



Functions at La Rumbra



9825 8900

info@larumbra.com.au

Shop 7 600 Hoxton Park Road Hoxton Park

Functions at La Rumbola



La Rumbola is the ultimate venue for your special event.

We partner with you, as the host, to make 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.

The venue can be exclusively hired for private functions, from as little as 10 guests to a maximum capacity 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.

Please call or email our function co-ordinator Josie to discuss your function.

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Menu

entrée

SAMBUCA OLIVES

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

ARANCINI

Traditional crumbed rice balls filled with peas, mozzarella and Bolognese sauce

ITALIAN SALAD

Lettuce, tomato, cucumber, red onion, balsamic vinegar and extra virgin olive oil

pasta

RIGATONI RAGU

Slow pot braised beef Ragu in a rich tomato sauce

SPINACH & RICOTTO GNOCCHI

Spinach potato dumplings topped with ricotta and fresh spinach

pizza

YOUR CHOICE OF 2 PIZZAS FROM PIZZA MENU



Menu 2

entrée

ANTIPASTO

Prosciutto, salami, mortadella, mixed olives, marinated artichokes, bocconcini, fresh bread.

CRISPY SALT & PEPPER CALAMARI

Lightly battered and seasoned with salt and pepper, served with aioli

pasta

PENNE RAGU

Slow pot braised beef Ragu in a rich tomato sauce

LINGUINE POLLO PESTO

Chicken and semi-dried tomatoes in a cream and basil sauce

pizza

YOUR CHOICE OF 2 PIZZAS FROM PIZZA MENU



Menu 3

entrée

ANTIPASTO

Prosciutto, salami, mortadella, mixed olives, marinated artichokes, bocconcini, fresh bread.

CRISPY SALT & PEPPER CALAMARI

Lightly battered and seasoned with salt and pepper, served with aioli

ITALIAN SALAD

Lettuce, tomato, cucumber, red onion, balsamic vinegar and extra virgin olive oil

pasta

RAVIOLI BOLOGNESE

Traditional beef mince Bolognese sauce

LINGUINE AGLIO E OLIO & PRAWNS

Prawns, fresh parsley, crushed garlic, chilli and extra virgin olive oil

alternate main

CRISPY SKIN BARRAMUNDI

Served with roast potatoes and seasonal vegetables

POLLO FUNGHI

Pan braised chicken breast topped with a mushroom and cream sauce, served with roast potatoes and seasonal vegetables



Menu

entrée

OYSTERS KILPATRICK

Grilled Pacific oysters with bacon and Worcestershire sauce

CRISPY SALT & PEPPER CALAMARI

Lightly battered and seasoned with salt and pepper, served with aioli

MELANZANE CHINNI

Eggplant filled with with beef mince, eggplant, and Grana Padano cheese, lightly fried

CAPRESE SALAD

Sliced tomato topped with bocconcini and basil, drizzled with extra virgin olive oil

pasta

PAPPADELLE & BEEF CHEEK RAGU

Slow cooked beef cheek Ragù with a hint of chilli in a rich tomato sauce

PUMPKIN SAGE GNOCCHI

Pumpkin dumplings with roasted pumpkin and burnt butter sage sauce

alternate main

BISTECCA E' FINOCCHI ALLA GRIGLIA

200gr char grilled eye fillet and fennel served with potato mash, asparagus and butter fennel sauce

CRISPY PORCHETTA

Pork belly rolled and slow roasted served with potato mash and port wine jus



Beverage Options

1. bar tab

Price on consumption, waitstaff can advise of balance at any given time

2. non alcoholic

Soft drink, juice, sparkling water

3. alcoholic

Beer, house wine, soft drink, juice, sparkling water

** Drink packages are for a 3 hour duration, additional charges per adult and child for every hour or part of thereafter

choice of 1

CHICKEN SCHNITZEL & CHIPS

CALAMARI & CHIPS

PASTA NAPOLETANA/BOLOGNESE

dessert

VANILLA GELATO

12 years and under

Childrens Meu

Buffet Wake Menu



antipasto

pasta

Penne Ragu & Tortellini Boscaiola

pizza

Margherita & Supreme

italian salad

* Optional - your choice of pizza/pasta

beverages

BAR TAB

All beverages billed on consumption - your choice of beer, wine, spirits

Wakes require a minimum of 40 guests
You are welcome to provide biscuits/desserts
No room hire fees

Please call or email our function co-ordinator
Josie to discuss your needs.

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Terms & Conditions



La Rumbra requires a minimum of 40 guests to open for a weekday or weekend function at lunch. If numbers are less than 40, please call us as it may be possible that there are other groups booked for the same day.

Set menus are only offered to groups of 10 or more.

Menus can be customised and are subject to a quote.

A non-refundable deposit equivalent to 20% of meal cost is required for your booking to be confirmed. Changes in numbers must be confirmed no later than 48 hours prior to your function. Once the number of guests is confirmed, you will be charged regardless of any unexpected absence. Should numbers increase on the day, you will be charged accordingly.

Functions held on a Friday or Saturday evening are subject to a minimum spend of \$100 per adult with a minimum capacity of 80 guests (inclusive of food and beverages).

Room hire fee's and/or a minimum spend are required should you wish to hire the restaurant exclusively on a Friday or Saturday evening.

La Rumbra is a licensed premises and BYO is not permitted for functions.