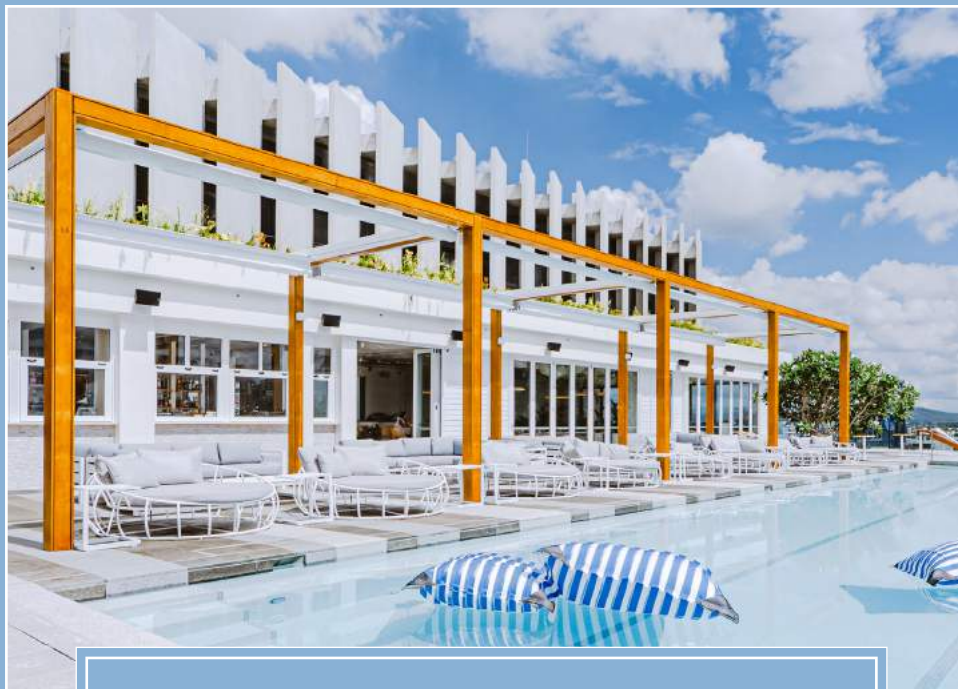


LINA

ROOFTOP



FUNCTIONS & EVENTS

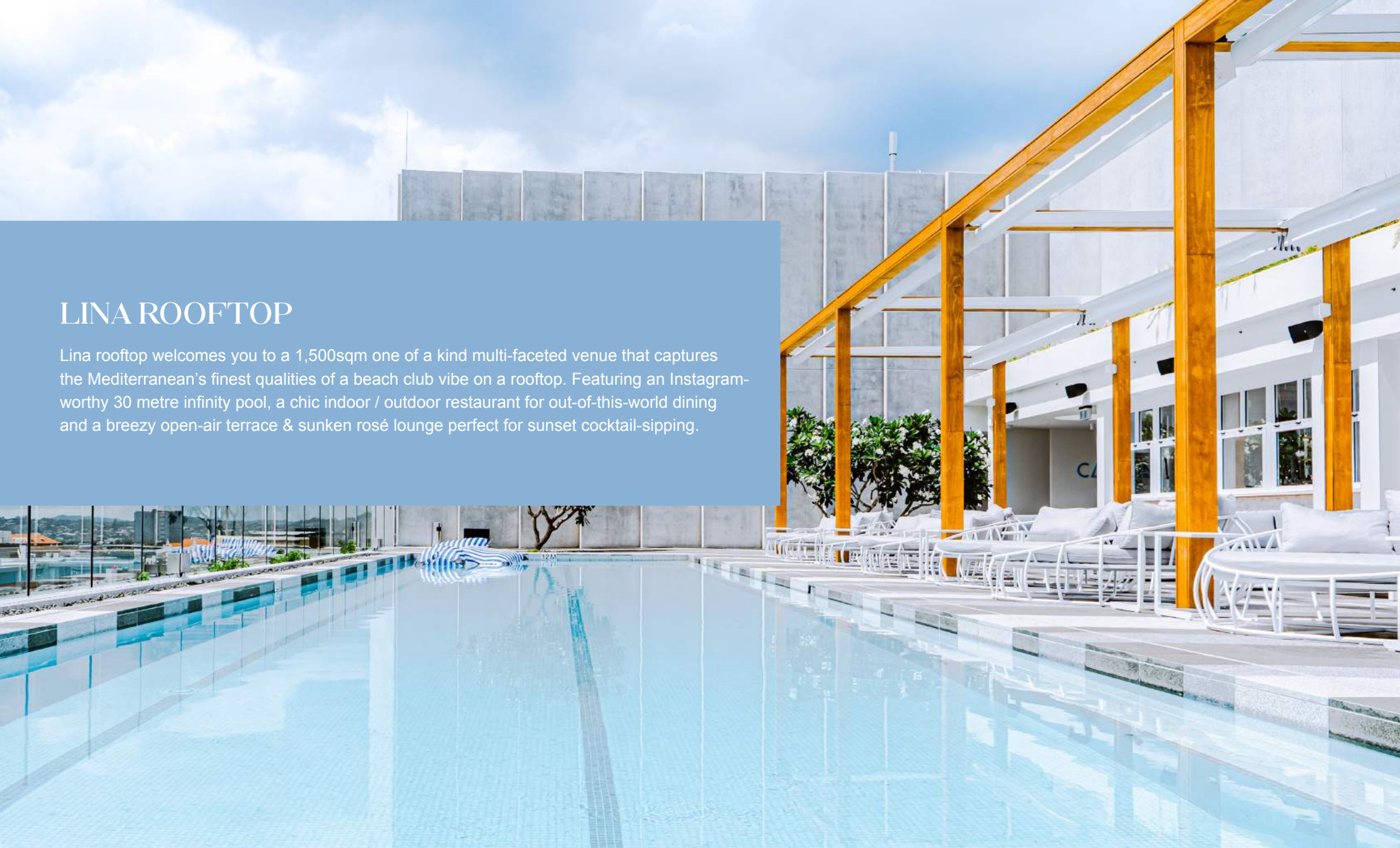
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LINA ROOFTOP

Lina rooftop welcomes you to a 1,500sqm one of a kind multi-faceted venue that captures the Mediterranean's finest qualities of a beach club vibe on a rooftop. Featuring an Instagram-worthy 30 metre 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.



CANAPÉS

COLD

- Salted cod brandade, sourdough croute, dill, e.v.o.o (GFO, DF)
- Chicken and pate en croute, port gel (GFO)
- Seared tuna, ponzu, sesame, sriracha aioli (DF)
- Pork rilette, cornichon, seeded mustard, chicharron (GF, DF)
- Prosciutto and caramelised fig (GF, DF)
- Smoked salmon mousse, blini, salmon roe, dill (GFO)

Vegetarian / Vegan

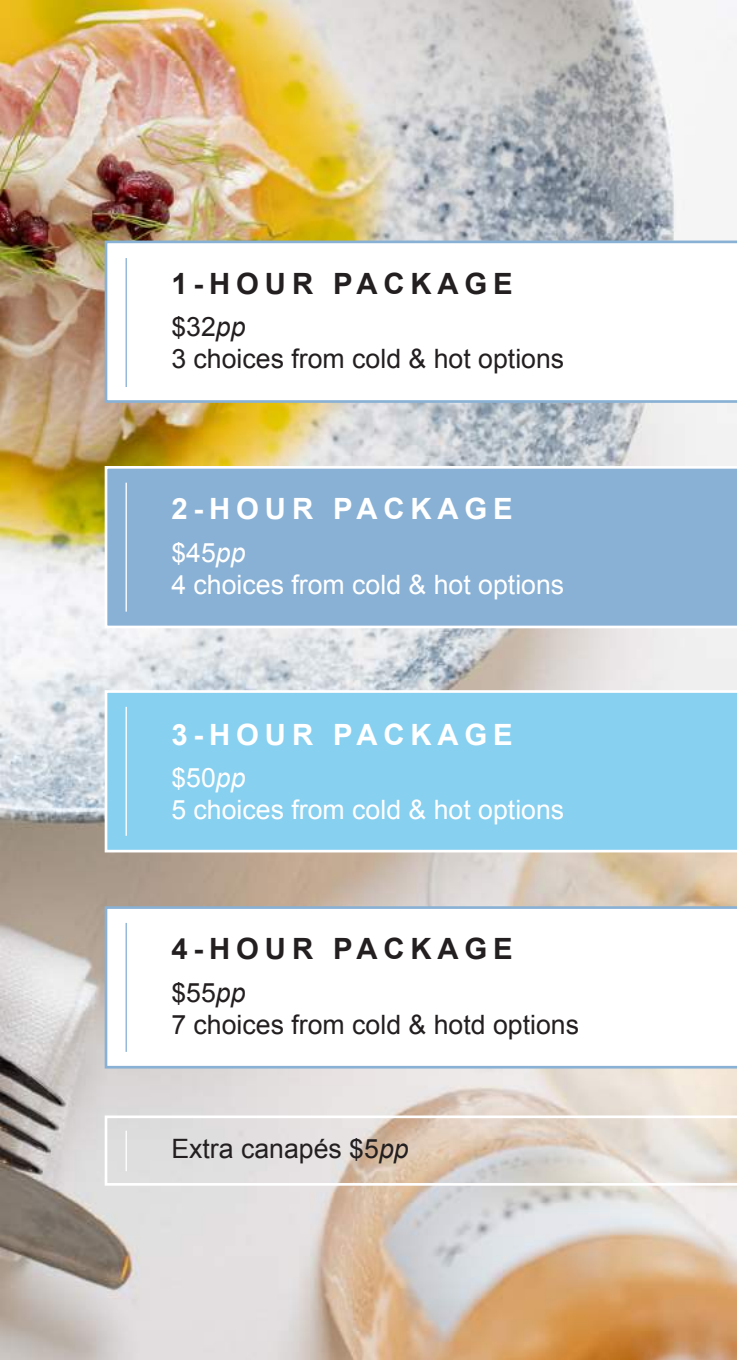
- Avocado en cucumber croute, whipped tofu, harissa, lemon myrtle (VE)
- House made sushi, chefs selection, soy, pickled white ginger, wasabi (VEO)
- Blue cheese mousse tartlets, caramelised figs (VEG)

HOT

- Blowtorched wagyu sirloin, crème fraiche, tobiko (GF)
- Pincho morunos, minted yoghurt (GF)
- Kataifi prawn skewers, lemongrass and sweet chilli dipping sauce
- Mussels, chilli and lime butter, fried shallot (GF, DF)
- Chicken lollipops, chilli soy caramel, sesame (GFO, DF)
- Chicken, mushroom and cheese fillo bites, harissa

Vegetarian / Vegan

- Beetroot and basil arancini, tzatziki (VEO, DFO)
- 3 cheese croquettes, chimichurri, chilli threads (VEG)
- Haloumi skewers, sofregit (VEG)



1-HOUR PACKAGE
\$32pp
3 choices from cold & hot options

2-HOUR PACKAGE
\$45pp
4 choices from cold & hot options

3-HOUR PACKAGE
\$50pp
5 choices from cold & hot options

4-HOUR PACKAGE
\$55pp
7 choices from cold & hotd options

Extra canapés \$5pp



CANAPÉS

SUBSTANTIAL

Cold & Hot

Beef carpaccio, ponzu shoyu crème fraiche, fried shallot, wasabi emulsion, pea shoots (GF, DFO)

King prawn cos cups, salsa rossa, wakami, togarashi (GF, DF)

Scallop ceviche taco, iceberg, pico de gallo, aji verde, furikake (GF, DF)

Tempura fried mushroom slider, truffled aioli, fetta, butter lettuce (VEG)

Pulled pork slider, house bbq, slaw

Half shell scallops, beurre meuniere, provencale (GFO)

Additional \$5pp

BOXES & BOWLS

Cold & Hot

Mini poke bowl, teriyaki chicken, white short grain rice, avocado, edamame, pickled ginger, carrot, cucumber wakame, sesame dressing (GFO, DF)

Mini salad cups, chefs choice of salads made with fresh seasonal produce (GFO, DFO)

Haloumi skewers, sofregit (VEG)

Roast beetroot risotto, chaka, puffed wild rice, basil (VEO, GF)

Popcorn chicken, sriracha aioli (GFO, DFO)

\$15 *per item*. Minimum order 25

GRAZING TABLE

Lina’s live stations elevates the whole dining experience as Chef’s interact and engage with diners during the preparation of each portion.

CHEESE, FRUITS AND NUTS STATION

Table length: 3000 x 990

\$2,000

Chefs selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced, and roasted nuts, seeds and dried fruits

Seasonal fresh fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

CHARCUTERIE STATION

Table length: 3000 x 990

\$2,500

Chefs selection of artisan cheese from local producers and specialty importers

Chefs selection of cured meats from specialty producers both locally sourced and regionally imported

Selection of candied, spiced, and roasted nuts, seeds and dried fruits

Seasonal fresh fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads





LIVE STATIONS

Lina's live stations elevates the whole dining experience as Chef's interact and engage with diners during the preparation of each portion.

OYSTERS (GFO/DFO)

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

\$2,500

POKE BOWL (GFO/DFO/VEO/VEGO)

50 portions

Miso salmon, teriyaki chicken, marinated tofu

Short grain white rice, brown rice, pearl barley

Cucumber, wakami, carrot, raddish, edamame, shredded nori

Miso dressing, wasabi emulsion, nam jim, sesame ginger dressing

\$1,250

PAELLA (GFO)

50 portions

Chicken, chorizo, prawns, mussels, baby squid, vongole, sofregit, arborio, cherry tomato

Gremolata, lemon

\$1,200

SASHIMI (GFO/DFO)

60 portions

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$1,200

ALTERNATIVE DROP MENU

Select 2 options from each course. Minimum 10 guests.

APPETISER

Pan seared ½ shell scallop, squid ink puree, saffron tuille (GFO)

King prawn cos cups, salsa rossa, wakame, shichimi togarashi (GFO, DF)

Live shucked oyster, fingerlime and chilli dressing (GFO, DF)

MAIN

Crispy skin chicken breast, parsnip cream, wild mushrooms, basil, jus lie (GF, DFO)

Duck breast, burnt carrot puree, braised fennel, salted chilli macadamia, orange, jus lie (GF, DFO)

Pan seared cold smoked salmon, burnt shallot, asparagus, bearnaise (GF)

Roast beetroot risotto, pecorino, chaka, basil, puffed wild rice (GF, VEO)

Pork belly, laksa, soba noodles, chicharron dust, shitake, pea shoots (GF)

ENTRÉE

Mushroom ragu, pappardelle, gremolata, pine nuts (VEG, DFO)

Kingfish crudo, sweet pickled fennel, orange infused white wine reduction, pomegranate (GF, DF)

Sea perch ceviche, aji verde, tomato, spanish onion, sweet potato crisps (GF)

Beef carpaccio, ponzu shoyu crème fraiche, wasabi emulsion, fried shallot, pea shoots (GF, DFO)

DESSERT

Chocolate marquise, berries, honeycomb, raspberry powder (GF)

Crème caramel, berries, vanilla tuille (GFO, VEG)

Apple and cinnamon harumaki, coeur ala crème, apple gel, crumble (VEG)

2 COURSE

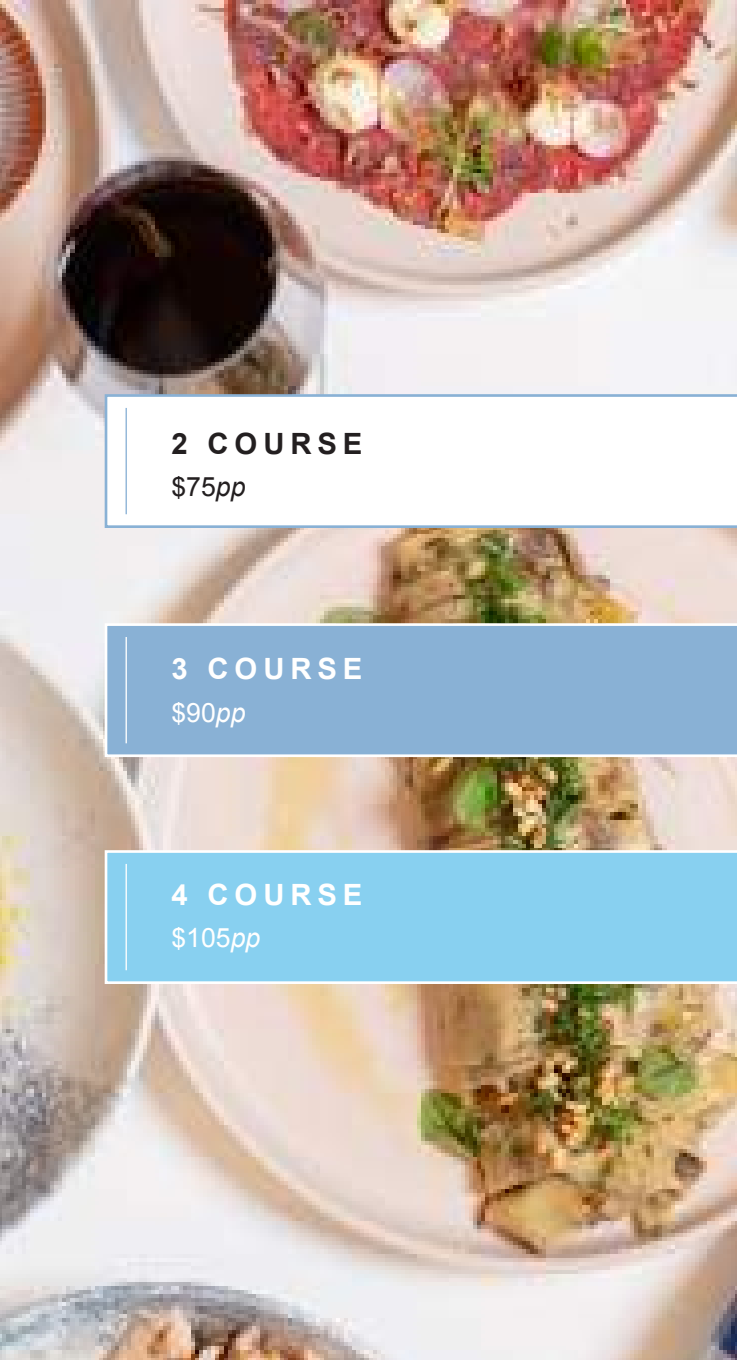
\$75pp

3 COURSE

\$90pp

4 COURSE

\$105pp



BANQUET SHARING MENU

Minimum 2 course selection. Minimum 10 guests.

APPETISER

Warm bread selection (DFO)

Live shucked oysters, finger lime and chilli dressing (GF, DF)

ENTRÉE

King prawn cups, salsa rossa, cucumber, wakami, schichimi togarashi (GF, DF)

Seared ½ shell scallop, squid ink puree, saffron tuille (GFO)

Chef's selection sashimi, shoyu, white pickled ginger, wasabi (VEO, VEGO, DFO)

Roast beetroot risotto, puffed wild rice, chaka, basil (GF, DFO)

MAIN

Herb crusted slow roast lamb shoulder (DFO, GFO)

Roast beetroot salad, rocket, fetta, candied pepita, heirloom tomato (GF, DFO)

Lina slaw, miso dressing (GF, DFO)

Truffled mac n cheese

Mushroom ragu pappardelle, gremolata, pinenuts, e.v.o.o (VEG, DFO)

DESSERT

Apple and cinnamon harumaki, couere ala crème, apple gel (VEG)

Skillet cookie, vanilla bean gelato, salted caramel, chocolate crisps (VEG)

Crème caramel, berries, vanilla tuille (VEG)



2 COURSE

\$90pp

3 COURSE

\$125pp

4 COURSE

\$155pp



BABY SHOWER PACKAGE

LINA'S GRAZING STYLE

Lina's sandwiches

Cheese and charcuterie

Fruit platter

Sushi platter (VEGO & GF)
Vegetable, chicken, beef

Sweets, cupcakes, pastries and slices

\$55pp. Minimum 20 guests

3 HOUR DRINKS PACKAGES

TOULOUSE PACKAGE

Zilzie Sauvignon Blanc

Zilzie Prosecco

Zilzie Rosé

Zilzie Shiraz

Pure Blonde Draft/ Estrella Draft

Soft Drinks

\$60pp

\$89pp including house spirits for 2 hours

CANNES PACKAGE

Little Angel Pinot Grigio

Bladen Sauvignon Blanc

Matho DOC Prosecco

La Tonelle Rosé

Soumah Pinot Noir

Noisy Ritual Shiraz

Selection of House Draft Beers

Soft drinks

\$79pp

\$95pp including house spirits for 2 hours

SOUTH BEACH PACKAGE

Grey Goose Vodka Spritz or Aperol Spritz on arrival for each guest

Little Angel Pinot Grigio

Panul Sauvignon Blanc

Chandon Blanc de Blanc

Villa AIX Rosé

Soumah Pinot Noir

Noisy Ritual Shiraz

All draft and bottled beers

Soft drinks

\$109pp

\$120pp including house spirits for 2 hours