



LINA
ROOFTOP

A decorative plant with thin, dark stems and small, yellowish-green flowers is positioned in the bottom left corner of the image. The plant's branches extend upwards and outwards, adding a natural, organic feel to the composition. The background is a solid, light blue color.

Sky-High Dining

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)

\$35 per person

Most Popular

SKY-HIGH DINING

7 x canapes (substantials +\$3)

+ 2 x fork dish

\$75 per person

LINA APPETIZER

5 x canapes (substantials +\$3)

+ 1 x fork dish

\$50 per person

STANDING DEGO

7 x canapes (substantials +\$3)

+ 3 x fork dish

\$95 per person

Additional canapes + \$7.50pp Substantials + \$10pp Fork dishes/boxes + \$17.5pp

Hot & Cold Canapés

COLD

Beef tartare on baguette, chives, cornichon, dijon

Pork Rillettes, 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

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*)



Substantial & Fork Canapés

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

HOT FORK DISHES

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

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

COLD SUBSTANTIAL

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

HOT SUBSTANTIAL

Wagyu beef slider, smoked onion jam, cheddar, aioli

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

DESSERT

Chocolate brownie bites, whipped mascarpone

UPGRADE

Freshly shucked live oysters with finger lime chilli dressing (*gf, df*)

\$12.5



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 *(dfo, gfo)*

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$ 1,750

OYSTERS *(dfo, gfo)*

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

* Ice sculpture requires 1.5 weeks notice

\$ 2,500



Alternative Drop Menu

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*)

DESSERT

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

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

2 COURSE

\$ 7 9 per person



3 COURSE

\$ 9 0 per person

SHARED SIDES

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*)

1 FOR \$8 - 2 FOR \$12 - 3 FOR \$15

UPGRADES

Freshly shucked live oysters with finger lime chilli dressing (*gf, df*)

\$5 EACH

Caviar with condiments and lavosh (*df, gfo*)

\$240 PER 30G TIN

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



Banquet Sharing Menu

Minimum 2 course selection. Minimum 10 guests.

APPETISER

Live shucked oysters (gf, df)

Brioche, cherry smoked butter

ENTREE

Burrata, 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

2 COURSE
\$ 7 5 per person



3 COURSE
\$ 9 0 per person



4 COURSE
\$ 1 0 5 per person

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

Most Popular

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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