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Our sweet creations  
are passionately made  
by our chefs using  
the finest ingredients  
for you to enjoy.

NICK SEVERINO





Vecchio del Capo  
CAFFO

AVERN  
MARIO SORCI

MONTENEGRO  
CAFFO ITALIANO

## HOT

ESPRESSO	4
MACCHIATO	4
CAPPUCCINO	4.5
CAFFÈ LATTE	4.5
PICCOLO CAFFÈ LATTE	4.5
LONG BLACK	4.5
FLAT WHITE	4.5
CHAI LATTE	4.5
HOT CHOCOLATE	4.5
MOCHA	5.5

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TEA	4.5
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*Black, English Breakfast,  
Chamomile, Lemon,  
Earl Grey, Green Tea,  
Peppermint*

## COLD

MILKSHAKE	8.5
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*Chocolate, Vanilla,  
Caramel or Strawberry*

ICED CHOCOLATE	9.5
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ICED COFFEE	9.5
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*Add Hazelnut, Caramel  
or Vanilla syrup* 2

## DIGESTIVES

### LIQUEURS

*Standard serve 30ml*

AMARO MONTENEGRO	8
AMARO RAMAZZOTTI	8
AMARO AVERNA	8
AMARO DEL CAPO	8
CYNAR	8
FERNET BRANCA	8
LIMONCELLO	8
GALLIANO SAMBUCA	9
GALLIANO VANILLA	9
GALLIANO NERO	9
DISARONNO	9

### PORT

*Standard serve 60ml*

HANWOOD	10
GALWAY PIPE	14
PENFOLDS	16
GRANDFATHER	

### COGNAC

*Standard serve 30ml*

HENNESSY VS	10
COURVOISER VSOP	14
COURVOISER XO	20



**CRÈME BRÛLÉE**



**CHOCOLATE CRÊPES**



# DESSERTS

**LEMON SORBET** 14.9

*Delightful and refreshing ice dessert to cleanse your palate after a meal*

**GELATO FRITTO** 16.9

*Italian accented fried ice cream inspired by La Rumbla's customers*

**BANANA SPLIT** 17.9

*Caramelised banana served with double cream ice cream and warm butterscotch sauce topped with crushed nuts*

**SEX IN THE CITY** 16.9

*A moulded cone of homemade vanilla and crushed nut ice cream topped with berry coulis*

**CRÈME BRÛLÉE** 15.5

*Baked double cream custard topped with a layer of caramelised sugar*

**CHOCOLATE VESUVIO** 16.9

*Homemade chocolate cake with a warm flowing chocolate centre served with double cream ice cream*

**CHOCOLATE CRÊPES** 16.5

*Mascarpone filled crêpes drizzled in warm Belgium chocolate sauce*

**STICKY DATE PUDDING** 15.9

*Smothered in a warm caramel sauce with double cream ice cream*

**AFFOGATO** 15.5

*Double cream ice cream served with a shot of espresso coffee*

**Add 30ml of liqueur (Frangelico, Baileys, Kahlua, Tia Maria) + \$5**



**NUTELLA DOUGH BALLS**



**TIRAMISÙ**



# DESSERTS

**TIRAMISÙ** 16.5

*Layers of Savoiardi biscotti infused in espresso, amongst folds of creamy mascarpone and dusted with chocolate*

**NUTELLA DOUGH BALLS** 16.5

*Mini doughballs baked and coated in Nutella inspired by the "little Severinos"*

**NUTELLA PIZZA** M17.9 L20.9

*Pizza crust topped with Nutella and strawberries*

**DOUBLE CREAM ICE CREAM** KIDS 6.5 ADULTS 12

*Chocolate, Strawberry or Caramel sauce*

**Add ice cream to any dessert** 4

**CAKEAGE SERVICE** 2

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# LA RUMBLA STREETS

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Usually found in our permanent location here in Hoxton Park, we're now hitting the road, feeding the masses looking for a mean italian bite. So now you can feast on La Rumbla's tasty treats on wheels!

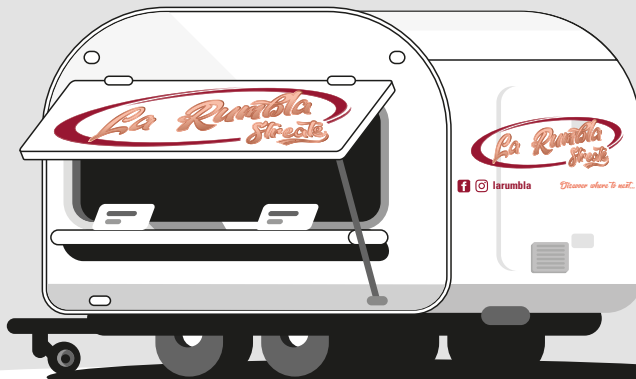
If you're after restaurant-quality food made from seasonal produce, this is the retro food trailer that 'can do' it all for you!

You'll find it at La Rumbla most weekends serving up gob-smackingly good house treats with some sweet artisan gelato.

## IT'S ALSO AVAILABLE FOR HIRE!

- Hire it purely for coffee, gelato and drinks
- Hire it for:
  - Outdoor weddings
  - Birthdays
  - Hens/Bucks nights
  - Photoshoots
  - Corporate/school events etc

We welcome all enquiries. Ask one of our staff about how you can hire our food trailer for your next function event. Minimum charges apply.



\\ FOLLOW US TO SEE WHERE WE GO //

@LARUMBLA\_ #LARUMBLASTREATS