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

NICK SEVERINO

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ESTABLISHED 2006



## HOT

<b>ESPRESSO</b>	<b>6</b>
<b>MACCHIATO</b>	<b>6</b>
<b>CAPPUCCINO</b>	<b>6.5</b>
<b>CAFFÈ LATTE</b>	<b>6.5</b>
<b>PICCOLO CAFFÈ LATTE</b>	<b>6.5</b>
<b>LONG BLACK</b>	<b>6.5</b>
<b>FLAT WHITE</b>	<b>6.5</b>
<b>CHAI LATTE</b>	<b>5.5</b>
<b>HOT CHOCOLATE</b>	<b>5.5</b>
<b>MOCHA</b>	<b>7.5</b>

## TEA 6.5

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

## COLD

<b>MILKSHAKE</b>	<b>12</b>
<i>Chocolate, Vanilla, Caramel or Strawberry</i>	
<b>ICED CHOCOLATE</b>	<b>14</b>
<b>ICED COFFEE</b>	<b>14</b>
<i>Add Hazelnut, Caramel or Vanilla syrup</i>	
	<b>2.5</b>

## DIGESTIVES

### LIQUEURS

*Standard serve 30ml*

<b>AMARO MONTENEGRO</b>	<b>10.5</b>
<b>AMARO AVERNA</b>	<b>10.5</b>
<b>AMARO DEL CAPO</b>	<b>10.5</b>
<b>CYNAR</b>	<b>10.5</b>
<b>FERNET BRANCA</b>	<b>10.5</b>
<b>LIMONCELLO</b>	<b>10.5</b>
<b>GALLIANO SAMBUCA</b>	<b>13</b>
<b>GALLIANO VANILLA</b>	<b>13</b>
<b>GALLIANO NERO</b>	<b>13</b>
<b>DISARONNO</b>	<b>13</b>

### PORT

*Standard serve 60ml*

<b>HANWOOD</b>	<b>12.5</b>
<b>GALWAY PIPE</b>	<b>16.5</b>
<b>PENFOLDS</b>	<b>18.5</b>
<b>GRANDFATHER</b>	

### COGNAC

*Standard serve 30ml*

<b>HENNESSY VS</b>	<b>12.5</b>
<b>COURVOISER VSOP</b>	<b>16.5</b>

**CHOCOLATE VESUVIO**

**GELATO FRITTO**



**CRÈME  
BRÛLÉE**



**TIRAMISÙ**



**BISCOFF  
CHEESECAKE**

## DESSERTS

### TIRAMISÙ

16.9

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

### CRÈME BRÛLÉE

16.9

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

### GELATO FRITTO

16.9

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

### BISCOFF CHEESECAKE

16.9

*Homemade biscoff cheesecake served with double cream ice cream*

### CHOCOLATE VESUVIO

16.9

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

### CHOCOLATE CRÊPES

16.9

*Fresh crepes filled with mascarpone and drizzled with warm Belgium chocolate sauce*

### STICKY DATE PUDDING

16.9

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

### AFFOGATO

16.9

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

**Add 30ml of liqueur (Frangelico, Baileys, Kahlua, Tia Maria) + \$6**



**BANANA SPLIT**

**LEMON SORBET**

**GELATO**

## DESSERTS

<b>BANANA SPLIT</b>	<b>17.9</b>
<i>Caramelised banana served with double cream ice cream and warm butterscotch sauce topped with crushed nuts</i>	
<b>NUTELLA DOUGH BALLS</b>	<b>18.5</b>
<i>Mini doughballs baked and coated in Nutella inspired by the "little Severinos"</i>	
<b>NUTELLA PIZZA</b>	<b>M19.9 L22.9</b>
<i>Pizza crust topped with Nutella and strawberries</i>	
<b>LEMON SORBET</b>	<b>14.9</b>
<i>Delightful and refreshing ice dessert to cleanse your palate after a meal</i>	
<b>GELATO</b>	<b>16.9</b>
<i>Assortment of flavours - 3 scoops</i>	
<b>DOUBLE CREAM ICE CREAM</b>	<b>KIDS 7.5 ADULTS 13</b>
<i>Chocolate, Strawberry or Caramel sauce</i>	
<b>Add ice cream to any dessert</b>	<b>5</b>
<b>CAKEAGE SERVICE</b>	<b>3</b>



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## FUNCTIONS

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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.

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