



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

A handwritten signature in black ink, appearing to read "N. Severino". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.



ESTABLISHED 2006



ANTIPASTO

BRUSCHETTA POMODORO

CRISPY DOUGH BALLS

SAMBUCA OLIVES

## STARTERS

- SAMBUCA OLIVES** 14  
*Fried black olives in extra virgin olive oil and flamed with Sambuca, served with Italian bread*
- BRUSCHETTA FUNGHI** 11  
*Two slices of toasted Italian bread with ricotta, mushroom and Parmesan*
- BRUSCHETTA POMODORO** 11  
*Two slices of toasted Italian bread with fresh tomato, basil, red onion, oregano, garlic and olive oil*

## ANTIPASTO

Selection of:

- + Salami
- + Cheese
- + Olives
- + Artichokes



FOR ONE

18.<sup>9</sup>

FOR TWO

29.<sup>9</sup>

## BREAD·PANE

- CRISPY DOUGH BALLS** 11  
*Lightly salted baked mini dough balls dressed with parsley and extra virgin olive oil*
- PANE DE CASA** 6  
*Italian bread with a side of balsamic vinegar and extra virgin olive oil*
- GARLIC BREAD** 7  
*Two slices of toasted Italian garlic bread*



CAESAR SALAD

CAPRESE SALAD

RADICCHIO & FENNEL SALAD

**SALADS-SALATA**

<b>CAESAR SALAD</b>	<b>22</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>18</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>17</b>
<i>Rocket leaves and shaved Parmesan with balsamic vinegar and extra virgin olive oil</i>	
<b>CAPRESE SALAD</b>	<b>17</b>
<i>Sliced tomato topped with bocconcini, basil and drizzled with extra virgin olive oil</i>	
<b>ITALIAN SALAD</b>	<b>17</b>
<i>Iceberg lettuce, tomato, cucumber, red onion with balsamic vinegar and extra virgin olive oil</i>	

**SIDES-CONTORNI**

<b>POTATO MASH</b>	<b>10</b>
<i>Drizzled with extra virgin olive oil and fresh parsley</i>	
<b>MIXED SEASONAL VEGETABLES</b>	<b>10</b>
<i>Mix of seasonal vegetables in extra virgin olive oil and herbs</i>	
<b>LA RUMBLA BEER BATTERED FRIES</b>	<b>12</b>
<i>Served with tomato sauce</i>	



GRILLED SCALLOPS

INSALATA DI POLPO ALLA GRIGLIA

CALABRIAN SEAFOOD SALAD

<b>GARLIC PRAWNS</b>	26
<i>Sizzling in olive oil and crushed garlic in Napoletana sauce</i>	
<b>GRILLED SCALLOPS</b>	29
<i>Pan seared shelled Tasmanian scallops with fresh tomato, drizzled with garlic butter</i>	
<b>CALAMARI FRITTI</b>	25
<i>Lightly crumbed calamari rings served with tartare sauce</i>	
<b>GRILLED SALT &amp; PEPPER CALAMARI &amp; PRAWNS</b>	34
<i>Calamari and prawns sautéed in zesty lemon, garlic, olive, oil, sea salt and pepper sauce</i>	
<b>CRISPY SALT &amp; PEPPER CALAMARI</b>	28
<i>Lightly tossed, seasoned with salt and pepper and served with garlic aioli</i>	
<b>SOFT SHELL CRAB</b>	28
<i>Pan fried, finished with caramelised onion and sweet chilli sauce</i>	
<b>ZUPPA DI COZZE</b>	28
<i>Tasmanian black mussels pan tossed in olive oil, white wine, parsley and tomato sauce</i>	
<b>INSALATA DI POLPO ALLA GRIGLIA</b>	29
<i>Char grilled octopus, rocket, fresh orange, capers, sundried tomatoes and roasted potatoes drizzled with an orange and extra virgin olive oil dressing</i>	
<b>CALABRIAN SEAFOOD SALAD</b>	27
<i>Fresh octopus, calamari, prawns and mussels in a lemon dressing</i>	

<b>FRESHLY SHUCKED PACIFIC OYSTERS</b>	<b>NATURAL</b>	
	Half a Dozen	26
	Dozen	44
	<i>Served with a side of diced red onion and red wine vinaigrette</i>	
	<b>KILPATRICK</b>	
	Half a Dozen	30
	Dozen	48
	<i>Grilled with bacon and Worcestershire sauce</i>	

<b>ARANCINI</b>	20	<b>RICOTTA FRITTI</b>	19
<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>DOPPIO MELENZANE</b>	25	<b>ZUCCHINI FLOWERS</b>	25
<i>Bocconcini encased with crumbed eggplant with a touch of Napoli sauce</i>		<i>Lightly battered fried zucchini flowers filled with ricotta and spinach (3)</i>	

SPAGHETTI  
MARINARA



LINGUINE  
CON GRANCHIO



PENNE  
POLLO PESTO



## PASTA

<b>SPAGHETTI MARINARA</b>	<b>32</b>
<i>Tasmanian black mussels, calamari and prawns in a fresh tomato sauce</i>	
<b>SPAGHETTI AGLIO E OLIO</b>	<b>25</b>
<i>Fresh parsley, chilli and garlic in extra virgin olive oil + prawns \$10</i>	
<b>SPAGHETTI BOLOGNESE</b>	<b>28</b>
<i>Traditional beef mince Bolognese sauce</i>	
<b>PENNE RAGÙ</b>	<b>28</b>
<i>Slow pot braised beef Ragù in a rich tomato sauce</i>	
<b>PENNE SICILIANA</b>	<b>28</b>
<i>Char-grilled eggplant with ricotta, fresh basil and Napoletana sauce</i>	
<b>LINGUINE CON GRANCHIO</b>	<b>39</b>
<i>Whole blue swimmer crab (in the shell) tossed in a pink brandy sauce</i>	
<b>PENNE POLLO PESTO</b>	<b>29</b>
<i>Chicken and semi-dried tomatoes in a creamy basil pesto sauce</i>	
<b>PENNE BOSCAIOLA</b>	<b>28</b>
<i>Diced bacon, shallots and mushrooms in a cream sauce + tortellini \$2</i>	
<b>PENNE ALLA RUSSIA</b>	<b>28</b>
<i>Smoked bacon flamed with vodka in pink sauce</i>	
<b>GNOCCHI POMODORO</b>	<b>28</b>
<i>Homemade potato dumplings tossed in a fresh tomato and basil sauce</i>	
<b>GNOCCHI GORGONZOLA</b>	<b>29</b>
<i>Homemade potato dumplings in a gorgonzola sauce</i>	

## LASAGNA

<b>HOMEMADE</b>	<b>32</b>
<i>Layered sheets of pasta with ham, mushrooms, ragù, béchamel sauce and mozzarella cheese</i>	

## RISOTTO

<b>CHICKEN &amp; VEGETABLE RISOTTO</b>	<b>28</b>
<i>Arborio rice simmered with chicken and healthy fresh vegetables</i>	
<b>RISOTTO LA RUMBLA</b>	<b>32</b>
<i>Arborio rice cooked with prawns, mushrooms and shallots in a Worcestershire and cream sauce</i>	

**GLUTEN FREE PASTA AVAILABLE . (\$4 EXTRA)**

LAMB SANTORINI



CRISPY PORCHETTA



BISTECCA MEDITERRANEO



## POULTRY

### POLLO FARCITO 39

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

### POLLO FUNGHI 39

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

### QUAILS 44

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

## VEAL

### VEAL LA RUMBLA 42

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

### VEAL PARMIGIANA 38

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

## LAMB

### LAMB SANTORINI 52

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

### LAMB SHANK 37

Lamb shank slow baked with vegetables served with potato mash

## PORK

### CRISPY PORCHETTA 45

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

## BEEF

### FILETTO DI MANZO 45

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 59

350g EYE FILLET 49

### 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 BARRAMUNDI**

**SEAFOOD PLATTER**

**WHOLE SNAPPER**

**FRUTTI DI MARE**

<b>WHOLE SNAPPER</b>	<b>57</b>
<i>Grilled 500 gram snapper served with baked seasonal vegetables</i>	
<b>CRISPY SKIN SALMON</b>	<b>42</b>
<i>Grilled salmon served with potato mash, green beans and a lemon butter caper sauce</i>	
<b>GRILLED KING PRAWNS</b>	<b>49</b>
<i>Wild caught king prawns brushed with a lemon butter sauce and served with rice</i>	
<b>CRISPY SKIN BARRAMUNDI</b>	<b>42</b>
<i>Grilled and served with baked seasonal potatoes, topped with a rocket and roasted capsicum salad and a light lemon dressing</i>	
<b>SEAFOOD HOT POT</b>	<b>47</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</i>	

**SEAFOOD PLATTER**

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



FOR ONE **95**



FOR TWO **165**

SUPREME



SICILIANA

## TRADITIONAL PIZZA

8 slices per pizza

MED LRG

**GARLIC OR HERB CRUST**

17.9 20.9

**GARLIC OR HERB & CHEESE**

19.9 22.5

**BRUSCHETTA**

20.9 24.9

*Fresh tomato, red onion, garlic, basil, oregano, extra virgin olive oil*

**MARGHERITA**

19.9 23.9

*Tomato, mozzarella cheese*

**SUPREME**

21.9 25.9

*Tomato, cheese, cabanossi, pepperoni, ham, onion, capsicum, mushroom, pineapple, olives (anchovies optional)*

**BBQ CHICKEN**

20.9 24.9

*Tomato, cheese, chicken, mushroom, onion, bbq sauce*

**MEXICANA**

20.9 24.9

*Tomato, cheese, pepperoni, onion, capsicum, olives, chilli*

**HAWAIIAN**

20.9 24.9

*Tomato, cheese, ham, pineapple*

**BBQ MEAT LOVERS**

20.9 24.9

*Tomato, cheese, pepperoni, ham, cabanossi, BBQ sauce*

**CAPRICCIOSA**

20.9 24.9

*Tomato, cheese, mushroom, olives, pepperoni, anchovies*

**VEGETARIAN**

21.9 24.9

*Tomato, cheese, mushroom, olives, capsicum, onion, pineapple*

**FOUR SEASONS**

21.9 24.9

*Tomato, cheese, ham, prawns, mushroom, onion, capsicum*

**SICILIANA**

20.9 24.9

*Tomato, cheese, salami, mushroom, chilli, olives*

**NAPOLETANA**

20.9 24.9

*Tomato, cheese, olives, anchovies, oregano*

**PEPPERONI**

20.9 24.9

*Tomato, cheese, pepperoni*

**GLUTEN FREE PIZZAS AVAILABLE · MEDIUM SIZE ONLY (\$4 EXTRA)**





RUGOLA

PAESANA

TREVISANO

## GOURMET PIZZA

8 slices per pizza

**MED LRG**

**RUGOLA**

**22.5 26.9**

*Rocket leaves, prosciutto, shaved Parmesan, extra virgin olive oil and balsamic glaze*

**TREVISANO**

**22.9 26.9**

*Tomato, cheese, freshly sliced tomato, bocconcini, prosciutto, fresh basil, black cracked pepper*

**SEAFOOD**

**22.9 26.9**

*Tomato, cheese and a medley of sautéed calamari, prawns and baby octopus*

**PAESANA**

**22.9 26.9**

*Tomato, eggplant, Kalamata olives, capers, salami, chilli, bocconcini*

**QUATTRO FORMAGGI**

**22.9 26.9**

*Bocconcini, Parmesan, mozzarella, blue vein cheese*

**LA RUMBLA**

**22.9 26.9**

*Tomato, cheese, chicken, onion, bacon, olives, bocconcini, semi sun-dried tomatoes*

**CHICKEN DELIGHT**

**22.9 26.9**

*Tomato, cheese, chicken, diced tomato, bacon, pineapple, onion*

**GARLIC PRAWNS**

**22.9 26.9**

*Tomato, cheese, garlic, tiger prawns*

**GLUTEN FREE PIZZAS AVAILABLE · MEDIUM SIZE ONLY (\$4 EXTRA)**



## COCKTAILS & APERITIFS

<b>CINZANO BIANCO</b>	12.9	<b>RED CORVETTE</b>	19.9
		<i>Midori, Frangelico, strawberries, crushed ice</i>	
<b>CINZANO ROSSO</b>	12.9		
<b>CINZANO EXTRA DRY</b>	12.9	<b>MOJITO</b>	19.9
<b>ROSSO ANTICO</b>	11.9	<i>Fresh lime, white rum, brown sugar, mint, soda water, ice</i>	
<b>CAMPARI</b>	13.9	<b>CAPRIOSKA</b>	19.9
<b>APEROL</b>	13.9	<i>Vodka, fresh lime, mint, soda water, ice</i>	
<b>VODKA LEMON LIME BITTERS</b>	16.9	<b>TOBLERONE</b>	19.9
<b>MONTENEGRO DRY &amp; GINGER ALE</b>	16.9	<i>Frangelico, Baileys, Kahlúa, vanilla gelato, honey and crushed ice</i>	
<b>SPRITZ</b>	19.9	<b>GODFATHER</b>	19.9
<i>The perfect Venetian aperitif! Aperol or Campari, Prosecco, ice, slice of orange</i>		<i>Disaronno amaretto, whiskey, ice and orange slice</i>	
<b>MARTINI</b>	19.9	<b>AMARETTO SOUR/WHISKEY SOUR</b>	19.9
<i>Gin, Vermouth, green olive</i>		<i>Disaronno amaretto/Jim Bean Whiskey, lemon juice, sugar syrup, egg white</i>	
<b>MARGARITA</b>	19.9	<b>NEGRONI</b>	19.9
<i>White Tequila, Triple Sec, lime juice, sugar syrup</i>		<i>Campari, Cinzano Rosso, Gin, ice</i>	
<b>MANGO DAIQUIRI</b>	19.9	<b>PINA COLADA</b>	19.9
<i>White Rum, mango, lime juice, crushed ice</i>		<i>Malibu, Bacardi Rum, coconut, pineapple juice, crushed ice</i>	
<b>STRAWBERRY DAIQUIRI</b>	19.9	<b>ESPRESSO MARTINI</b>	19.9
<i>White Rum, strawberries, lime juice, crushed ice</i>		<i>Espresso, Vodka, Kahlua, sugar syrup</i>	
<b>ILLUSION</b>	19.9	<b>LONG ISLAND ICED TEA</b>	23.9
<i>Midori, Vodka, Triple Sec, pineapple juice, ice</i>		<i>White rum, Vodka, Gin, Malibu, Triple Sec, lemon juice, coke, ice</i>	
		<b>COSMOPOLITAN</b>	19.9
		<i>Vodka, triple sec, lime juice, cranberry juice</i>	

## MOCKTAILS

<b>STRAWBERRY MOCKTAIL</b>	15	<b>MANGO MOCKTAIL</b>	15
<b>PINA COLADA MOCKTAIL</b>	15	<b>VIRGIN MOJITO</b>	15



## SOFT DRINKS

GLASS	7.5
JUG	17
<i>Coke</i>	
<i>Diet Coke</i>	
<i>Coke Zero</i>	
<i>Lemonade</i>	
<i>Fanta</i>	
<i>Lemon Squash</i>	
<i>Chinotto</i>	8
<i>Lemon Lime Bitters</i>	9

## FRUITY

	GLASS	JUG
ORANGE JUICE	9	21.9
PINEAPPLE JUICE	9	21.9
APPLE JUICE	9	21.9
CRANBERRY JUICE	9	21.9
PEACH ICED TEA	9	21.9

## WATER

	1 LTR	250ML
SPARKLING WATER	14.5	6.5
STILL WATER	14.5	6.5

## SANGRIA

GLASS	12
<i>Made daily with fresh fruit</i>	

## BEERS

HAHN PREMIUM LIGHT	9
CORONA (MEXICANA)	12
CROWN LAGER	11
HEINEKEN (HOLLAND)	12
MINABREA BIONDA (ITALY)	12
PERONI NASTRO AZZURO (ITALY)	12
PURE BLONDE	11
VICTORIA BITTER	10
TOOHEYS EXTRA DRY	11
GREAT NORTHERN	11



**SPIRITS**

<b>BACARDI RUM</b>	<b>12</b>
<b>BELVEDERE VODKA</b>	<b>13</b>
<b>BUNDABERG RUM</b>	<b>12</b>
<b>CANADIAN CLUB</b>	<b>12</b>
<b>CHIVAS REGAL 12 YEAR</b>	<b>13</b>
<b>CHIVAS REGAL 18 YEAR</b>	<b>22</b>
<b>GORDONS GIN</b>	<b>12</b>
<b>GRAPPA</b>	<b>12</b>
<b>JACK DANIELS NO. 7</b>	<b>13</b>
<b>JACK DANIELS SINGLE BARREL</b>	<b>18</b>
<b>JAMESON WHISKEY</b>	<b>12</b>
<b>JIM BEAM</b>	<b>13</b>
<b>JOHNNY WALKER BLACK</b>	<b>13</b>
<b>JOHNNY WALKER RED</b>	<b>12</b>
<b>MALIBU</b>	<b>12</b>
<b>MAKER'S MARK</b>	<b>12</b>
<b>NAPOLEON BRANDY</b>	<b>12</b>
<b>SMIRNOFF VODKA</b>	<b>12</b>
<b>SOUTHERN COMFORT</b>	<b>13</b>
<b>TEQUILA</b>	<b>13</b>
<b>WILD TURKEY</b>	<b>13</b>

**LIQUEURS**

*Standard serve 30ml*

<b>BAILEYS</b>	<b>13</b>
<b>COINTREAU</b>	<b>14</b>
<b>CUARENTA Y TRES</b>	<b>13</b>
<b>DE KUYPER PEACH</b>	<b>13</b>
<b>DISARONNO</b>	<b>13</b>
<b>DRAMBUIE</b>	<b>14</b>
<b>FRANGELICO</b>	<b>14</b>
<b>GALLIANO NERO</b>	<b>13</b>
<b>GALLIANO SAMBUCCA</b>	<b>13</b>
<b>GALLIANO VANILLA</b>	<b>13</b>
<b>GRAND MARNIER</b>	<b>14</b>
<b>KAHLÚA</b>	<b>13</b>
<b>LIMONCELLO</b>	<b>12</b>
<b>MIDORI</b>	<b>13</b>
<b>NOCELLO</b>	<b>13</b>
<b>OYZO</b>	<b>13</b>
<b>STREGA</b>	<b>13</b>
<b>TIA MARIA</b>	<b>13</b>



# 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.

