

LINA

ROOFTOP





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 (premium +\$5)

\$35 per person

Most Popular

SKY-HIGH DINING

7 x canapés (premium +\$5)

+ 2 x fork dish

\$75 per person

LINA APPETIZER

5 x canapés (premium +\$5)

+ 1 x fork dish

\$50 per person

STANDING DEGUSTATION

7 x canapés (premium +\$5)

1 x dessert canapé

+ 3 x fork dish

\$95 per person

Additional canapés + \$7pp Premium + \$12pp Fork dishes/boxes + \$17.5pp

Canapés

C O L D

Smoked paprika and horseradish beef tartare on baguette *(gfo, dfo)*

Duck rilette, cornichon, seeded mustard *(gfo, df)*

Prosciutto and caramelised fig tartlets *(gfo)*

King mushroom parfait en croûte, cherry gel *(gfo, v)*

Freshly shucked Bruny Island oyster, champagne mignonette *(gf, df)*

Goat's cheese mousse tartlets, caramelised figs *(gfo, v)*

House made sushi, sesame soy tuna saku, pickled white ginger, shoyu *(gf, df, veo)*

Blinis, herbed crème fraîche, Transmontanus caviar

H O T

Moroccan cauliflower bites, sumac spiced labneh *(gf, df, veo)*

Spiced lamb filo, mint and coriander yoghurt

Chicken Tikka skewer, black garlic toum *(gf, df)*

Kataifi prawns, lemongrass and sweet chilli dipping sauce *(gfo, df)*

Beef rendang empanada, mango chutney

Lamb croquette, rosemary salt, cumin curd *(gfo, dfo)*

Roasted tomato and basil arancini, basil pesto *(gf, dfo, veo)*

Porcini truffle arancini, truffle aioli *(v)*

D E S S E R T

White chocolate and raspberry brûlée tartlets *(gfo)*

Brownie bites, whipped mascarpone *(gfo)*



PREMIUM CANAPÉS

Wagyu beef sliders, gruyère, truffle aioli

Lamb sliders, aji verde, chèvre

Gin fennel smoked salmon grissini, lemon tarragon salsa (df)

Bush tomato and Sovereign lamb skewers, chimichurri (df)

Rum canelé, cardamom spiced mascarpone

FORK DISHES

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 (gfo, df)

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

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

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





Grazing Stations

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 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, spiced and roasted nuts, seeds and dried fruits

Chef's selection of petit fours

\$2,000

Most Popular

Stations

SASHIMI *(gfo, dfo)*

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$ 1,950

OYSTERS *(gfo, dfo)*

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

*Ice sculpture requires 1.5 weeks notice

\$ 2,500

Add local peeled tiger prawns + \$500



Alternative Drop Menu

Select 2 options from each course.

2 COURSE

\$ 79 per person



3 COURSE

\$ 99 per person

Add bread course to start + \$7pp

ENTRÉE

King oyster mushroom parfait, pickled shiitake, fresh enoki (gf, v)

Locally sourced fresh tiger prawns, smokey tabasco dressing, kewpie, rocket (gf, df)

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, whipped macadamia feta, chilli honey, tarragon salsa, caramelised pepitas (gf, df, ve)

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

Fresh ocean trout fillet, meyer lemon and caper cornichon buerre, herbs (gf)

Black Angus 4-5 mbs scotch fillet, bordelaise sauce, leaf (gf, df)

DESSERT

Coconut panna cotta, honey tuile, lemongrass gel, berry compote and lemon balm (gf, df, v)

Passionfruit cheesecake, passionfruit crèmeux, vanilla mascarpone, candied orange (gfo, 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)

\$ 15 per person

UPGRADES

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

\$5 EACH



Banquet Sharing Menu

Minimum 2 course selection.

2 COURSE
\$ 7 9 per person



3 COURSE
\$ 9 9 per person



4 COURSE
\$ 1 0 9 per person

APPETISER

Freshly shucked oysters (*gf, df*)

Focaccia, olive oil (*v*)

ENTRÉE

King oyster mushroom parfait, pickled shitake, fresh enoki (*gf, v*)

Byron Bay burrata, heirloom tomatoes, torn basil, pickled eschallots, toasted pine nuts, basil oil (*gf, v*)

Chef's selection deluxe arancini and accoutrements (*gfo, dfo, veo*)

Olive tapenade, capers, mint, extra virgin olive oil (*gfo, df, ve*)

Locally sourced fresh tiger prawns, smokey tabasco dressing, kewpie, rocket (*gf, df*)

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

MAIN

Slow-cooked Sovereign lamb shoulder, caper mint salsa, lamb jus gras (*gf, df*)

Fresh Goldband snapper, meyer lemon butter, capers and cornichons (*gf, dfo*)

Smoked paprika and confit garlic roasted potatoes (*gf, dfo, v, veo*)

Arugula, pickled Spanish onion, goat cheese, roasted pumpkin, caramelised pepita, mustard dressing (*gf, dfo, veo*)

DESSERT

Classic tiramisu, single origin espresso cream, sponge fingers, Belgium dark chocolate shavings (*gf, v*)

Eton mess, Italian meringue, seasonal berries, compote and fruits, sweet cream (*gf, v*)

UPGRADE \$ 1 5 per person

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

Beverage Packages

*Minimum 20 guests. Our beverage packages are optional. Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.

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

Belaire Gold Brut

Rameau D'or Petit Amour

Momo Sauvignon Blanc

Crittenden Geppetto Chardonnay

Mount Trio Pinot Noir

Heartland Spice Trader 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

Lemon and Lychee Spritz Spritz or Rosé Spritz on arrival for each guest

Little Angel Pinot Gris

Craggy Range Sauvignon Blanc

Belaire Luxe

AIX Rosé

d'Arenberg The Love Glass Shiraz

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 2 x flavours and chef selection of toppings

PARTY THEATRE

1.75L Grey Goose with sparkler entry \$1,250



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



reservations@linarooftop.com.au