



.....

Our purpose is to create a truly splendid experience for each customer's entire visit – from the moment of entry to the point of departure, and to provide customers with an unforgettable venue to connect with family and friends in a warm and inviting atmosphere.

NICK SEVERINO

.....

**BRUSCHETTA FUNGHI**



**CRISPY DOUGH BALLS**

**ANTIPASTO**



## STARTERS

**SAMBUCA FRIED BLACK OLIVES** 12.9

*Fried black olives in extra virgin olive oil and flamed with Sambuca, served with Italian bread*

**BRUSCHETTA FUNGHI** 9.9

*Two slices of toasted Italian bread with warm ricotta, mushroom and Parmesan*

**BRUSCHETTA POMODORO** 8.9

*Two slices of toasted Italian bread with fresh tomato, basil, red onion, oregano, garlic and olive oil*

## ANTIPASTO

Selection of:

+ Salami

+ Cheese

+ Olives

+ Giardiniera



FOR ONE

18.9



FOR TWO

29.9

## BREAD-PANE

**CRISPY DOUGH BALLS** 7.5

*Lightly salted baked mini dough balls dressed with parsley and extra virgin olive oil*

**PANE DE CASA** 4.9

*Italian bread with a side of balsamic vinegar and extra virgin olive oil*

**GARLIC BREAD** 4.5

*Two slices of toasted Italian garlic bread*



**CAPRESE SALAD**

**SALADS · SALATA**

<b>CAESAR SALAD</b>	<b>18</b>
<i>Cos lettuce, anchovies, ciabatta, bacon, boiled egg and parmesan, drizzled with Caesar dressing (add chicken extra \$3)</i>	
<b>GREEK SALAD</b>	<b>17</b>
<i>Tomato, cucumber, red onion, Kalamata olives, feta cheese in white vinegar and extra virgin olive oil</i>	
<b>RADICCHIO &amp; FENNEL SALAD</b>	<b>17</b>
<i>Radicchio and fennel with red wine vinegar and extra virgin olive oil</i>	
<b>ROCKET &amp; PARMESAN</b>	<b>16</b>
<i>Rocket leaves and shaved Parmesan with balsamic vinegar and extra virgin olive oil</i>	
<b>CAPRESE SALAD</b>	<b>16</b>
<i>Sliced tomato topped with bocconcini, basil and drizzled with extra virgin olive oil</i>	
<b>ITALIAN SALAD</b>	<b>16</b>
<i>Iceberg lettuce, tomato, cucumber, red onion with balsamic vinegar and extra virgin olive oil</i>	

**SIDES · CONTORNI**

<b>POTATO MASH</b>	<b>9.5</b>
<i>Drizzled with extra virgin olive oil and fresh parsley</i>	
<b>MIXED SEASONAL VEGETABLES</b>	<b>9.5</b>
<i>Mix of seasonal vegetables in extra virgin olive oil and herbs</i>	
<b>LA RUMBLA BEER BATTERED FRIES</b>	<b>9.5</b>
<i>Served with tomato sauce</i>	



**GRILLED SALT & PEPPER  
CALAMARI & PRAWNS**



**ARANCINI**



**RICOTTA FRITTI**



<b>GARLIC PRAWNS</b>	<b>25</b>
<i>Sizzling in olive oil and crushed garlic in Napoletana sauce</i>	
<b>GRILLED SCALLOPS</b>	<b>28</b>
<i>Pan seared shelled Tasmanian scallops with fresh tomato, drizzled with garlic butter</i>	
<b>CALAMARI FRITTI</b>	<b>24</b>
<i>Lightly crumbed calamari rings served with lemon and tartare sauce</i>	
<b>GRILLED SALT &amp; PEPPER CALAMARI &amp; PRAWNS</b>	<b>32</b>
<i>Calamari and prawns sautéed in zesty lemon, garlic, olive, oil, sea salt and pepper sauce</i>	
<b>CRISPY SALT &amp; PEPPER CALAMARI</b>	<b>28</b>
<i>Lightly battered, seasoned with salt and pepper and served with lemon and tartare sauce</i>	
<b>SOFT SHELL CRAB</b>	<b>28</b>
<i>Pan fried, finished with caramelised onion and sweet chilli sauce</i>	
<b>ZUPPA DI COZZE</b>	<b>28</b>
<i>Tasmanian black mussels pan tossed in olive oil, white wine, parsley and tomato sauce</i>	

<b>FRESHLY SHUCKED PACIFIC OYSTERS</b>	<b>NATURAL</b>	
	Half a Dozen	26
	Dozen	36
	<i>Served with a side of diced red onion and red wine vinaigrette</i>	
	<b>KILPATRICK</b>	
	Half a Dozen	30
	Dozen	40
<i>Grilled with bacon and Worcestershire sauce</i>		

<b>ARANCINI</b>	<b>19</b>	<b>RICOTTA FRITTI</b>	<b>18</b>
<i>Two traditional crumbed rice balls filled with peas, mozzarella and Bolognese sauce</i>		<i>Two crumbed ricotta and spinach balls shallow fried, served with a Danish blue cheese sauce</i>	
<b>MEATBALL HOTPOT</b>	<b>22</b>		
<i>Nonna's style meatballs served in Napoletana sauce. Great for sharing</i>			



SPAGHETTI MARINARA



GNOCCHI GORGONZOLA



HOMEMADE LASAGNA





# PASTA

<b>SPAGHETTI FRESCA</b>	26
<i>Diced tomato, roasted pine nuts, Kalamata olives, anchovies and wild rocket in crushed garlic, chilli and extra virgin olive oil</i>	
<b>SPAGHETTI MARINARA</b>	30
<i>Tasmanian black mussels, calamari and prawns in a fresh tomato sauce</i>	
<b>SPAGHETTI AGLIO E OLIO</b>	24
<i>Fresh parsley, chilli and garlic in extra virgin olive oil + prawns \$10</i>	
<b>SPAGHETTI BOLOGNESE</b>	27
<i>Traditional beef mince Bolognese sauce</i>	
<b>PENNE RAGÙ</b>	27
<i>Slow pot braised beef Ragù in a rich tomato sauce</i>	
<b>PENNE SICILIANA</b>	26
<i>Char-grilled eggplant with ricotta, fresh basil and Napoletana sauce</i>	
<b>LINGUINE CON GRANCHIO</b>	36
<i>Whole blue swimmer crab (in the shell) tossed in a pink brandy sauce</i>	
<b>LINGUINE POLLO PESTO</b>	27
<i>Chicken and semi-dried tomatoes in a creamy basil pesto sauce</i>	
<b>PENNE BOSCAIOLA</b>	27
<i>Diced bacon, shallots and mushrooms in a cream sauce + tortellini \$2</i>	
<b>GNOCCHI POMODORO</b>	27
<i>Homemade potato dumplings tossed in a fresh tomato and basil sauce</i>	
<b>GNOCCHI GORGONZOLA</b>	27
<i>Homemade potato dumplings in a gorgonzola sauce</i>	

## LASAGNA

<b>HOMEMADE</b>	30
<i>Layered sheets of pasta with ham, mushrooms, ragù, béchamel sauce and mozzarella cheese</i>	

## RISOTTO

<b>CHICKEN &amp; VEGETABLE RISOTTO</b>	26
<i>Arborio rice simmered with chicken and healthy fresh vegetables</i>	
<b>RISOTTO LA RUMBLA</b>	28
<i>Arborio rice cooked with prawns, mushrooms and shallots in a Worcestershire and cream sauce</i>	

GLUTEN FREE PENNE AVAILABLE • (\$4 EXTRA)



**PORK CUTLET**



**LAMB SANTORINI**



**FILETTO DI MANZO**



## POULTRY

### **POLLO FARCITO** 34

*Crumbed chicken breast filled with spinach and ricotta, topped with a mustard cream sauce and served with seasonal vegetables*

### **POLLO FUNGHI** 34

*Pan braised chicken breast served in a creamy mushroom sauce with seasonal vegetables*

### **QUAILS** 36

*Grilled quails served with baked potatoes and roasted red peppers, drizzled with a light lemon butter sauce*

## VEAL

### **VEAL LA RUMBLA** 38

*Pan braised veal topped with prawns and avocado, drizzled with lemon dressing and served with baked seasonal vegetables*

### **VEAL PARMIGIANA** 34

*Crumbed veal layered with eggplant and Napoletana sauce, topped with mozzarella cheese and served with baked seasonal vegetables*

## LAMB

### **LAMB CUTLETS** 42

*Oven roasted lamb cutlets served with baked potatoes, eggplant, tomatoes and drizzled with basil salsa*

### **LAMB SANTORINI** 42

*Seared lamb cutlets on a rustic Greek salad, char-grilled pita and home-style tzatziki*

## PORK

### **PORK CUTLET** 36

*Grilled pork cutlet set on a radicchio and grilled apple salad, drizzled with a Dijon mustard dressing*

## BEEF

### **FILETTO DI MANZO** 41

*Prime beef eye fillet, flattened, grilled and served with rocket and Parmesan salad  
\*Chef recommends medium rare.*

## BISTECCA

*All steaks are served with baked seasonal vegetables*

### **1 CHOOSE YOUR STEAK**

**450g RIB EYE ON THE BONE** 52

**350g EYE FILLET** 42

### **2 CHOOSE YOUR STYLE**

#### **ALLA GRIGLIA**

*Simply grilled to your liking and served with fresh lemon wedges*

#### **ANGELINA**

*Char-grilled and topped with a mushroom, shallot, peppercorn, Worcestershire and brandy cream sauce*

#### **MEDITERRANEO**

*Char-grilled and topped with caramelised onions, roast capsicum, tomato and fresh basil*

#### **PEPE VERDE**

*Char-grilled and served with a green peppercorn and brandy cream sauce*

#### **DIANNE**

*Char-grilled with a garlic and brandy cream sauce*



**CRISPY SKIN SALMON**



**SEAFOOD HOT POT**

**SEAFOOD PLATTER**



FRUTTI DI MARE

<b>WHOLE SNAPPER</b>	<b>44</b>
<i>Grilled 500 gram snapper served with baked seasonal vegetables</i>	
<b>CRISPY SKIN SALMON</b>	<b>37</b>
<i>Grilled salmon served on roasted potatoes, accompanied with a sweet pea puree and fresh beetroot</i>	
<b>GRILLED KING PRAWNS</b>	<b>44</b>
<i>Wild caught king prawns brushed with a lemon butter sauce and served with rice</i>	
<b>GRILLED BARRAMUNDI</b>	<b>37</b>
<i>Served with baked seasonal potatoes and topped with a rocket and roasted capsicum salad, drizzled with a light lemon dressing</i>	
<b>SEAFOOD HOT POT</b>	<b>40</b>
<i>Fresh calamari, prawns, baby octopus and black mussels in a Neapolitan sauce with chilli and garlic, served in a cast iron pot and accompanied with fresh toasted bread baked on the premises</i>	

**SEAFOOD PLATTER**

Blue swimmer crab, grilled baby octopus, oysters Kilpatrick, crispy salt and pepper calamari, prawns, mussels, grilled barramundi and La Rumbra Fries



FOR ONE

**95**



FOR TWO

**150**



**MARGHERITA**



**BBQ CHICKEN**



# TRADITIONAL PIZZA

<b>8 slices per pizza</b>		
	<b>MED</b>	<b>LRG</b>
<b>GARLIC OR HERB CRUST</b>	<b>15.9</b>	<b>18.9</b>
<b>GARLIC OR HERB &amp; CHEESE</b>	<b>17.9</b>	<b>20.5</b>
<b>BRUSCHETTA</b> <i>Fresh tomato, red onion, garlic, basil, oregano, extra virgin olive oil</i>	<b>18.9</b>	<b>22.9</b>
<b>MARGHERITA</b> <i>Tomato, mozzarella cheese</i>	<b>17.9</b>	<b>21.9</b>
<b>SUPREME</b> <i>Tomato, cheese, cabanossi, pepperoni, ham, onion, capsicum, mushroom, pineapple, olives (anchovies optional)</i>	<b>19.9</b>	<b>23.9</b>
<b>BBQ CHICKEN</b> <i>Tomato, cheese, chicken, mushroom, onion, bbq sauce</i>	<b>19.9</b>	<b>23.9</b>
<b>MEXICANA</b> <i>Tomato, cheese, pepperoni, onion, capsicum, olives, chilli</i>	<b>18.9</b>	<b>22.9</b>
<b>HAWAIIAN</b> <i>Tomato, cheese, ham, pineapple</i>	<b>18.9</b>	<b>22.9</b>
<b>BBQ MEAT LOVERS</b> <i>Tomato, cheese, pepperoni, ham, cabanossi, BBQ sauce</i>	<b>19.9</b>	<b>23.9</b>
<b>CAPRICCIOSA</b> <i>Tomato, cheese, mushroom, olives, pepperoni, anchovies</i>	<b>18.9</b>	<b>22.9</b>
<b>VEGETARIAN</b> <i>Tomato, cheese, mushroom, olives, capsicum, onion, pineapple</i>	<b>18.9</b>	<b>22.9</b>
<b>FOUR SEASONS</b> <i>Tomato, cheese, ham, prawns, mushroom, onion, capsicum</i>	<b>19.9</b>	<b>22.9</b>
<b>SICILIANA</b> <i>Tomato, cheese, salami, mushroom, chilli, olives</i>	<b>18.9</b>	<b>22.9</b>
<b>NAPOLETANA</b> <i>Tomato, cheese, olives, anchovies, oregano</i>	<b>18.9</b>	<b>22.9</b>

**GLUTEN FREE PIZZAS AVAILABLE • MEDIUM SIZE ONLY (\$3 EXTRA)**



TREVISANO



PAESANA





# GOURMET PIZZA

<i>8 slices per pizza</i>	<b>MED</b>	<b>LRG</b>
<b>RUGOLA</b> <i>Rocket leaves, prosciutto, shaved Parmesan, extra virgin olive oil</i>	<b>20.5</b>	<b>24.5</b>
<b>TREVISANO</b> <i>Tomato, cheese, freshly sliced tomato, bocconcini, prosciutto, fresh basil, black cracked pepper</i>	<b>20.9</b>	<b>24.9</b>
<b>SEAFOOD</b> <i>Tomato, cheese and a medley of sautéed calamari, prawns and baby octopus</i>	<b>20.9</b>	<b>24.9</b>
<b>PAESANA</b> <i>Tomato, eggplant, Kalamata olives, capers, salami, chilli, bocconcini</i>	<b>20.9</b>	<b>24.9</b>
<b>QUATTRO FORMAGGI</b> <i>Bocconcini, Parmesan, mozzarella, blue vein cheese</i>	<b>20.9</b>	<b>24.9</b>
<b>LA RUMBLA</b> <i>Tomato, cheese, chicken, onion, bacon, olives, bocconcini, semi sun-dried tomatoes</i>	<b>20.9</b>	<b>24.9</b>
<b>CHICKEN DELIGHT</b> <i>Tomato, cheese, chicken, diced tomato, bacon, pineapple, onion</i>	<b>20.9</b>	<b>24.9</b>
<b>GARLIC PRAWNS</b> <i>Tomato, cheese, garlic, tiger prawns</i>	<b>20.9</b>	<b>24.9</b>

**GLUTEN FREE PIZZAS AVAILABLE • MEDIUM SIZE ONLY (\$3 EXTRA)**



## COCKTAILS & APERITIFS

<b>CINZANO BIANCO</b>	9.9	<b>RED CORVETTE</b>	16.9
		<i>Midori, Frangelico, fresh strawberries, crushed ice</i>	
<b>CINZANO ROSSO</b>	9.9		
<b>CINZANO EXTRA DRY</b>	9.9	<b>MOJITO</b>	16.9
		<i>Fresh lime, white rum, mint, soda water and crushed ice</i>	
<b>ROSSO ANTICO</b>	8.9		
<b>CAMPARI</b>	10.9	<b>CAPRIOSKA</b>	16.9
		<i>Vodka, fresh lime and mint, soda water and crushed ice</i>	
<b>APEROL</b>	10.9		
<b>VODKA LEMON LIME BITTERS</b>	13.9	<b>TOBLERONE</b>	16.9
		<i>Frangelico, Baileys, Kahlúa, vanilla gelato, honey and crushed ice</i>	
<b>MONTENEGRO DRY &amp; GINGER ALE</b>	13.9		
<b>SPRITZ</b>	16.9	<b>GODFATHER</b>	16.9
<i>The perfect Venetian aperitif! Aperol or Campari, Prosecco, ice, slice of orange and green olive</i>		<i>Disaronno amaretto, whiskey, ice and orange slice</i>	
<b>MARTINI</b>	16.9	<b>AMARETTO SOUR</b>	16.9
<i>Gin, Vermouth, crushed ice, garnished with a green olive</i>		<i>Disaronno amaretto, lemon juice, sugar syrup and egg white</i>	
<b>MARGARITA</b>	16.9	<b>NEGRONI</b>	16.9
<i>White Tequila, Cointreau, lime juice, crushed ice</i>		<i>Campari, Cinzano Rosso, Gin, crushed ice and orange slice</i>	
<b>MANGO DAIQUIRI</b>	16.9	<b>PINA COLADA</b>	16.9
<i>White Rum, lime juice, crushed ice, sugar syrup, peeled and chopped mango</i>		<i>Malibu, Bacardi Rum, crushed ice, coconut cream, pineapple juice</i>	
<b>STRAWBERRY DAIQUIRI</b>	16.9	<b>ESPRESSO MARTINI</b>	16.9
<i>White Rum, lime juice, crushed ice, sugar syrup, fresh strawberries</i>		<i>Shot of espresso, Vodka, Kahlua, crushed ice, sugar syrup</i>	
<b>ILLUSION</b>	16.9	<b>LONG ISLAND ICED TEA</b>	20.9
<i>Midori, Vodka, Cointreau, crushed ice, pineapple juice</i>		<i>White Rum, Vodka, Gin, Malibu, Cointreau, crushed ice, lemon juice, coke</i>	

## MOCKTAILS

<b>STRAWBERRY MOCKTAIL</b>	12	<b>MANGO MOCKTAIL</b>	12
<b>PINA COLADA MOCKTAIL</b>	12	<b>VIRGIN MOJITO</b>	12



## SOFT DRINKS

<b>GLASS</b>	<b>5.5</b>
<b>JUG</b>	<b>15</b>

*Coke*  
*Diet Coke*  
*Coke Zero*  
*Lemonade*  
*Fanta*  
*Lemon Squash*  
*Chinotto*

**6**

## FRUITY

	<b>GLASS</b>	<b>JUG</b>
<b>ORANGE JUICE</b>	<b>7</b>	<b>18.9</b>
<b>PINEAPPLE JUICE</b>	<b>7</b>	<b>18.9</b>
<b>APPLE JUICE</b>	<b>7</b>	<b>18.9</b>
<b>CRANBERRY JUICE</b>	<b>7</b>	<b>18.9</b>
<b>PEACH ICED TEA</b>	<b>7</b>	<b>18.9</b>

## WATER

	<b>1 LTR</b>	<b>250ML</b>
<b>SPARKLING WATER</b>	<b>10.5</b>	<b>5.5</b>
<b>STILL WATER</b>	<b>10.5</b>	<b>5.5</b>

## LEMON LIME BITTERS

<b>GLASS</b>	<b>7</b>
<b>JUG</b>	<b>19</b>

## SANGRIA

<b>GLASS</b>	<b>9</b>
<b>JUG</b>	<b>26</b>

*Made daily with fresh fruit*

## BEERS

<b>HAHN PREMIUM LIGHT</b>	<b>7</b>
<b>CORONA (MEXICANA)</b>	<b>9</b>
<b>CROWN LAGER</b>	<b>8</b>
<b>HEINEKEN (HOLLAND)</b>	<b>9</b>
<b>MINABREA BIONDA (ITALY)</b>	<b>9</b>
<b>PERONI NASTRO AZZURO (ITALY)</b>	<b>9</b>
<b>PURE BLONDE</b>	<b>8</b>
<b>VICTORIA BITTER</b>	<b>7</b>
<b>TOOHEYS EXTRA DRY</b>	<b>8</b>
<b>GREAT NORTHERN</b>	<b>8</b>



## SPIRITS

BACARDI RUM	8
BUNDABERG RUM	8
CANADIAN CLUB	8
CHIVAS REGAL 12 YEAR	8
CHIVAS REGAL 18 YEAR	18
GORDONS GIN	8
GRAPPA	8
JACK DANIELS NO. 7	9
JACK DANIELS SINGLE BARREL	14
JIM BEAM	9
JOHNNY WALKER BLACK	9
JOHNNY WALKER RED	8
MALIBU	8
NAPOLEON BRANDY	8
SMIRNOFF VODKA	8
SOUTHERN COMFORT	9
TEQUILA	9
WILD TURKEY	9

## LIQUEURS

*Standard serve 30ml*

BAILEYS	9
COINTREAU	10
CUARENTA Y TRES	9
DE KUYPER PEACH	9
DISARONNO	9
DRAMBUIE	10
FRANGELICO	10
GALLIANO NERO	9
GALLIANO SAMBUCCA	9
GALLIANO VANILLA	9
GRAND MARNIER	10
KAHLÚA	9
LIMONCELLO	8
MIDORI	9
NOCELLO	9
OYZO	9
STREGA	9
TIA MARIA	9



## FUNCTIONS



La Rumbra partners with you, as the host, to turn your special event into a memorable and treasured celebration. We ensure you and your guests receive outstanding service and high-quality food in a warm and inviting setting. La Rumbra shapes your special event to meet your needs and preferences.

The venue can be exclusively hired for private functions, from as little as 10 guests to a maximum capability of 110 guests indoor plus 50 guests outdoor. Car park is ample and free.

We have a selection of menus to choose from and our restaurant owner Nick Severino encourages all ideas and suggestions if you wish to alter some options or even create a personalised menu. Vegetarian, lactose and gluten intolerant guests can be catered for.

Please call or email us to book a meeting to discuss your needs and menu selection.

