



LINA  
ROOFTOP

**FESTIVE FUNCTIONS & EVENTS**

EVENTS@LINAROOFTOP.COM.AU | 0439 999 870

## LINA ROOFTOP

Lina rooftop welcomes you to a 1,500sqm one of a kind multi-faceted venue that captures the Mediterranean finest qualities of a beach club vibe on a rooftop, featuring an Instagram-worthy 30 metres infinity pool, a chic indoor / outdoor restaurant for out-of-this-world dining and a breezy open-air terrace & sunken rosé lounge perfect for sunset cocktail-sipping. This is the place to be and to be seen...a unique day-to-night venue.





*Octopus Terrine, Chimi Churri, Lemon*

## FESTIVE COLD CANAPÉ PACKAGES

**\$5 per canape**

Ham hock terrine, chicharrons, fermented apple chutney

Salmon Mousse en cucumber croute, harissa

Tuna Ceviche, preserved lemon salsa, tobiko

Beef Carpaccio, Pecorino Custard, Fried Capers

Salted Cod Brandade, Sourdough Croute, Dill, E.V.O.O

Smoked Chicken and Pate en Croute, Port Gel

Octopus Terrine, Chimi Churri, Lemon

Blue Cheese Mousse Tartlets, Caramelised Figs

Seared Tuna, Ponzu, Sesame, Sriracha Aioli



# FESTIVE HOT CANAPÉ PACKAGES

## **\$5 per canape**

Mini Beef wellingtons, smoked jalapeno jam

Coffee brine chicken lollipops, Glace Icing

Confit duck sliders, chaka, kimchi

Smoked Salmon Brandade Lollipops, lemongrass, ginger and chilli topping

Seared Wagyu, Crème Fraiche, Tobiko

Smoked Chicken Sliders, Slaw, Mango Salsa

Half Shell Scallops, Beurre Meuniere, Provencale

Lobster Mousse Tortellini, Bisque, Green Oil, Fried Shallot

Kataifi Prawn Skewers, Lemongrass Sweet Chilli Dipping Sauce

## **Vegetarian Canape \$4.50 per canape**

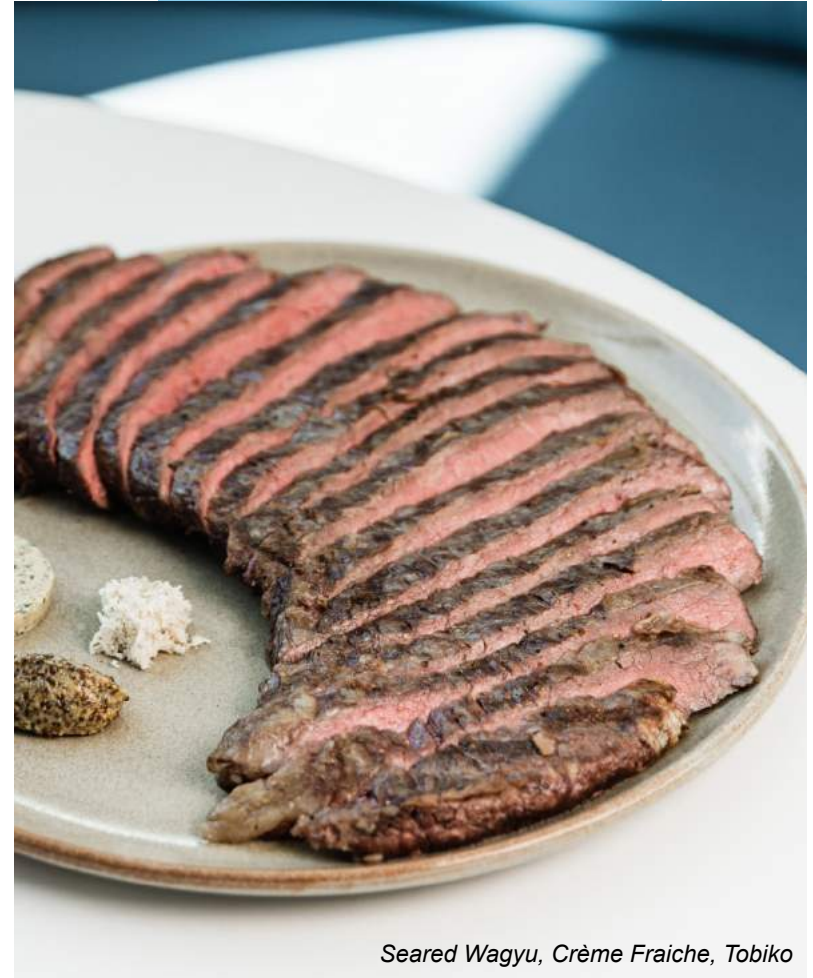
Avocado Mousse Tartlets, Charred Corn Salsa, Finger Lime

Cucumber Roulade, Avocado, Whipped Tofu, Harissa, Lemon Myrtle

House made sushi, chef's selection, soy, pickled white ginger, wasabi

Beetroot and Basil Arancini, Tzatziki

3 Cheese Croquette, Salsa Verde, Chilli Threads



*Seared Wagyu, Crème Fraiche, Tobiko*





*Crispy pork belly bites, apple cider and chilli sauce*

## FESTIVE SUBSTANTIAL CANAPÉ MENU

**\$15 per bowl**

Seared tuna soft shell taco, asian style slaw, ponzu shoyu mayo,  
fried shallot

Mini poke bowl, teriyaki beef, rice, avocado, edamame, cucumber,  
pickled daikon, carrot, sesame dressing

Mini salad cups, chefs' choice of salads made with fresh  
seasonal produce

Tempura Tofu Bao, Asian Slaw, Kecap Manis, Fried Shallot, Kewpie

Pulled lamb taquito, huevos rancheros

Crispy pork belly bites, apple cider and chilli sauce

Popcorn Chicken, Sambal





## FESTIVE SET MENU \$89 PER PERSON

### **Entrée**

*(Pick 2 on Alternative Serve)*

Ham hock terrine, chicharrons, pickle salsa,  
apple cider gastrique

Quail escabeche, heirloom tomato, orange  
Half shell scallops, beurre meuniere,  
provencale

Duck breast, chaka, roast baby beets,  
ver jus

### **Main**

*(Pick 2 on Alternative Serve)*

Crispy skin chicken breast, parsnip cream,  
wild mushroom, jus lie

Turkey roulade, burnt sprouts, poms puree,  
blackberry jus

Eye fillet, mushroom duxelles, fondant  
potato, red wine jus

Pan seared swordfish, ponzu beurre blanc,  
asparagus, jamon crumble

### **Dessert**

*(Pick 2 on Alternative Serve)*

Red wine poached pear, pistachio crumble,  
white pepper foam

Croissant bread and butter pudding, crème  
anglaise, berries, vanilla bean gelato

Pavlova, passionfruit curd, berries, Chantilly,  
candied pecans



## BEVERAGE PACKAGES

### Cannes Package

Little Angel Pinot Grigio  
Howard Park 'Flint Rock' Pinot Noir  
Casa Donoso Carmenere Rose  
Pure Blonde Draft  
Corona Bottle  
Soft drinks

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*\$79 pp*  
*Add house spirits - 3 hours \$95 pp*

### South Beach Package

Fragum Spritz Spritz or Aperol spritz on  
arrival for each guest  
Panul Sauvignon Blanc  
Casa Donoso Carmenere Rose  
Howard Park 'Flint Rock' Pinot Noir  
Balter XPA Draft  
Corona Bottle  
Soft drinks

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*\$109 pp*  
*Add house spirits - 3 hours \$120 pp*



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