



## Functions at La Rumbra



9825 8900

[info@larumbra.com.au](mailto: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

Potato dumplings tossed with butter, ricotta and fresh spinach

## pizza

YOUR CHOICE OF 2 PIZZAS FROM PIZZA MENU

\$47pp



# 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

\$60pp



# 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

\$75pp



# 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

\$90pp



# Childrens Menu

## choice of 1

CHICKEN SCHNITZEL & CHIPS  
CALAMARI & CHIPS  
PASTA NAPOLETANA/BOLOGNESE

## dessert

VANILLA GELATO

12 years and under

\$25 per child

# Buffet Wake Menu



antipasto

pasta

Penne Ragu & Tortellini Boscaiola

pizza

Margherita & Supreme

italian salad

\$30 per person

\* 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.

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.