

LOUNGE AND POOL DECK MENU

PETITE ASSIETTES

SMALL PLATES & RAW BAR



FRESHLY SHUCKED TASMANIAN OYSTERS (gf, df)	(min 2)
Fresh shucked oyster, finger lime passionfruit mignonette	\$7.5 ea
Lemon, tabasco	\$6.5 ea
ROCKEFELLER SCALLOPS (3) (gf)	\$26
Bacon butter, gremolata crumbs, caviar	
LINA CIABATTA ROLL (gf, v)	\$15
Cowboy butter, extra virgin olive oil	
HIRAMASA KINGFISH CRUDO (gf, df)	\$28
Kingfish, wasabi, ginger shoyu	
OCEAN TROUT CARPACCIO (gf, df)	\$28
Aji amarillo emulsion, lime gel, puffed rice, coriander oil	
GAMBAS AL AJILLO (gf, df)	\$30
Prawns, garlic, habanero paprika, white wine reduction, charred lime	
BONE MARROW TRUFFLE TARTARE (gf, df)	\$30
Bone marrow, capers, shallots, truffle egg yolk gel, kettle chips	
SHORT RIB CROQUETTE (gf, df)	\$10 ea
Slow-cooked short rib, smoked honey chilli aioli	
CRISPY POLENTA FRIES (gf, df, veo)	\$22
Lina romesco, herbs	
CRISPY CALAMARI (gf, df)	\$27
Sea salt, cracked pepper, yuzu aioli, lemon	
PORTUGUESE OLIVES (gf, df, ve)	\$16
Warmed olives, sundried tomatoes, preserved lemon, roasted peppers	

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.

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LINA HUMMUS <i>(gfo, df)</i> Charred flatbread, pomegranate molasses, dukkah	\$18
BYRON BAY BURRATA <i>(gfo, v)</i> Heirloom tomato, roasted capsicum, salsa verde, black olive crumb	\$31
SNOW CRAB ROLL <i>(gfo)</i> Wasabi green goddess dressing, celery salt	\$34
PUMPKIN ARANCINI <i>(gf, df, ve)</i> Smoked capsicum romesco, toasted almonds, herbs	\$28
WATERMELON FETA SALAD <i>(gf, dfo, v, veo)</i> Feta, mint	\$22
WAGYU BEEF SLIDERS <i>(gfo, dfo)</i> Gruyère, smoked wagyu beef, tomato chutney	\$28
WAGYU BRESAOLA <i>(gfo)</i> Byron Bay stracciatella, Lina ciabatta	\$38
SALUMI BOARD <i>(gfo, df)</i> Chef's selection of artisanal smallgoods, lavosh, baguette	\$40
CHEESE BOARD <i>(gfo)</i> Chef's selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38

GRANDE ASSIETTES



FRESH SEAFOOD TOWER (2 SHARING) <i>(gf, df)</i> Fresh shucked oysters, locally sourced tiger prawns, Chef's selection of local premium seafood, classic accoutrements, crispy calamari, frites	\$189
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SALADES AND SIDES



FRITES MAISON *(gf, df)*

Roasted garlic aioli, Lina secret seasoning

\$17

PROVENCALE *(gf, dfo)*

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

\$48

PIZZAS



POMODORO SECCO BURRATA

San Marzano semi-dried tomatoes, fior di latte, whole burrata, olive oil

\$32

PIZZA NERO AL TARTUFO

Black truffle, squid ink salami, stracciatella, truffle garlic, feta, parsley oil

\$32

PIZZA GAMBERI AL TARTUFO BIANCO

Truffle garlic feta cream base, fior di latte, marinated prawns, stracciatella

\$32

BOSCO AFFUMICATO

San Marzano tomato sauce, artichoke, enoki mushroom, smoked ham, kalamata olive

\$30

SALAME DI CASA

Pepperoni, stracciatella, habanero honey, san marzano tomatoes

\$30

MARGHERITA

Torn basil, stracciatella, san marzano tomatoes

\$28

MORTADELLA

Stracciatella, pistachio

\$30

SIGNATURE COCKTAILS



GREEN OASIS	\$24
Patròn Silver tequila, melon, apple, lime, mint	
GOLDEN HOUR	\$22
Bombay Sapphire gin, Aperol, passionfruit, orange, lemon, egg white	
ROYAL SMASH	\$22
Bombay Sapphire gin, cucumber, lime, basil	
VELVET TROPIC	\$24
Grey Goose vodka, elderflower, açai, berries, pineapple, lime	
LUSH	\$24
Grey Goose vodka, lychee, watermelon, apple, lime	
COCOPANDA	\$24
Pisco, pandan, coconut, pineapple, lime	
CARRIBEAN CRUSH	\$23
Bumbu rum, Passoa, vanilla, citrus, pineapple, passion blend	
HABANERO HEATWAVE	\$25
Patròn Anejo, Joseph Cartron Pêche, fresh mango, habanero purée, agave, lime, Tajin rim	

SLUSHY



PEACH BUM	\$21
Grey Goose vodka, white peach, hibiscus, lemon, pineapple	
TROPICANA	\$22
Patròn Silver tequila, apple, lychee, passionfruit, lime	

WINE BY THE GLASS



SPARKLING

Matho DOC Prosecco Brut NV	Veneto, ITA	\$19
Edmund Thery Blanc de Blanc Brut	Burgundy, FR	\$22
Belaire Gold Brut	Provence, FR	\$20
Belaire Rosé	Provence, FR	\$22

CHAMPAGNE

Laurent Perrier La Cuvée	Champagne, FR	\$25
Taittinger Cuvée Prestige Brut	Champagne, FR	\$25

ROSÉ

La Vie En Rosé	Languedoc, FR	\$16
Maison Breban Villa AIX	Provence, FR	\$20
Miraval Rosé	Provence, FR	\$21
AIX	Provence, FR	\$22
O by Ott	Provence, FR	\$22

WHITE

L'ami Des Crustacés Pinot Blanc	Alsace, FR	\$20
Little Angel Pinot Gris	Marlborough, NZ	\$19
Mr Mick Pinot Grigio	Limestone Coast, SA	\$17
Bladen Sauvignon Blanc	Marlborough, NZ	\$18
Crittenden Geppetto Chardonnay	Port Phillip, SA	\$18
Juwel Weissburgunder Pinot Blanc	Rheinhessen, Germany	\$22

RED

Fringe Société Gamay	Great Southern, WA	\$16
Mount Trio Pinot Noir	Heatcote, VIC	\$18
Heartland Spice Trader Shiraz	Mendoza, ARG	\$18
Domaine de Chatillon Pinot Noir	Savoie, FR	\$19