



LINA
ROOFTOP

A decorative plant with thin, dark stems and small, yellowish-green flowers is positioned in the bottom left corner of the image, extending diagonally upwards.

Sky-High Dining

Boasting a chic mediterranean indoor / outdoor restaurant with breathtaking views of the river and city skyline, we welcome you to Brisbane's most desired rooftop destination.

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



Canapé Packages

*Minimum 20 guests

SUNSET SNACKS

5 x canapés (substantials +\$3)

\$35 per person

Most Popular

SKY-HIGH DINING

7 x canapés (substantials +\$3)

+ 2 x fork dish

\$75 per person

LINA APPETIZER

5 x canapés (substantials +\$3)

+ 1 x fork dish

\$50 per person

STANDING DEGUSTATION

7 x canapés (substantials +\$3)

1 x dessert canapé

+ 3 x fork dish

\$95 per person

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

Canapés

C O L D

Beef tartare on baguette, chives, cornichon, dijon
(gfo, df)

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

Prosciutto and caramelised fig tartlets (gfo)

Duck liver pate en croute, orange gel, hazelnut (gfo)

Blue cheese mousse tartlets, caramelised figs (gfo, v)

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

Panko crumbed king prawn roll, cannes sauce,
romaine

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

H O T

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

Kataifi prawn skewers, lemongrass and sweet chilli
dipping sauce

Panisse, sauce gribiche (gf, v, veo)

Lamb shoulder croquette, rosemary salt cumin curd
(gf, dfo)

Beetroot and basil arancini, coyo tzatziki (gf, ve)

Cheese croquette, verte (v)

Pumpkin aranchini, white bean skordalia (gf, df, ve)

D E S S E R T

Brûlée tartlet, white chocolate crème brûlée in a
shortbread tartlet (gfo, v)

Chocolate brownie bites, whipped mascarpone (gfo)



Substantial & Fork Canapés

HOT FORK DISHES

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

Roasted Chinese pork and fried rice, chilli sambal *(gf, df)*

Spinach and ricotta tortellini, san marzano tomato, fresh basil and pecorino *(v)*

Vodka battered cod, shoestring fries, caper dill remoulade *(df)*

Wild mushroom risotto, grana padano, truffle oil *(gf, dfo, veo)*

Poké bowl, karaage chicken, edamame, wakame, cucumber, kewpie, tonkatsu sauce *(gf, df)*

COLD FORK DISHES

Poké bowl, sesame soy tuna saku, edamame, wakame, cucumber, miso glaze *(gf, df, veo)*

HOT SUBSTANTIAL

Wagyu beef slider, black garlic aioli, cheddar, aioli *(gfo, dfo)*

Herb and garlic roasted mushroom slider, truffled aioli, feta, butter lettuce *(gfo, dfo, v, veo)*

COLD SUBSTANTIAL

Prawn cocktail cos cups, avocado cream, smoked chipotle emulsion, chives *(gf, df)*

UPGRADE

Freshly shucked live oysters with apple lemon mignonette *(gf, df)*

\$60/DOZEN



Live Stations

Lina Rooftop's live stations elevate the whole dining experience as Chef's interact and engage with diners.

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 20 guests.

2 COURSE

\$ 7 9 per person



3 COURSE

\$ 9 9 per person

Add bread course to start + \$7pp

ENTRÉE

Duck liver parfait, orange, pickle, hazelnut, brioche
(gfo)

Roasted king prawns, chilli and herb beurre,
micro sorrel (gf)

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

Chef's selection of arancini (gfo, v)

Byron Bay burrata, heirloom tomatoes, pine nuts,
torn basil (gfo, v)

MAIN

Almond fed pork tomahawk, braised cider apple,
seeded mustard honey butter (gf)

Cauliflower steak, chestnut and sage purée, caramelised
pumpkin seeds, chilli oil, herbs (gf, dfo, v, veo)

Half roasted chicken, jus, leaf, lemon (gf, df)

Petite rainbow trout fillets, fennel lemon and herb
butter, chervil (gf)

Premium grade, house cut oyster blade steak, leaf (gf)

DESSERT

White chocolate crème brûlée, raspberry,
whipped mascarpone (gf, v)

Basque cheesecake, pistachio cream, brandy snap
(gf, v)

SHARED SIDES

Garlic and herb roasted new potatoes (v, gf)

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

\$ 1 5 per person

UPGRADES

Freshly shucked live oysters with apple lemon
mignonette (gf, df)

\$ 5 EACH

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



Banquet Sharing Menu

Minimum 2 course selection. Minimum 20 guests.

2 COURSE

\$ 7 9 per person



3 COURSE

\$ 9 9 per person



4 COURSE

\$ 1 0 9 per person

APPETISER

Live shucked oysters (*gf, df*)

Focaccia, olive oil (*v*)

ENTRÉE

Byron Bay burrata, heirloom tomatoes, pine nuts, torn basil (*gfo, v*)

Panisse, sauce gribiche, fresh lemon (*gf, df, v, ve*)

Olive tapenade, charred flat bread (*gfo, df, v, ve*)

Duck parfait, orange, pickle, hazelnut, brioche (*gfo*)

Calamars frits, lemon and fine herb aioli (*gf, df*)

MAIN

Sovereign lamb shoulder, lamb jus gras, fine mint, caper salsa (*gf, df*)

Petite rainbow trout fillets, fennel lemon and herb butter, chervil (*gf*)

Roasted potatoes, confit garlic, thyme butter (*gf, dfo, v*)

Blue cheese, rocket, roasted pepitas, burnt pumpkin, pickled Spanish onion (*gf, dfo*)

DESSERT

White chocolate crème brûlée, raspberry, whipped mascarpone (*gf, v*)

Basque cheesecake, pistachio cream, brandy snap (*gf, v*)

UPGRADE \$ 1 5 per person

Mb 6+ wagyu rib fillet, pommes frites, bordelaise sauce (*gf, df*)

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 Pinot Grigio

BTW Rosé

BTW Prosecco

BTW Shiraz / Cabernet Merlot

Estrella / Pure Blonde Tap Beer

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 \$35pp

CANNES PACKAGE

Noisy Ritual Chardonnay

Bladen Sauvignon Blanc

Solara Prosecco

The Pale Rosé by Whispering Angel

Howards Park Pinot Noir

Noisy Ritual Shiraz

Estrella and Peroni Draft

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 \$35pp

Most Popular

ST TROPEZ PACKAGE

Pampelle Spritz or Rosé Spritz on arrival for each guest

Little Angel Pinot Gris

Tin Cottage Sauvignon Blanc

Belaire Luxe

AIX Rosé

Fringe Société Gamay

Mount Trio Pinot Noir

All Draft 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 \$35pp

SPIRITS INCLUDE: Grey Goose Vodka, Bacardi 8, Bombay Sapphire Gin, Dewar's 12



Bespoke Additions

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our events team about what is possible.

CUSTOM FOOD & BEVERAGE MENUS

\$95 design fee

Printing POA

CUSTOM INVITATIONS

\$95 design fee

Printing POA

POP UP BAR

\$350 (includes a bartender for the duration of your event)

CUSTOM POP UP BAR SIGN

\$300 (includes design)

POOL ACCESS

\$10 per person (daytime only)

CAKEAGE

\$4.50 per person (cut, and individually served by chef)

CUSTOM STENCIL FOR COCKTAILS

\$300

CLOAKROOM SERVICE

\$500

GELATO CART

\$9.50pp (minimum 50 pax)

Choice of 4 x flavours and 4 x toppings



Interested in hosting an event with us?
Please contact our events team



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