

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. Canapés must be catered for your full final number of guests.

SUNSET SNACKS

5 x canapés

\$40 per person

LINA APPETIZER

5 x canapés

+ 1 x fork canapé

\$55 per person

SKY-HIGH DINING

7 x canapés

+ 2 x fork canapés

\$80 per person

STANDING DEGUSTATION

5 x canapés

+ 2 x premium canapés

+ 2 x fork canapés

+ 2 x dessert canapés

\$105 per person

Most Popular

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

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

Canapés

COLD

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

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

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

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

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

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

Blini, chive crème fraîche, transmontanes caviar

DESSERT

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

White chocolate and macadamia blondie bites (*gf*)

Assorted boutique French macaroons (*gf*)

Passionfruit cheesecake, crema (*gf*)

HOT

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

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

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

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

Makhani chicken empanada, coriander yoghurt

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

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

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

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



Canapés

PREMIUM

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

Tempura bug rolls, gribiche

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

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

FORK

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

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

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

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

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





Stations

SASHIMI (gfo, dfo)

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

Lina ice sculpture

*Ice sculpture requires 1.5 weeks notice

\$2,500

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

SIGNATURE ROAST CARVING EXPERIENCE

Your choice of **whole roast suckling pork** or
whole roast lamb (approx. 30kg)

Chef hosted on our live roasting station

Chef's selection of condiments including
pickled onion, yoghurt, warmed flat bread,
guindilla peppers, cholula hot sauce and more

Designed to serve 100 guests
\$45pp for additional guests

*Only available for Pool Deck Exclusive or
Full Venue Exclusives. Available for functions and
events from 5pm onwards only

\$5,000

GELATO

Choice of 2 x flavours and chef selection of toppings

\$14.50pp (minimum 50 pax)





Banquet Sharing Menu

2 COURSE

\$ 8 9 per person



(entrées + mains / mains + desserts)

3 COURSE

\$ 1 0 9 per person



(entrées, mains + desserts)

4 COURSE

\$ 1 1 9 per person

(appetisers, entrées, mains + desserts)

APPETISERS

Freshly shucked oysters *(gf, df)*

Focaccia, olive oil *(v)*

ENTRÉES

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

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

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

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

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

MAINS

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

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

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

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

DESSERTS

Strawberries and cream eton mess *(gf)*

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



(entrées + mains / mains + desserts)

3 COURSE

\$ 1 2 9 per person



(entrées, mains + desserts)

4 COURSE

\$ 1 3 9 per person

(appetisers, entrées, mains + desserts)

APPETISERS

Freshly shucked oysters *(gf, df)*

Focaccia, olive oil *(v)*

ENTRÉES

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

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

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

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

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)*

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

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

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)*

Amaretto sabayon, almond savoirdi 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

\$ 9 9 per person



3 COURSE

\$ 1 1 9 per person

ENTRÉE

Whipped cultured macadamia, truffled honey, caramelised walnut, rosemary and sea salt lovsh bark *(df, 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 verjus *(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

BTW Pinot Grigio

BTW Rosé

BTW Prosecco

BTW Shiraz / Cabernet Merlot

Estrella / Revel Lager, Mid-Lager, Session Ale
& Sunset Hazy IPA

Soft Drinks

Non-Alcoholic Spritz Cocktail

2 x hour: \$50pp · 3 x hour: \$65pp

4 x hour: \$75pp

UPGRADE ANY PACKAGE TO INCLUDE
2 HOURS OF UNLIMITED:

Spritz Cocktails: \$20pp

Basic Spirits: \$35pp

French Champagne: \$60pp

CANNES PACKAGE

Belaire Gold Brut

Peyrassol Les Templiers Rosé 2023

Bladen Sauvignon Blanc

Crittenden Geppetto Chardonnay

Mount Trio Pinot Noir

Heartland Spice Trader Shiraz

Estrella, Revel Lager, Mid-Lager,
Session Ale, Sunset Hazy IPA & Ginger Beer

Soft Drinks

Non-Alcoholic Spritz Cocktail

Most Popular

2 x hour: \$65pp · 3 x hour: \$85pp

4 x hour: \$100pp

ST TROPEZ PACKAGE

Limoncello + Lina Spritz

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

Non-alcoholic Spritz Cocktail

2 x hour: \$85pp · 3 x hour: \$115pp

4 x hour: \$140pp

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

\$200 design fee

Printing POA

CUSTOM INVITATIONS

\$200 design fee

Printing POA

POP UP BAR

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

CUSTOM POP UP BAR SIGN

\$300 (includes design)

PRIVATE COCKTAIL BAR

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

POOL ACCESS

\$20 per person (daytime only)

CUSTOM STENCIL FOR COCKTAILS

\$300

CLOAKROOM SERVICE

\$500

CAKEAGE

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

BOTTLE SERVICE

POA



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



reservations@linarooftop.com.au