

# 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

\$37 per person

## SKY-HIGH DINING

7 x canapés

+ 2 x fork canapés

\$79 per person

*Most Popular*

## LINA APPETIZER

5 x canapés

+ 1 x fork canapé

\$55 per person

## STANDING DEGUSTATION

5 x canapés

+ 2 x premium canapés

+ 2 x fork canapés

+ 2 x dessert canapés

\$99 per person

Additional canapés + \$7.50pp, premium + \$12.50pp, fork + \$17.5pp

Swap 1 x canapé for 1 x premium + \$5pp

# Canapés

## C O L D

Wagyu carpaccio en croûte, horseradish cream, garlic chive *(gfo, dfo)*

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Zucchini tartare, smoked feta, lemon, sourdough crouton *(gfo, dfo, veo)*

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Freshly shucked Tassie Rock oysters, finger lime mignonette *(gf, df)*

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Whipped goat's cheese tart, balsamic fig reduction *(gf, v)*

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Tuna tartare, toasted sesame, white soy, avocado mousse *(gfo, df)*

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

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Blini, chive crème fraîche, transmontanes caviar

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## D E S S E R T

Strawberry shortcake, vanilla crème, raspberry gel *(gf)*

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White chocolate and macadamia blondie bites *(gf)*

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Assorted boutique French macaroons *(gf)*

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Passionfruit cheesecake, crema *(gf)*

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## H O T

Tempura stuffed zucchini flower, Moroccan pumpkin, sumac yoghurt *(df, ve)*

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Spiced lamb mini filo, coriander yoghurt *(dfo)*

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Peri peri chicken skewers, smoked labneh *(gf, df)*

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Pistachio and coconut kataifi prawns, sweet chilli, lemongrass *(gfo, dfo)*

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Makhani chicken empanada, coriander yoghurt

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Slow roasted beef cheek croquette, horseradish crème fraîche *(gf, dfo)*

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Roasted tomato arancini, lemon, basil pesto *(gf, df, ve)*

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Burnt cauliflower and rosemary croquette, parmesan black truffle aioli *(gf, dfo, v, veo)*

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



# Canapés

## PREMIUM

Wagyu beef sliders, truffled gruyère aioli (*gf, dfo*)

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Tempura bug rolls, gribiche

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Sand crab croquette, Korean chilli aioli (*gf, df*)

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Margra lamb skewers, rosemary lemon and garlic (*gf, df*)

## FORK

Karaage chicken poke bowl, edamame, wakame, tonkatsu, Japanese mayo (*gf, df*)

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

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

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Vietnamese pork bowl, lime, fried shallots, cucumber, chilli caramel (*gf, df*)







# Grazing Stations

The show piece of any event, make a statement with Lina's decadent grazing stations. Accommodates approximately 70 guests per table.

## CHEESE, FRUIT & NUT STATION

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

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

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Seasonal fruit

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House made condiments, seasonal pickled and roasted vegetables

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Kurrajong kitchen lavosh, sal verde grissini, artisan breads

**\$2,000**

## CHARCUTERIE STATION

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

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Chef's selection of cured meats from local producers and specialty importers

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

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Seasonal fresh fruit

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House made condiments, seasonal pickled and roasted vegetables

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Kurrajong kitchen lavosh, sal verde grissini, artisan breads

**\$2,500**

## DESSERT STATION

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

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

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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*

## GELATO

Choice of 2 x flavours and chef selection of toppings

\$ 14.50pp (minimum 50 pax)







# Banquet Sharing Menu

## 2 COURSE

\$ 89 per person



## 3 COURSE

\$ 109 per person



## 4 COURSE

\$ 119 per person

(entrées + mains / mains + desserts)

(entrées, mains + desserts)

(appetisers, entrées, mains + desserts)

### APPETISERS

Freshly shucked oysters *(gf, df)*

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Focaccia, olive oil *(v)*

### ENTRÉES

Byron Bay burrata, cherry tomatoes,  
pickled shallots, basil oil *(gf, v)*

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Australia blue roasted pumpkin and  
Bay of Fire cheddar arancini *(gf, dfo, veo)*

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Tiger prawns, barbecued corn, lime,  
shichimi chilli *(gf, df)*

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Whipped cultured macadamia, truffle honey,  
rosemary and sea salt lavosh bark *(gfo, df, veo)*

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Roasted capsicum and sundried tomato  
tapenade *(gf, df, ve)*

### MAINS

Slow cooked sovereign lamb shoulder,  
lemon oregano jus gras *(gf, df)*

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Crispy skin native barramundi,  
tomato caper versus *(gf, dfo)*

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Smoked paprika roasted potatoes *(gf, dfo, veo)*

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Goat's cheese rocket salad, burnt pumpkin,  
pickled onion, mustard vinaigrette *(gf, dfo, veo)*

### DESSERTS

Strawberries and cream eton mess *(gf)*

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Classic tiramisu, sponge fingers,  
kahlua coffee crème *(gf)*

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option  
Minimum 2 course selection.

# Premium Banquet Sharing Menu

## 2 COURSE

\$ 1 0 9 per person



## 3 COURSE

\$ 1 2 9 per person



## 4 COURSE

\$ 1 3 9 per person

(entrées + mains / mains + desserts)

(entrées, mains + desserts)

(appetisers, entrées, mains + desserts)

### APPETISERS

Freshly shucked oysters *(gf, df)*

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Focaccia, olive oil *(v)*

### ENTRÉES

Sand crab croquette, Korean chilli gribiche *(gf, df)*

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Kingfish crudo, citrus soy, quick pickle cucumber, yuzu shichimi *(gf, df)*

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Roasted tomato and avocado smash, dill oil, blue corn tostada *(gf, df, ve)*

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Byron Bay burrata, zucchini ribbons, roasted tomato, pine nut agrodolce *(gfo, v)*

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Whipped cultured macadamia, red wine and fig reduction, toasted fennel lavosh bark *(df, ve)*

### MAINS

12hr slow cooked rib fillet, wild mushroom cream *(gf, dfo)*

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Seared black cobia, mojo verde noisette *(gf, dfo)*

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Roasted new potatoes, dill and gorgonzola crème *(gf, df, veo)*

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Cos hearts, pickled shallots, green goddess, caramelised pepita, lemon herb oil *(gf, df, veo)*

### DESSERTS

Whipped coconut and lime meringue, lemongrass gel, passionfruit, kiwifruit *(df, ve)*

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Amaretto sabayon, almond savoiardi biscuits soaked in single origin espresso *(gf)*

*Optional +\$12pp Grey Goose shot to pour over the dessert*

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option  
Minimum 2 course selection.



# Alternative Drop Menu

Select 2 options from each course. Available up to 100 sit-down.

2 COURSE  
\$ 99 per person



3 COURSE  
\$ 119 per person

## ENTRÉE

Whipped cultured macadamia, truffled honey, caramelised walnut, rosemary and sea salt lovsh bark *(gf, ve)*

Fresh tiger prawns, barbecued corn, lime, shichimi chilli *(gf, df)*

Australia blue roasted pumpkin and Bay of Fire cheddar arancini *(gf, dfo, veo)*

Byron Bay burrata, zucchini ribbons, roasted tomato, pine nut agrodolce *(gfo, v)*

Wagyu beef cheek croquette, horseradish crème fraîche, micro coriander *(gf, dfo)*

## MAIN

Almond fed pork tomahawk, smoked chimichurri, charred lemon *(gf, df)*

Cauliflower steak, whipped macadamia, caramelised pepita, tarragon caper salsa *(gf, df, ve)*

Half roasted hand sourced chicken, burnt lemon, honey emulsion *(gf, df)*

Crispy skin barramundi, tomato, caper versus *(gf, dfo)*

12hr slow cooked rib fillet, wild mushroom cream *(gf, dfo)*

## DESSERT

Dark choc mousse, crème chantilly, belgian chocolate shavings *(gf)*

Strawberry shortcake, genoise sponge, vanilla crema, raspberry gel *(gf)*

## SIDES (SERVED COMPLIMENTARY)

Smoked paprika, roasted potatoes *(gf, dfo, veo)*

Goat's cheese rocket salad, burnt pumpkin, pickled onion, mustard vinaigrette *(gf, dfo, veo)*

## UPGRADES

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

6 EACH

Bread course to start

7 pp



# 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

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BTW Pinot Grigio

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BTW Rosé

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BTW Prosecco

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BTW Shiraz / Cabernet Merlot

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Estrella / Revel Lager, Session Ale,  
Paloma Grapefruit Sour Ale & Ginger Beer

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Soft Drinks

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Non-alcoholic Spritz Cocktail

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2 x hour: \$50pp · 3 x hour: \$65pp

4 x hour: \$75pp

**UPGRADE ANY PACKAGE TO INCLUDE  
2 HOURS OF UNLIMITED:**

Tap Spritz Cocktails: \$20pp

Basic Spirits: \$35pp

French Champagne: \$56pp

## CANNES PACKAGE

Belaire Gold Brut

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Rameau D'or Petit Amour

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Bladen Sauvignon Blanc

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Crittenden Geppetto Chardonnay

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Mount Trio Pinot Noir

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Heartland Spice Trader Shiraz

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Estrella, Peroni & Revel Lager, Session Ale,  
Paloma Grapefruit Sour Ale & Ginger Beer

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Soft Drinks

---

Non-alcoholic Spritz Cocktail

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*Most Popular*

2 x hour: \$65pp · 3 x hour: \$85pp

4 x hour: \$100pp

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

## ST TROPEZ PACKAGE

Lemon and Lychee Spritz or Rosé Spritz

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Little Angel Pinot Gris

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Craggy Range Sauvignon Blanc

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Belaire Luxe

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AIX Rosé

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d'Arenberg The Love Glass Shiraz

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Mount Trio Pinot Noir

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All Draft Beers

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Soft Drinks

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Non-alcoholic Spritz Cocktail

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2 x hour: \$85pp · 3 x hour: \$115pp

4 x hour: \$140pp



# 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

\$200 design fee

Printing POA

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## CUSTOM INVITATIONS

\$200 design fee

Printing POA

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## POP UP BAR

\$450 (includes a bartender for the duration of your event)

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## CUSTOM POP UP BAR SIGN

\$300 (includes design)

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## PRIVATE COCKTAIL BAR

\$450 (includes a bartender for the duration of your event)

## POOL ACCESS

\$20 per person (daytime only)

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## CUSTOM STENCIL FOR COCKTAILS

\$300

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## CLOAKROOM SERVICE

\$500

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## CAKEAGE

\$5 per person (cut, and individually served by chef)

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## BOTTLE SERVICE

POA



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



[reservations@linarooftop.com.au](mailto:reservations@linarooftop.com.au)