

## PETITE ASSIETTES

### SMALL PLATES & RAW BAR



<b>FRESHLY SHUCKED TASMANIAN OYSTERS</b> (gf, df)	(min 2)
Fresh shucked oyster, finger lime passionfruit mignonette	\$7.5 ea
Lemon, tabasco	\$6.5 ea
<b>ROCKEFELLER SCALLOPS (3)</b> (gf)	\$26
Bacon butter, gremolata crumbs, caviar	
<b>LINA CIABATTA ROLL</b> (gfo, v)	\$15
Cowboy butter, extra virgin olive oil	
<b>HIRAMASA KINGFISH CRUDO</b> (gf, df)	\$28
Kingfish, wasabi, ginger shoyu	
<b>OCEAN TROUT CARPACCIO</b> (gf, df)	\$28
Aji amarillo emulsion, lime gel, puffed rice, coriander oil	
<b>GAMBAS AL AJILLO</b> (gf, df)	\$30
Prawns, garlic, habanero paprika, white wine reduction, charred lime	
<b>BONE MARROW TRUFFLE TARTARE</b> (gf, df)	\$30
Bone marrow, capers, shallots, truffle egg yolk gel, kettle chips	
<b>SHORT RIB CROQUETTE</b> (gf, df)	\$10 ea
Slow-cooked short rib, smoked honey chilli aioli	
<b>CRISPY POLENTA FRIES</b> (gf, df, veo)	\$22
Lina romesco, herbs	
<b>CRISPY CALAMARI</b> (gf, df)	\$27
Sea salt, cracked pepper, yuzu aioli, lemon	
<b>PORTUGUESE OLIVES</b> (gf, df, ve)	\$16
Warmed olives, sundried tomatoes, preserved lemon, roasted peppers	
<b>LINA HUMMUS</b> (gfo, df)	\$18
Charred flatbread, pomegranate molasses, dukkah	
<b>BYRON BAY BURRATA</b> (gfo, v)	\$31
Heirloom tomato, roasted capsicum, salsa verde, black olive crumb	
<b>SNOW CRAB ROLL</b> (gfo)	\$34
Wasabi green goddess dressing, celery salt	
<b>PUMPKIN ARANCINI</b> (gf, df, ve)	\$28
Smoked capsicum romesco, toasted almonds, herbs	
<b>WATERMELON FETA SALAD</b> (gf, dfo, v, veo)	\$24
Feta, mint	
<b>WAGYU BEEF SLIDERS</b> (gfo, dfo)	\$28
Gruyère, smoked wagyu beef, tomato chutney	
<b>WAGYU BRESAOLA</b> (gfo)	\$38
Byron Bay stracciatella, Lina ciabatta	

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

A 5% surcharge applies on Saturdays. A 10% surcharge applies on Sundays. A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 8 and more. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

## GRANDE ASSIETES

2 SHARING



### FRESH SEAFOOD TOWER *(gf, df)*

Fresh shucked oysters, locally sourced tiger prawns, Chef's selection of local premium seafood, classic accoutrements, crispy calamari, frites

\$189

## PLATS PRINCIPAUX

MAINS



### RICOTTA GNUDI *(v)*

Roasted butternut pumpkin, whipped smoked feta, sage

\$39

### 12-HOUR SLOW-COOKED LAMB SHOULDER *(gf, dfo)*

Yogurt tahini, gremolata

\$98

### STEAK FRITES *(gf, dfo)*

250g wagyu striploin MB 6-7, shoestring fries, smoked salt, chimichurri

\$87

### CHICKEN SOUVLAKI *(gfo, dfo)*

Garlic feta, flatbread, cornichons, pickled shallot herb salad

\$55

### BARRAMUNDI *(gf)*

Burnt leek purée, Chatham Island pipis, lemon beurre blanc, coriander oil

\$58

### WAGYU PICANHA *(gf, dfo)*

1kg wagyu picanha, baked potato, smoked onion purée, grilled broccolini, escabèche, spring herb oil

\$149

### SPICE-ROASTED CAULIFLOWER STEAK *(gf, df, v, ve)*

Lina romesco, toasted almonds, coriander oil

\$28

### SLOW-COOKED PORK BELLY *(gf)*

Truffle burnt cauliflower purée, confit shallots, herbs, citrus, jus gras

\$46

## SALADES AND SIDES



### ROASTED CARROTS *(gf, df)*

Paprika, balsamic glaze, toasted sesame, thyme

\$17

### LINA POTATOES *(gf, dfo)*

Potato pave, saffron verde aioli, parmesan

\$18

### FRITES MAISON *(gf, df)*

Roasted garlic aioli, Lina secret seasoning

\$17

### ORCHARD SALAD *(gf, df, v)*

Mixed leaves, house-pickled apples, toasted walnuts, honey, verjuice

\$19

### PROVENCE *(gf, dfo)*

200g pure bred wagyu 9+ centre cut sirloin, orchard salad

\$48

## BONBONS

DESSERT



### RED WINE

#### POACHED PEAR *(gf)*

Spiced red wine, orange peel, whipped ricotta, honey, toasted almond crumble

\$18

### OPERA CAKE *(gf)*

Layers of coffee-infused almond sponge, silky coffee buttercream, dark chocolate ganache, glossy cocoa glaze

\$20