

LUXURY ROOFTOP EXPERIENCE $\approx$

Boasting a chic mediterranean indoor / outdoor restaurant with breath taking views of the river and city skyline, we welcome you to Brisbanes most desired rooftop destination. Lina.

Offering spaces for groups of 10 - 500 our impressive food menus, extensive drinks list, open air terrace and prestige restaurant make Lina a sought-after destination. Our dedicated events team will work with you to create a truly memorable experience.

## $C \triangle \triangleq \triangle$ PE P $\triangle$ Ck $\triangle G E S$ <br> *Minimum 20 guests


SKY HIGH DINING
$7 \times$ canapes (substantials $+\$ 3$ )
$+2 \times$ fork dishes $-\$ 75$ pp

LINA APPETIZER
$5 \times$ canapes (substantials $+\$ 3$ )
$+1 \times$ fork dishes $-\$ 50$ pp

## STANDING DEGO

$7 \times$ canapes (substantials +\$3)
$+3 \times$ fork dishes +1 dessert $-\$ 95 p p$

Additional canapes + \$7.50pp, substantials + \$10pp \& fork dishes/boxes + \$17.5pp


## C $\triangle$ NATÉS

## COLD

Salted cod brandade, sourdough croute, dill, e.v.o.o (gfo, df)

Chicken and pate en croute, port gel (gfo)
Seared tuna, ponzu, sesame, sriracha aioli (df)
Pork rillette, cornichon, seeded mustard, chicharron (gf, df)

Prosciutto and caramelised fig tartlets
Smoked salmon mousse, blini, salmon roe, dill

## VEGETARIAN / VEGAN

Whipped tofu en cucumber croute, harissa, lemon myrtle (ve)

House made sushi, chefs selection, soy, pickled white ginger, wasabi (v)

Blue cheese mousse tartlets, caramelised fig jam (v)

## VEGETARIAN / VEGAN

Beetroot and basil arancini, tzatziki (veo, dfo)
3 cheese croquettes, chimichurri, chilli threads (v)
Crispy haloumi bites, sofregit, micro basil (v)



## $C \triangle \Delta \triangle$ PÉS

## SUBSTANTIAL • HOT \& COLD

Beef carpaccio, ponzu shoyu crème fraiche, fried shallot, wasabi emulsion, pea shoots (gf, dfo)

King prawn cos cups, salsa rossa, wakami,
togarashi (gf, df)

Scallop ceviche taco, iceberg, pico de gallo, aji verde, furikake (gf, dfo)

Herb and garlic roasted mushroom slider, truffled aioli, fetta, butter lettuce (v)

Wagyu beef slider, smoked tomato jam, cheddar, aioli

Half shell scallops, beurre meuniere, provencale (gfo)

## FORK DISHES • HOT \& COLD

Mini poke bowl, teriyaki chicken, white short grain rice, avocado, edamame, pickled ginger, carrot, cucumber wakame, sesame dressing ( $\mathrm{gfo}, \mathrm{df}$ )

Mini salad cups, chefs choice of salads made with fresh seasonal produce (gfo, dfo)

Sweetcorn risotto, caramelised corn, crispy basil, basil oil (gf, veo)

Popcorn chicken, sriracha aioli (gfo, dfo)

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## GR $\triangle$ ZING 「 $\triangle$ BLE

The show piece of any event, make a statement with Lina's decadent grazing stations.

## CHEESE, FRUITS \& NUTS STATION

Chefs selection of artisan cheese 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 vegeatables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads
$\$ 2,000 \quad$ Table length: $3000 \times 990$

## CHARCUTERIE STATION

Chefs selection of artisan cheese from local producers and specialty importers

Chefs selection of cured meats from pecialty producers both locally sourced and regionally imported

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
$\$ 2,500 \quad$ Table length: $3000 \times 990$



## LIVE STAIIONS

| SASHIMI (gfo, dfo) |
| :---: |
| 180 pieces |
| Salmon, tuna, kingfish, scallop |
| White pickled ginger, shoyu, wasabi, lemon |
| \$1,750 |
| OYSTERS (gfo, dfo) |
| 100 portions |
| Shucked to order |
| Selections of condiments |
| Lina ice sculpture |
| \$2,500 |

POKÉ BOWL (gfo, dfo, vo, veo)

## 60 portions

Miso salmon, teriyaki chicken, marinated tofu
Short grain white rice, brown rice, pearl barley

Cucumber, wakami, carrot, raddish, edamame, shredded nori

Miso dressing, wasabi emulsion, nam jim, sesame ginger dressing

## \$1,750

Lina's live stations elevates the whole dining experience as Chef's interact and engage with diners during the preparation of each portion.

## ALIERNATE DROP MENU

Select 2 options from each course. Minimum 10 guests

## ENTREE

Half shell scallop, goma, shallot, red oil (gf, df)
Grilled king prawn, yum yum, furikake, burnt lemon (gfo, dfo)

Chicken, yakitori sauce, lemon, wasabi leaf (gf, df)

Pork loin, ssamjang, sesame (gfo, dfo)

Beef cheek croquette, nduja butter

Steak tartare, soy and kewpie dressing, shallot, shiso, sesame, egg yolk, wonton crisp (gfo, dfo)

Porcini and black truffle arancini, smoked pepper emulsion, rocket, grana padano (v)

Spicy tuna roll, tuna, sriracha mayo, sesame, green shallot (gf, df)

Salmon roll, salmon, avocado, cucumber, smoked salmon pearls (gf, df)



## B $\triangle$ NQUET SH $\triangle$ RING MENU

Minimum 2 course selection. Minimum 10 guests.

## APPETISER

Live shucked oysters (gf, df)
Chef's selection nigiri (gf, df)

## ENTREE

Garlic and white bean hummus, pita (gfo, df, ve)
Grilled King Prawn, yum yum, furikake, burnt lemon (gfo, dfo)

Chicken, yakitori sauce, lemon, wasabi leaf (gf, df)

Porcini and black truffle arancini, smoked pepper emulsion, rocket, grana padano (v)

Crispy rice, schichimi togarashi, green shallot, kewpie (gf, df)

MAIN
Sovereign 12 hour lamb shoulder, gremolata, lamb jus (gf, df)

Roast duck half, bok choi, edamame, chilli, shoyu chili and garlic dressing (gf)

Chicken katsu, cabbage slaw, buttermilk emuslion, lemon

Gem lettuce, bacon bits, buttermilk emulsion (gf)
Green bean, edamame, chilli, crispy shallot, miso vinaigrette ( $\mathrm{gf}, \mathrm{df}, \mathrm{v}$ )

Pan rosti, kewpie, okonomiyaki style sauce, shallot (gf)

## DESSERT

Apple and cinnamon harumaki, couere ala crème, textures of apple, biscuit

Deconstructed pavlova, berries, passionfruit, lemon curd, whipped vanilla mascarpone. (gf, dfo, v)


## B $\triangle B Y$ SHOWER P $\triangle$ Ck $\triangle G E$

LINA'S GRAZING STYLE

Lina's sandwiches

Cheese and charcuterie

Fruit platter

Sushi platter (v, gf) Chef's selection

Sweets, cupcakes, pastries and slices
\$55pp. Minimum 20 guests

## BEVERAGE PACk $\triangle$ C

*Cash bar option available *Minimum 20 guests

## TOULOUSE PACKAGE

Zilzie Sauvignon Blanc
Zilzie Prosecco
Zilzie Rosé
Zilzie Shiraz
Pure Blonde Draft / Estrella Draft

Soft Drinks
$2 \times$ hour: $\$ 50 p p \cdot 3 \times$ hour: $\$ 65 p p$ $4 \times$ hour: \$75pp

Upgrade to include a 2 hour spirits package for an additional \$29pp

## CANNES PACKAGE

Little Angel Pinot Grigio
Bladen Sauvignon Blanc
Matho DOC Prosecco
The Pale Rosé by Whispering Angel
Howards Park Pinot Noir

Noisy Ritual Shiraz
Selection of House Draft Beers
Soft Drinks
$2 \times$ hour: \$65pp $\cdot 3 \times$ hour: $\$ 85 p p$
$4 \times$ hour: \$100pp
Upgrade to include a 2 hour spirits package for an additional \$20pp

SOUTH BEACH PACKAGE
Grey Goose Vodka Spritz, Lina Spritz or Aperol Spritz on arrival for each guest

Little Angel Pinot Grigio
Panul Sauvignon Blanc
Chandon Blanc de Blanc
M by Minuty
Howards Park Pinot Noir

Noisy Ritual Shiraz
All Draft and Bottled Beers
Soft Drinks

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Interested in hosting an event with us, please contact our events team

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[^0]:    gf-gluten free df-dairy free $v$ - vegetarian ve-vegan $\circ$ - option

[^1]:    $2 \times$ hour: \$85pp $3 \times$ hour: \$115pp $4 \times$ hour: \$140pp
    Upgrade to include a 2 hour spirits package for an additional \$17pp

