



12M

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

\*Minimum 20 guests

## SUNSET SNACKS

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

## LINA APPETIZER

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

## SKY HIGH DINING

\*most popular

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

## 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 CANAPÉS

Beef tartare on baguette, chives, cornichon, dijon

Pork Rilette, cornichon, seeded mustard, chicharron (gf, df)

Prosciutto and caramelised fig tartlets (gfo)

Duck liver pate en croute, orange gel, hazelnut

Blue cheese mousse tartlets, caramelised figs (v)

House made sushi, Chef's selection, pickled white ginger, shoyu (v)

Potato brandade, sourdough croute, dill, e.v.o.o (ve)

## HOT CANAPÉS

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

Kataifi prawn skewers, lemongrass and sweet chilli dipping sauce

Panisse, sauce gribiche (v, gf)

Lamb shoulder croquette, rosemary salt cumin curd

Beetroot and basil arancini, coyo tzatziki (ve)

Cheese croquette, verte (v)

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





# CANAPÉS

## COLD SUBSTANTIAL

Prawn cocktail cos cups, avocado cream, smoked chipotle emulsion, chives

## COLD FORK DISHES

Mini poke bowl, teriyaki chicken, seasoned rice, edamame, pickled ginger, carrot, cucumber wakame, sesame dressing (gfo, df)

Mini salad cups, Chef's selection of salads of fresh seasonal produce

## UPGRADES

Freshly shucked live oysters with finger lime chilli dressing (gf, df) **12 for \$50**

## HOT SUBSTANTIAL

Wagyu beef slider, smoked onion jam, cheddar, aioli

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

## HOT FORK DISHES

Fried cauliflower, cauliflower cream, sauce vierge, walnuts (v, veo)

Beetroot risotto, basil, grana padano (v, veo)

## DESSERT

Chocolate brownie bites, whipped mascarpone

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. Table length 3000mm x 990mm.

## CHEESE, FRUIT & NUT STATION

Chef's 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

## CHARCUTERIE STATION

Chef's selection of artisan cheese from local producers and specialty importers

Chef's selection of cured meats 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

\$2,500

## DESSERT STATION

Chef's selection of artisan cheese from local producers and specialty importers

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

Chef's selection of petit fours

\$2,000





## 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.

### 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

Selection of condiments

Lina ice sculpture\*

\$2,500

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

\* Ice sculpture requires 3 weeks notice

# ALTERNATE DROP

Select 2 options from each course. Minimum 10 guests.

## ENTREE

Duck liver parfait, orange, pickle, hazelnut, brioche

Roasted prawns, virgin sauce, baby leaf sorrel (gf, df)

Classic beef tartar, dijon, capers, cornichon, chives, egg yolk with potato crisps (gf, df)

Olive tapenade, baguette (v, df, gfo)

## MAIN

Grilled pork tomahawk, spices and citrus honey (gf, df)

Cauliflower steak, cauliflower cream, sauce vierge, persillade, chilli oil, candied walnuts (v, gf, dfo)

Roasted half chicken, freekeh, herbs, citrus dressing (df)

Oyster blade steak au poivre, leaf (gf)

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

## DESSERT

White chocolate crème brulee, almond biscotti, whipped mascarpone (v)

Deconstructed tiramisu, coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème

## UPGRADES

Freshly shucked live oysters with finger lime chilli dressing (gf, df) **\$5ea**

Caviar with condiments and lavosh (df, gfo)  
**\$240 per 30g tin**

## SHARED SIDES 1 for \$8 2 for \$12 3 for \$15

Garlic and herb roasted new potatoes (v, gf)

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette (v, gf, dfo)

Panisse, sauce gribiche (v, gf, df)

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)

Brioche, cherry smoked butter

## ENTREE

Buratta, grape tomato, fig, herbs, e.v.o.o, baguette (v, gfo)

Panisse, sauce gribiche (v, gf, df)

Olive tapenade, baguette (v, gfo)

Prawn cocktail, avocado, smoked chilli dressing, mayonnaise, gem (gf)

Duck liver parfait, orange, pickle, hazelnut, brioche

## MAIN

Lamb shoulder, lamb sauce, persillade (gf, df)

Roasted free range chicken, chicken jus (gf, df)

Garlic and herb roasted new potatoes (v, gf)

Blue cheese, rocket, burnt pumpkin, pickled spanish onion, candied pepita, mustard vinaigrette (v, gf, dfo)

## DESSERT

White chocolate crème brulee, almond biscotti, whipped mascarpone (v)

Deconstructed tiramisu, coffee crème, biscuit, coffee pearls, chocolate crisps, mascarpone crème

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

# BEVERAGE PACKAGES

\*Cash bar option available \*Minimum 20 guests

## TOULOUSE PACKAGE

BTW Sauvignon Blanc

BTW Prosecco

BTW Rosé

BTW 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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