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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

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/DF) \$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/DF)	
Scallops \$26	
Tuna \$28	
Salmon \$22	
Kingfish \$24	
Ocean trout \$22	
Sashimi Platter \$68 Tuna, salmon, kingfish 80g	

ENTRÉES

Warm Bread Selection \$14 Fresh baked breads, rosemary and garlic, thyme and chilli, olive oil aged balsamic	
Seafood Platter (GFO) \$296 Market fresh seafood, condiments and breads 2-4 to share	
King Prawns Starter (GF/DF) \$32 Mango, daikon, herbs, coriander and chili dressing	
Moreton Bay Bug Raviolo \$28 Bug mousse, bisque, green oil crispy shallot	
Octopus Roulade (GF/DF) \$28 Chili oil, fried capers, chimi churri, lemon	
Scallops (GFO) \$36 Pan seared with petite pois ala francaise, jamon crumble	
Beetroot Carpaccio (GFO) \$22 House labneh, grain crumble, basil, vinaigrette	

GRILL

Served with red wine jus or selection of condiments (Café de Paris, whole grain mustard, horseradish)

Rib Fillet 300g \$66 Black Onyx Mb 4-5	
Sirloin 300g \$98 Morte co. Phoenix Wagyu mb 6+	
Flank Steak 1.1KG \$125 Cold smoked Black Onyx Mb 4+	
Market Plate Fish MP With sauce vierge and lemon	
Chermoula Butterfied Chicken 1.2KG \$48 Chermoula chicken, cumin yoghurt (GF)	

MAINS

Fire Roasted Eggplant (GF/DF/ VE) \$28 Whipped tofu, heirloom cherry tomato, herb oil, grain crumble	
Duck Breast (GF) \$46 Confit fennel, orange, burnt carrot puree, chilli salted macadamia, jus lie	
Confit Ocean Trout (GF/DFO) \$44 Pan seared, burnt gem, sauce vierge, confit yolk, lemon, furikake dust	
Snapper Meuniere \$48 Beurre meuniere, ciabatta	
Lobster Thermidor \$96 With leaf salad	
Pork Belly (GF) \$42 Spinach cream, king oyster, broad beans, kale, jus lie	

SALADS

Pork Belly Salad (GF/DF) \$26 Chilli, soy caramel, cucumber, kohlrabi, carrot, daikon, cashew	
Cauliflower and Pomegranate Salad (GF/DF) \$24 Cauliflower, pomegranate, orange, almond, rocket, orange and vanilla bean dressing	
Caesar Salad \$24 Spec, cos, white anchovie, 62 degree poached egg, grana Padano, provencale, dressing	

SIDE OPTIONS

Roast Carrots (GF) \$12 Labneh, hazelnut dukkha	Sarladaises Potato \$12 Wagyu fat, garlic, herbs	Green Leaf Salad \$12 House Vinaigrette
Shoestring Fries \$12 Smoked salt, aioli	Cauliflower & Pomegranate Salad \$12 Cauliflower, pomegranate, chickpea, orange and vanilla bean dressing	
Truffled Mac'n'Cheese \$12	Witlof Salad \$12 Witlof, orange, pickled shallot, candied walnuts, vinaigrette	