, Citrus, Whites, Orange Blossom	
Pluvia Smash	\$22
Tromba Blanco Tequila, Oloroso Sherry, Joseph Carton Crème De Mure, Mint, Citrus, Aromatic Bitters	
Pin Domina	\$21
Bombay Sapphire Gin, Maraschino, Pink Lady Apple Syrup, Verjus, Acids, Cherry Oil, Edible Paint	
Catalina Silver Margarita	\$22
Patron Silver Tequila, De Kuyper Triple Sec, Citrus, house blended Agave, Salt	

POOL ENTRÉES

Warm Bread Selection	\$12
Fresh baked breads, rosemary and garlic, thyme and chilli, olive oil aged balsamic	
Cheese Plate (GFO)	\$45
Selection of local and imported cheeses, condiments	
Charcuterie (GFO)	\$65
Local and imported cured meats and cheeses, condiments	
Wagyu Sliders	\$28
Brioche bun, wagyu patty, smoked onion jam, cheddar, aioli	
Lobster Roll	\$39
Lobster tail, salsa rosa, butter lettuce, sweet and sour pickle, tobiko	
Karaage Chicken (GF)	\$18
Sweet chilli and lemongrass sauce	
Octopus Roulade (GFO)	\$28
Chilli oil, fried capers, chimi churri, lemon	
Calamari Fritte (GF)	\$22
Citrus aioli, gremolata, burnt lime	
Smoked Eggplant Tacos (GF)	\$18
Pico de gallo, whipped tofu, grain crumble, lime	
Shoestring Fries	\$12
Chermoula Chicken Tacos (GF)	\$28
Lina slaw, aioli, burnt lime	

POOL SALADS

Pork Belly (GF)	\$26
Chilli, soy caramel, cucumber, kohlrabi, pickled carrot, daikon, cashews	
Cauliflower and Pomegranate Salad (GF)	\$24
Cauliflower, pomegranate, orange, almond, rocket, orange and vanilla bean dressing	
Caesar Salad (GFO)	\$24
Spec, cos, white anchovie, 62 degree poached egg, grana padano, provencale, dressing	
King Prawns (GF)	\$32
Mango, daikon, herbs, coriander and chilli dressing	

SCHOONER BEERS

Asahi	\$12
Peroni	\$12
Pure Blonde	\$12
Balter XPA	\$12
Brookvale Union Ginger Beer	\$14
4 Pines Pacific Ale	\$12
Lina Larger	\$12

BOTTLE BEERS

Corona	\$12
Great Northern	\$12
Green Beacon 3 Bolt	\$12
Balter Captain Sensible	\$14
Balter IPA	\$16
Young Henry Cloudy Apple Cider	\$12
Eight Day Cider Rosé	\$15
Heaps Normal (Non Alcoholic)	\$10

RAW BAR

Freshly Shucked Oysters (GF/DF) 6 \$19 12 \$36 With veuve mignonette dressing or finger lime caviar and chilli dressing	
Scampi Caviar 25g (GFO) \$185 Crème fraiche, blini's, capers, shallot, finger lime dressing	
Steak Tartar (GF) \$38 Angus tenderloin, egg yolk, dijon, cornichons, capers, chives	
Beef Carpaccio (GFO) \$28 Pecorino custard, capers, pickled shallot, cracked pepper tuille	
Kingfish Crudo (GF) \$26 Lemon, sweet pickled fennel, pomegranate, orange infused white wine reduction, fennel leaves	
Salmon Gravlax (GF) \$26 Blowtorched grey goose and citrus cured salmon, pickled carrot and cucumber, radish, orange gel, ponzu shoyu crème fraiche, salmon roe	
Tuna Tartar (GFO) \$28 Chili, ginger and sesame dressing, nori powder, squid ink tuille	
Ceviche \$28 Choice of salmon, kingfish or ocean trout and nam jim dressing, cucumber, wakame (GF/DF)	
Sashimi with soy, wasabi, and pickled white ginger (GFO)	
Scallops \$26	
Tuna \$28	
Salmon \$22	
Kingfish \$24	
Ocean trout \$22	
Sashimi Platter \$68 Tuna, salmon, kingfish 80g	

LOW/NO ABV

Sandia Sour \$16 Lyres Agave Blanco, Citrus, Jalapeno, Watermelon, Chili Salt	
Pinky Blinder \$17 Lyres Pink London Dry, Raspberry, Soda, Mint, Citrus	
Spicey Highball \$15 Seedlip Spice, Jalapeno & Pineapple Syrup, Citrus, Soda	
Amalfi Sprtiz \$15 Alcohol free Aperol, Soda, Orange	

VODKA

	30 ML	
Grey Goose	\$12	
42 Below	\$11	
Ketel One	\$12	
Belvedere	\$14	
Ciroc	\$13	
Belvedere	\$14	
Grey Goose Strawberry & Lemon Grass	\$13	
Grey Goose Peach & Rosemary	\$13	
Grey Goose Watermelon & Basil	\$13	
Idle Hour	\$12	

GIN AUSTRALIA

	30 ML	
23rd Street Dry	\$14	
23rd Red Citrus	\$14	
Four Pillars Rare Dry	\$13	
Four Pillars Bloody Shiraz	\$14	
Four Pillars Spiced Negroni	\$14	
Four Pillars Olive Leaf	\$14	
Antipodes Pink	\$14	
Brookie's Dry	\$13	
Never Never Triple Juniper	\$13	
Never Never Juniper Freak	\$14	
Patient Wolf Premium	\$13	
Poor Tom's Strawberry	\$14	
Wolf Lane Tropical	\$13	

GIN INTERNATIONAL

	30 ML	
Bombay Sapphire	\$11	
Bombay Bramble	\$12	
Bombay Sapphire Sunset	\$12	
Tanqueray	\$12	
Tanqueray 10	\$14	
Hendricks	\$13	
Aviation	\$13	
Plymouth	\$13	
Sipsmith London Dry	\$13	

RUM

	30 ML	
Bacardi Carta Blanca	\$11	
Bacardi Ocho	\$11	
Bacardi Spiced	\$12	
Dictador 12yo	\$14	
Plantation 5yo	\$13	
Ron Zacapa 23yo	\$16	
Ron Zacapa XO	\$32	

AGAVE

30 ML

Patron XO	\$13
Sotol Platinum	\$27
Tromba Blanco	\$12
Tromba Reposado	\$13
Tromba Anejo	\$15
Clase Azul Reposado Tequila	\$45
SCOTTISH WHISKEY	
	30 ML
Johnnie Walker Black Label	\$11
Aberlour 12yo	\$14
Aberlour A' Bunadh	\$20
Ardbeg 10yo	\$16
Balvenie 21yo Port Wood	\$50
Bowmore 12yo	\$14
Bowmore 18yo	\$26
Caol Ila 12yo	\$17
Dalwhinnie 15yo	\$15
Glenfiddich 15yo	\$18
Johnnie Walker Green	\$15
Johnnie Walker Blue	\$35
Lagavulin 16yo	\$18
Laphroig 10yo	\$16
Macallan 12yo Double Wood	\$16
Macallan 12yo Sherry Cask	\$18
Oban	\$16
Talisker 10yo	\$14
Talisker Port Ruighe	\$15

AMERICAN WHISKEY

30 ML

Woodford Reserve	\$11
Buffalo Trace	\$12
Bulliet	\$12
Bulliet Rye	\$12
Eagle Rare 10yo	\$16
Jack Daniels	\$12
Canadian Club	\$13
Knob Creek Rye	\$15
Makers Mark	\$12
Whistle Pig Rye 12yo	\$19
INTERNATIONAL WHISKEY	
	30 ML
Hellyers Road Single Malt	\$15
Starward Nova	\$16
Starward Two Fold	\$13
Ichiros Malt & Grain	\$16
Nikka From The Barrel	\$15
Nikka Yoichi Single Malt	\$22
Shinobu 10yo Mizunara	\$23

PISCO

30 ML

Barsol Quebranta	\$12
Barsol Mosta Verde	\$13
Demino De Los Andres Pisco	\$13
Macchu Pisco	\$13

BOTTLE SERVICE

Grey Goose 700ML	\$375
Grey Goose 1.75L	\$900
Grey Goose 3L	\$1,650
Belvedere 700ML	\$400
Belvedere 1.75L	\$950
Belvedere 3L	\$1,650
Ciroc700ML	\$400
Bombay Sapphire	\$350
Four Pillars Rare	\$375
Bacardi Carta Blanca	\$350
Bacardi Ocho	\$350
Mixers Carafe	\$15
Johnnie Walker Black	\$350
Patron Silver	\$400
Patron Anejo	\$600