



**Antipasto Board for Two**



**Sambuca Olives**



**Crispy Doughballs**



**Bruschetta Funghi**



**Grilled Scallops**



**Crispy Salt & Pepper Calamari**

# Antipasti & Pane

## ANTIPASTO for one 14.9 for two 25.9

Selection of prosciutto, ciabatta bread, sopressa salami, Grana Padano cheese, provolone cheese, marinated red capsicum, fried black olives, ricotta fritti & sautéed mushroom

## SAMBUCA FRIED BLACK OLIVES 11.9

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

## BRUSCHETTA FUNGHI 7.9

Two slices of toasted Italian bread with warm ricotta, mushroom & parmesan

## BRUSCHETTA POMODORO 6.9

Two slices of toasted Italian bread with fresh tomato, basil, red onion, oregano, garlic & olive oil

## HOME STYLE TAPAS 19.9

Thin pizza crusts served with a trio of tapenade: black olive, eggplant, roasted red capsicum & semi-dried tomato

## CRISPY DOUGH BALLS 7.5

Mini dough balls baked, dressed in extra virgin olive oil, fresh parsley & lightly salted

## PANE CON PEPE 8.5

Two slices of toasted Italian bread with oven roasted capsicum marinated in garlic and extra virgin olive oil

## PANE DI CASA 4.9

Italian bread with a side of balsamic vinegar & extra virgin olive oil

## GARLIC BREAD 4.5

Two slices of toasted Italian garlic bread

## HERB BREAD 4.5

Two slices of toasted Italian herb bread



# Primi *Entree*

## FRESHLY SHUCKED PACIFIC OYSTERS

### NATURAL

Served with a side of diced red onion and red wine vinaigrette

1/2 DOZ 21.9 1 DOZ 31.9

### KILPATRICK

Grilled with bacon and Worcestershire sauce

1/2 DOZ 23.5 1 DOZ 34.5

### MORNAY

Grilled with béchamel sauce

1/2 DOZ 23.5 1 DOZ 34.5

### LA RUMBLA

Crumbed, topped with tabasco and Napoletana sauce

1/2 DOZ 23.5 1 DOZ 34.5

## GARLIC PRAWNS

Sizzling in olive oil and crushed garlic in Napoletana sauce

21.9

## GRILLED SCALLOPS

Pan seared shelled Tasmanian scallops with fresh tomato, drizzled with garlic butter

21.9

## CALAMARI FRITTI

Lightly crumbed calamari rings served with lemon and tartare sauce

19.9

## GRILLED SALT AND PEPPER CALAMARI & PRAWNS

Calamari and prawns sautéed in zesty lemon, garlic, olive oil, sea salt and pepper sauce

26.9

## ARANCINI

Two traditional crumbed rice balls filled with peas, mozzarella and Bolognese sauce

18.5

## RICOTTA FRITTI

Two crumbed ricotta and spinach balls shallow fried, served in a creamy Danish blue cheese sauce

17.5

## CRISPY SALT & PEPPER CALAMARI

Lightly battered, seasoned with sea salt and pepper, served with lemon and tartare sauce

21.9

## SOFT SHELL CRAB

Pan fried, finished with caramelized onion and sweet chilli sauce

24.9

## ZUPPA DI COZZE

Tasmanian black mussels pan tossed in olive oil, white wine, parsley and tomato sauce

25.9

## VEAL CARPACCIO

Raw, wafer thin veal fillet drizzled with extra virgin olive oil, topped with rocket leaves, shaved Grana Padano and lemon

21.9

# Pasta and Risotto

<b>SPAGHETTI FRESCA</b> Diced tomato, roasted pine nuts, black olives, anchovies, wild rocket in crushed garlic, chilli and extra virgin olive oil	23.9	<b>PENNE SICILIANA</b> Chargrilled eggplant with ricotta, fresh basil and Napoletana sauce	23.9
<b>SPAGHETTI MARINARA</b> Tasmanian black mussels, calamari, prawns in a fresh tomato sauce	27.9	<b>PENNE LA RUSSA</b> Tomato sauce with a dash of cream, smoked bacon and flamed with Vodka	23.9
<b>SPAGHETTI AGLIO E OLIO</b> Fresh parsley, chilli and garlic in extra virgin olive oil	21.9	<b>PENNE BOSCAIOLA</b> Diced bacon, shallots and mushrooms in a cream sauce	24.9
<b>SPAGHETTI BOLOGNESE</b> Slow pot braised beef ragu in a rich tomato sauce	24.9	<b>GNOCCHI GORGONZOLA</b> Homemade potato dumplings in a creamy gorgonzola cheese sauce	23.9
<b>LINGUINE CON SALMONE</b> Broccoli and salmon with white wine and light pink sauce	26.9	<b>GNOCCHI POMODORO</b> Homemade potato dumplings tossed in a fresh tomato and basil sauce	24.9
<b>LINGUINE CON GRANCHIO</b> Whole blue swimmer crab tossed in a pink brandy sauce	28.9	<b>LASAGNE</b> Homemade sheets of pasta layered and topped with ragu, béchamel and mozzarella	22.9
<b>LINGUINE POLLO</b> Chicken and semi sun-dried tomatoes in a creamy basil pesto sauce	24.9	<b>AGNOLOTTI</b> Homemade pasta cushions filled with ricotta & spinach in Napoletana sauce	24.9
<b>LINGUINE CON VONGOLE</b> Clams, garlic, extra virgin olive oil, cherry tomatoes and a hint of chili	28.9	<b>RISOTTO OSTIA</b> Creamy Arborio rice topped with prawns cooked in tomato salsa	25.5
<b>LINGUINE CARBONARA</b> Egg, bacon, Grana Padano, black pepper in cream sauce	24.9	<b>RISOTTO LA RUMBLA</b> Arborio rice cooked with prawns, mushrooms, shallots in Worcestershire and cream sauce	25.5

GLUTEN-FREE SPAGHETTI AVAILABLE





**Spaghetti Fresca**



**Agnolotti**



**Veal La Rumbla**



**Filetto di Manzo**



**Lamb Santorini**



**Pork Cutlet**

# Secondi Mains

## POLLO FARCITO

Crumbed chicken breast stuffed with spinach and ricotta, topped with seeded mustard cream sauce, served with baked seasonal vegetables

29.9

## POLLO AVOCADO

Pan braised chicken breast fillet with prawns and avocado in brandy cream sauce, served with baked seasonal vegetables

29.9

## POLLO BOSCAIOLA

Chicken breast fillet topped with bacon, mushroom, shallots & cream, served with baked seasonal vegetables

29.9

## POLLO ALLA GRIGLIA

Grilled and served with baked potatoes and red peppers, drizzled with lemon butter

29.9

## QUAILS

Grilled and served with baked potatoes and red peppers, drizzled with lemon butter

31.9

## VEAL LA RUMBLA

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

32.9

## VEAL PARMIGIANA

Crumbed veal layered with eggplant, Neapolitan sauce and mozzarella on top, served with baked seasonal vegetables

29

## VEAL OSCAR

Pan braised veal in garlic with asparagus and prawns, finished in a brandy cream sauce, served with baked seasonal vegetables

32.9

## MEDITERRANEAN SKEWERS

Grilled eye fillet and vegetable skewers served with Greek salad

28.5

## PORK CUTLET

Grilled pork cutlet set on radicchio and grilled apple salad, drizzled with Dijon mustard dressing

33.9

## LAMB CUTLETS

Oven roasted lamb cutlets served with baked potatoes, eggplant, tomatoes, drizzled with basil salsa

36.9

## LAMB SANTORINI

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

36.9

## BABY LAMB

Slow oven roasted baby leg of lamb with vegetables and served with mash

35.9

## FILETTO DI MANZO

Prime beef eye fillet, flattened, grilled and served with rocket and Parmesan salad. Chef recommends medium rare

34.9

## BISTECCA "CHOOSE YOUR STEAK"

*All steaks are served with baked seasonal vegetables*

## 450 GRAM RIB EYE ON THE BONE

44.9

## 350 GRAM EYE FILLET

34.9

"CHOOSE YOUR STYLE"

## ALLA GRIGLIA

Grilled & served on rocket leaves with lemon

## BRAD PITT

Char-grilled & topped with bocconcini, rosemary & Neapolitan sauce

## ANGELINA JOLIE

Char-grilled & topped with mushrooms, shallots, peppercorns in a Worcestershire & brandy cream sauce

## MEDITERRANEO

Char-grilled with caramelized onion, tomato, roasted capsicum & dry white wine

## PEPE VERDE

Char-grilled with green peppercorns & brandy cream sauce

## DIANNE SAUCE

Char-grilled with garlic and Brandy cream sauce





**Grilled Barramundi**



**Seafood Hotpot**



**Whole Snapper**



**Grilled King Prawns**



**La Rumbra Seafood Platter For Two**



# Seafood

## Frutti Di Mare

### WHOLE SNAPPER

Grilled 500gram snapper and served with baked seasonal vegetables

36.9

### STUFFED CALAMARI

Calamari tubes filled with prawns, scallops and bread crumbs in Napoletana sauce, served with baked seasonal vegetables

33

### PERCH FILLETS

Grilled and topped with prawns and shallots in a seeded mustard cream sauce served with baked seasonal vegetables

31.9

### SEAFOOD HOT POT

Fresh calamari, prawns, baby octopus, black mussels in Napoletana sauce with chili and garlic served in a cast iron pot, accompanied by toasted Italian bread

35

### RAINBOW TROUT

Butterflied and grilled with lemon sage butter and a dash of brandy, served with baked seasonal vegetables

35.9

### LA RUMBLA SEAFOOD PLATTER

Blue swimmer crab, grilled baby octopus, oysters Kilpatrick, crispy salt and pepper calamari, prawns, mussels, grilled fish fillets and La Rumbra Fries

### GRILLED KING PRAWNS

Wild caught king prawns brushed with lemon butter sauce and towered on rice

37.9

### GRILLED BARRAMUNDI

Served with baked seasoned potatoes and topped with rocket & roasted capsicum salad, drizzled with light lemon dressing

33

FOR ONE 65

FOR TWO 139



# Traditional Pizzas

	MEDIUM 11" (8 SLICES)	LARGE 13" (8 SLICES)
<b>SUPREME</b> Tomato, cheese, cabanossi, pepperoni, ham, onion, capsicum, mushroom, pineapple, olives, (anchovies optional)	17.9	21.9
<b>MEXICANA</b> Tomato, cheese, pepperoni, onion, capsicum, olives, chili	16.9	20.9
<b>HAWAIIAN</b> Tomato, cheese, ham, pineapple	16.9	20.9
<b>BBQ MEAT LOVERS</b> Tomato, cheese, pepperoni, ham, cabanossi, BBQ sauce	17.9	21.9
<b>CAPRICCIOSA</b> Tomato, cheese, mushroom, olives, pepperoni, anchovies	16.9	20.9
<b>VEGETARIAN</b> Tomato, cheese, mushroom, olives, capsicum, onion, pineapple	16.9	20.9
<b>FOUR SEASONS</b> Tomato, cheese, ham, prawns, mushroom, onion, capsicum	17.9	20.9
<b>SICILIANA</b> Tomato, cheese, salami, mushroom, chilli, olive	16.9	20.9
<b>NAPOLETANA</b> Tomato, cheese, olives, anchovies, oregano	16.9	20.9
<b>MARGHERITA</b> Tomato, mozzarella cheese	15.9	19.9

GLUTEN-FREE PIZZAS AVAILABLE MEDIUM SIZE ONLY

(\$2.0 EXTRA)

# Gourmet Pizzas

	MEDIUM 11" (8 SLICES)	LARGE 13"(8 SLICES)
<b>GARLIC OR HERB CRUST</b>	13.9	16.9
<b>GARLIC OR HERB &amp; CHEESE PIZZA</b>	15.9	18.5
<b>BRUSCHETTA PIZZA</b> Fresh tomato, red onion, garlic, basil, oregano, extra virgin olive oil	16.9	20.9
<b>POTATO PIZZA</b> Rosemary, sliced potato, extra virgin olive oil	16.9	20.5
<b>RUGOLA</b> Rocket leaves, prosciutto, shaved Parmesan, extra virgin olive oil	18.5	22.5
<b>TREVISANO</b> Tomato, cheese, fresh tomato, bocconcini, prosciutto, fresh basil, black cracked pepper	18.9	22.9
<b>SEAFOOD</b> Tomato, cheese and a medley of sautéed calamari, prawns, baby octopus	18.9	22.9
<b>PAESANA</b> Tomato, eggplant, Kalamata olives, capers, salami, chilli, bocconcini	18.9	22.9
<b>QUATTRO FORMAGGI</b> A medley of bocconcini, Parmesan, mozzarella and blue vein cheese	18.9	22.9
<b>LA RUMBLA</b> Tomato, cheese, chicken, onion, bacon, olives, bocconcini, semi sun-dried tomatoes	18.9	22.9
<b>CHICKEN DELIGHT</b> Tomato, cheese, chicken, diced tomato, bacon, pineapple, onion	18.9	22.9
<b>GARLIC PRAWNS</b> Tomato, cheese, garlic prawns	18.9	22.9

**GLUTEN-FREE PIZZAS AVAILABLE MEDIUM SIZE ONLY**

(\$2.0 EXTRA)



# Insalata *Salad*

## CEASAR SALAD

Cos lettuce, anchovies, ciabatta, bacon, boiled egg and parmesan, drizzled with ceasar dressing (add chicken extra \$3)

16.9

## GREEK SALAD

Mixed lettuce, tomato, cucumber, red onion, kalamata olives, feta cheese in white vinegar and extra virgin olive oil

15.9

## RADICCHIO & FENNEL SALAD

Radicchio and fennel with red wine vinegar and extra virgin olive oil

15.9

## ROCKET & PARMESAN

Rocket leaves and shaved Parmesan with balsamic vinegar and extra virgin olive oil

14.9

## CAPRESE SALAD

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

14.9

## ITALIAN SALAD

Mixed lettuce, tomato, cucumber, red onion, black olives with balsamic vinegar and extra virgin olive oil

14.5



# Sides *Conformi*

## GARLIC ROASTED POTATO WEDGES

Homemade wedges oven roasted and coated in garlic and herbs, served with sweet chili sauce

8.5

## POTATO MASH

Drizzled with extra virgin olive oil and fresh parsley

8.5

## MIXED SEASONAL VEGETABLES

Mix of seasonal vegetables in extra virgin olive oil and herbs

8.5

## LA RUMBLA BEER BATTERED FRIES

Served with tomato sauce

8.5