



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

NICK SEVERINO

ESTABLISHED 2006



HOT

ESPRESSO	7
MACCHIATO	7
CAPPUCCINO	7.5
CAFFÈ LATTE	7.5
PICCOLO CAFFÈ LATTE	7.5
LONG BLACK	7.5
FLAT WHITE	7.5
CHAI LATTE	6.5
HOT CHOCOLATE	6.5
MOCHA	8.5

TEA 7.5

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

COLD

MILKSHAKE	13
<i>Chocolate, Vanilla, Caramel or Strawberry</i>	
ICED CHOCOLATE	15
ICED COFFEE	15
<i>Add Hazelnut, Caramel or Vanilla syrup</i>	
	3.5

DIGESTIVES

LIQUEURS

Standard serve 30ml

AMARO MONTENEGRO	11.5
AMARO AVERNA	11.5
CYNAR	11.5
FERNET BRANCA	11.5
LIMONCELLO	11.5
GALLIANO SAMBUCA	14
GALLIANO VANILLA	14
GALLIANO NERO	14
DISARONNO	14

PORT

Standard serve 60ml

HANWOOD	13.5
GALWAY PIPE	17.5
PENFOLDS	19.5
GRANDFATHER	

COGNAC

Standard serve 30ml

HENNESSY VS	13.5
COURVOISER VSOP	17.5

CHOCOLATE VESUVIO

GELATO FRITTO



**CRÈME
BRÛLÉE**



TIRAMISÙ



**STICKY DATE
PUDDING**

DESSERTS

TIRAMISÙ

18.9

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

CRÈME BRÛLÉE

18.9

Baked double cream custard topped with a layer of caramelised sugar

GELATO FRITTO

18.9

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

CHOCOLATE VESUVIO

18.9

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

CHOCOLATE CRÊPES

18.9

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

STICKY DATE PUDDING

18.9

Smothered in a warm caramel sauce with double cream ice cream

BUDINO

18.9

Decadent homemade chocolate and vanilla pudding topped with fresh cream

AFFOGATO

18.9

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

BANANA SPLIT	19.9
<i>Caramelised banana served with double cream ice cream and warm butterscotch sauce topped with crushed nuts</i>	
NUTELLA DOUGH BALLS	18.5
<i>Mini doughballs baked and coated in Nutella inspired by the "little Severinos"</i>	
NUTELLA PIZZA	M22.9 L26.9
<i>Pizza crust topped with Nutella and strawberries</i>	
LEMON SORBET	15.9
<i>Delightful and refreshing ice dessert to cleanse your palate after a meal</i>	
GELATO	17.9
<i>Assortment of flavours - 3 scoops</i>	
DOUBLE CREAM ICE CREAM	KIDS 8.5 ADULTS 14
<i>Chocolate, Strawberry or Caramel sauce</i>	
Add ice cream to any dessert	6
CAKEAGE SERVICE	4



.....

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.

.....