



12M
15W

LINA
ROOFTOP

LUXURY ROOFTOP EXPERIENCE



Boasting a chic mediterranean indoor / outdoor restaurant with breath taking views of the river and city skyline, we welcome you to Brisbanes most desired rooftop destination. Lina.

Offering spaces for groups of 10 – 500 our impressive food menus, extensive drinks list, open air terrace and prestige restaurant make Lina a sought-after destination. Our dedicated events team will work with you to create a truly memorable experience.

CANAPÉ PACKAGES

SUNSET SNACKS

5 x canapes (substantials +\$3) - \$35pp

LINA APPETIZER

5 x canapes (substantials +\$3)
+ 1 x fork dishes - \$50pp

SKY HIGH DINING

7 x canapes (substantials +\$3)
+ 2 x fork dishes - \$75pp

*most popular

STANDING DEGO

7 x canapes (substantials +\$3)
+ 3 x fork dishes + 1 dessert - \$95pp

Additional canapes + \$7.50pp, substantials + \$10pp & fork dishes/boxes + \$17.5pp



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 tartlets

Smoked salmon mousse, blini, salmon roe, dill

VEGETARIAN / VEGAN

Whipped tofu en cucumber croute, harissa, lemon myrtle (ve)

House made sushi, chefs selection, soy, pickled white ginger, wasabi (v)

Blue cheese mousse tartlets, caramelised fig jam (v)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

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)

Chicken lollipops, chilli soy caramel, sesame (gfo, df)

VEGETARIAN / VEGAN

Beetroot and basil arancini, tzatziki (veo, dfo)

3 cheese croquettes, chimichurri, chilli threads (v)

Crispy haloumi bites, sofregit, micro basil (v)





CANAPÉS

SUBSTANTIAL • HOT & COLD

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, dfo)

Herb and garlic roasted mushroom slider, truffled aioli, fetta, butter lettuce (v)

Wagyu beef slider, smoked tomato jam, cheddar, aioli

Half shell scallops, beurre meuniere, provencale (gfo)

FORK DISHES • HOT & COLD

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)

Sweetcorn risotto, caramelised corn, crispy basil, basil oil (gf, veo)

Popcorn chicken, sriracha aioli (gfo, dfo)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

GRAZING TABLE

The show piece of any event, make a statement with Lina's decadent grazing stations.

CHEESE, FRUITS & NUTS STATION

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

\$2,000

Table length: 3000 x 990

CHARCUTERIE STATION

Chefs selection of artisan cheese from local producers and specialty importers

Chefs selection of cured meats from pecialty 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

\$2,500

Table length: 3000 x 990





LIVE STATIONS

SASHIMI (gfo, dfo)

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$1,750

OYSTERS (gfo, dfo)

100 portions

Shucked to order

Selections of condiments

Lina ice sculpture

\$2,500

POKÉ BOWL (gfo, dfo, vo, veo)

60 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

\$1,750

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

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

ALTERNATE DROP MENU

Select 2 options from each course. Minimum 10 guests.

ENTREE

Half shell scallop, goma, shallot, red oil (gf, df)

Grilled king prawn, yum yum, furikake, burnt lemon (gfo, dfo)

Chicken, yakitori sauce, lemon, wasabi leaf (gf, df)

Pork loin, ssamjang, sesame (gfo, dfo)

Beef cheek croquette, nduja butter

Steak tartare, soy and kewpie dressing, shallot, shiso, sesame, egg yolk, wonton crisp (gfo, dfo)

Porcini and black truffle arancini, smoked pepper emulsion, rocket, grana padano (v)

Spicy tuna roll, tuna, sriracha mayo, sesame, green shallot (gf, df)

Salmon roll, salmon, avocado, cucumber, smoked salmon pearls (gf, df)

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MAIN

NSW wagyu tritip MB 8-9, cold smoked, burnt cauliflower cream, salsa verde

Chicken katsu, cabbage slaw, buttermilk emulsion, lemon

Pork belly, tare glaze, edamame puree, enoki, chicharron dust (gf, df)

Sweet corn risotto, caramelised corn, basil, basil oil

Thousand guineas rib fillet MB 2+, slaw, red wine jus (gf, df)

DESSERT

Apple and cinnamon harumaki, couere ala crème, textures of apple, biscuit

Deconstructed pavlova, berries, passionfruit, lemon curd, whipped vanilla mascarpone (gf, dfo, v)



2 COURSE
\$75pp



3 COURSE
\$90pp



2 COURSE
\$75pp

3 COURSE
\$90pp

4 COURSE
\$105pp

BANQUET SHARING MENU

Minimum 2 course selection. Minimum 10 guests.

APPETISER

Live shucked oysters (gf, df)

Chef's selection nigiri (gf, df)

ENTREE

Garlic and white bean hummus, pita (gfo, df, ve)

Grilled King Prawn, yum yum, furikake, burnt lemon (gfo, dfo)

Chicken, yakitori sauce, lemon, wasabi leaf (gf, df)

Porcini and black truffle arancini, smoked pepper emulsion, rocket, grana padano (v)

Crispy rice, schichimi togarashi, green shallot, kewpie (gf, df)

MAIN

Sovereign 12 hour lamb shoulder, gremolata, lamb jus (gf, df)

Roast duck half, bok choi, edamame, chilli, shoyu chili and garlic dressing (gf)

Chicken katsu, cabbage slaw, buttermilk emulsion, lemon

Gem lettuce, bacon bits, buttermilk emulsion (gf)

Green bean, edamame, chilli, crispy shallot, miso vinaigrette (gf, df, v)

Pan rosti, kewpie, okonomiyaki style sauce, shallot (gf)

DESSERT

Apple and cinnamon harumaki, couere ala crème, textures of apple, biscuit

Deconstructed pavlova, berries, passionfruit, lemon curd, whipped vanilla mascarpone. (gf, dfo, v)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option



BABY SHOWER PACKAGE

LINA'S GRAZING STYLE

Lina's sandwiches

Cheese and charcuterie

Fruit platter

Sushi platter (v, gf)
Chef's selection

Sweets, cupcakes, pastries and slices

\$55pp. Minimum 20 guests

BEVERAGE PACKAGES

*Cash bar option available

TOULOUSE PACKAGE

Zilzie Sauvignon Blanc

Zilzie Prosecco

Zilzie Rosé

Zilzie Shiraz

Pure Blonde Draft / Estrella Draft

Soft Drinks

2 x hour: **\$50pp** • 3 x hour: **\$65pp**

4 x hour: **\$75pp**

Upgrade to include a 2 hour spirits package for an additional \$29pp

CANNES PACKAGE

Little Angel Pinot Grigio

Bladen Sauvignon Blanc

Matho DOC Prosecco

The Pale Rosé by Whispering Angel

Howards Park Pinot Noir

Noisy Ritual Shiraz

Selection of House Draft Beers

Soft Drinks

2 x hour: **\$65pp** • 3 x hour: **\$85pp**

4 x hour: **\$100pp**

Upgrade to include a 2 hour spirits package for an additional \$20pp

SOUTH BEACH PACKAGE

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

Little Angel Pinot Grigio

Panul Sauvignon Blanc

Chandon Blanc de Blanc

M by Minuty

Howards Park Pinot Noir

Noisy Ritual Shiraz

All Draft and Bottled Beers

Soft Drinks

2 x hour: **\$85pp** • 3 x hour: **\$115pp**

4 x hour: **\$140pp**

Upgrade to include a 2 hour spirits package for an additional \$17pp



Interested in hosting an event with us,
please contact our events team

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