



From the Ocean

TO YOUR PLATE!

Proudly Supporting the Local Fishing Industry

Menu

SUMMER EDITION



OPEN LUNCH & DINNER

**Lunch 10am - 3pm Wednesday to Sunday
Dinner 5pm - 8pm Friday & Saturday**

11e Petersen Street, Bundaberg East

www.grunskesbytheriver.com.au

Ph. 07 41 522 722

Find us on Facebook and Instagram





Menu

Est. 2012

Starters

Grunsk's Tasting Plate (for 2) \$29.85

The Grunsk's tasting plate showcases a selection of our beautiful seafood and more, carefully created by our talented Chefs. See Chefs Recommendations sheet for this week's tasting plate creation.

Sea Scallops (1) \$3.85 (6) \$23.10 (12) \$42.45

Grilled with garlic butter. Served in the half shell. (GF)
Grilled, Kilpatrick style with bacon. Served in the half shell (GF/DF)

Coffin Bay Oysters (1) \$3.85 (6) \$23.10 (12) \$42.45

Natural with lemon, served in the half shell. (GF DF)
Grilled, Kilpatrick style with bacon. Served in the half shell (GF/DF)

Crispy Fried Calamari \$16.85

Pineapple cut Australian squid lightly dusted with a salt, pepper & chilli flake mix. Served with house roasted garlic aioli. (DF)

Prawn Skewer \$10.45

Local wild caught prawns, grilled & served with creamy garlic sauce. (GF)

Moreton Bay Bug (served cold) \$8.85

each

Duck & Plum Spring Rolls (4) \$15.85

Tender pieces of duck & Asian vegetables in a crispy spring roll wrapper. Served with hoi sin sauce. (DF)

Chicken & Pork Wontons (4) \$13.85

Fried chicken & pork wontons with garlic, ginger, water chestnuts, soy & chives. Served with a light soy dipping sauce. (DF)

Garlic Pizza Bread (6 slices) \$11.95

9" Pizza bread with fresh garlic butter & mozzarella cheese. (GF Available)

500g Local Prawns \$20.85

Locally sourced wild caught prawns served with house made seafood sauce and fresh lemon. (GF/DF)

Sand Crab (served cold) \$16.95 each





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Seafood Platters

Hot & Cold Seafood Platter (serves two) \$103.00

Crumbed local fish bites, crumbed sea scallops, crumbed calamari.

4 grilled half shell scallops, 4 Coffin Bay oysters, local wild caught prawns,
Moreton Bay bugs (seasonal) & cooked sand crab.

Served with chips, house made tartare & seafood sauce, lemon.

(Half shell scallops available with garlic butter or Kilpatrick style with bacon.
Oysters available natural with lemon or Kilpatrick style with bacon.)

*(Why not add Pear and Rocket Salad
from our side's menu , and a chilled crisp bottle of the
Eden Valley- Grant Burge Vigneron Collection -Thorn Reisling
for the Perfect platter pairing!)*

Platter Combo (serves one-two) \$65.85

2 crumbed local fish bites, 2 crumbed local wild caught prawns,
2 crumbed calamari rings, 2 crumbed sea scallops,
6 local wild caught prawns, 2 Coffin Bay oysters
1 Moreton Bay bug.

Served with chips and house made seafood sauce & lemon.

(Oysters available natural with lemon, or Kilpatrick style with bacon.)

Ocean Trio Platter (serves one) \$32.85

6 local wild caught prawns, 2 Coffin Bay oysters,
1 Moreton Bay bug, served with lemon & house made seafood sauce.

(Oysters available natural with lemon or Kilpatrick style with bacon).

See page 5 for additional sides to add to your platter!

Contents of platter may be subject to change without notice.



Menu

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Seafood Mains

Introducing our new Summer Sensations...

Crispy Prawn Burger \$29.95

Salt & Pepper dusted prawns sandwiched in a light sesame seed bun with iceberg lettuce & sriracha mayonnaise. Served with a summer salsa & chips.

Prawn Nachos \$28.95

Grilled Mexican spiced prawns with a confetti of tomatoes, corn, red onion, black beans, capsicum & garlic. Served with grilled cheese, sour cream & guacamole.

Fully Loaded Bundy Prawns \$32.85

Pan fried local wild caught prawns tossed in honey, fresh ginger, Bundaberg Rum & toasted macadamia nuts. Served with coconut rice & steamed greens. (GF DF)

Tempura Honey Prawns \$32.85

Local wild caught prawns in a light tempura batter drizzled with honey & dusted with sesame seeds, served on crispy noodles. (DF). See page 5 if you'd like additional sides.

Garlic Prawn Fettuccine \$33.25

Local wild caught prawns grilled, red onion, baby spinach & egg fettuccine, tossed through a creamy garlic sauce.

Seafood Chowder \$31.85

Local wild caught prawns, white fish, sea scallops, calamari, clams, mussels & salmon in a traditional potato based chowder with smoky bacon, served with toasted sourdough.

Seafood Marinara Risotto \$32.85

Local wild caught prawns, white fish, sea scallops, calamari, clams, mussels & salmon with white wine cream & parmesan crisp. (GF)

Seafood Basket \$33.55

Crumbed fish bites, local wild caught prawns, sea scallops, crumbed oyster & calamari rings served with chips and house made sauce. See page 5 if you'd like any additional sides!

Glacier 51 Antarctic Toothfish \$39.85

Grilled Toothfish with twice cooked kipfler potatoes, popped capers, saffron aioli & a rocket & pear salad, topped with crispy kataifi. (DF)

Teriyaki Salmon Bowl \$34.85

Grilled Tasmanian Salmon glazed with a sticky teriyaki sauce, served with steamed ginger sesame greens & coconut rice. (GF DF)

Bundy Barra \$37.85

Grilled saltwater barramundi with a macadamia, shaved parmesan & dill crumble, topped with a local wild caught prawn skewer & creamy garlic sauce. Served with a garden salad. (GF)

Coral Trout Queenslander \$46.75

Grilled Local Coral Trout with a honey mustard & fresh tarragon sauce. Served with a crisp garden salad. See page 5 if you'd like any additional sides!

Crispy Skin Salmon \$30.85

Grilled Tasmanian Salmon seasoned with salt and pepper, served with chips. Cooked Medium. (GF DF). See page 5 if you'd like any additional sides!

Grilled Saltwater Barramundi \$29.25

Grilled saltwater barramundi seasoned with salt & pepper served with chips and a house made classic sauce. (GF DF). See page 5 if you'd like additional sides.

See page 5 for additional sides to add to your main!



Menu

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From the Land

Reef & Beef \$47.55

350g Premium Rib Fillet cooked to your liking, topped with grilled local wild caught prawns & sea scallops with creamy garlic sauce. Served with chips.

350g Rib Fillet \$38.55

Premium Rib Fillet cooked to your liking, served with chips & a sauce of your choice.

Choose from Diane sauce, Mushroom sauce, Creamy garlic sauce (GF), Gravy & Pepper sauce (DF).

Chicken Schnitzel \$27.55

Butterflied chicken breast panko crumbed served with chips & a sauce of your choice.

Choose from Diane sauce, Mushroom sauce, Creamy garlic sauce (GF), Gravy & Pepper sauce (DF).

Vegetarian Pizza \$26.45

Seasonal roasted vegetables, baby spinach & mozzarella cheese on a basil pesto base.

(V)(GF Available)



See page 5 for additional sides to add to your main!

Salads to Satisfy

Summer Prawn Salad \$27.95

Local wild caught prawns fried in a light salt and pepper seasoning tossed through leafy greens, red onion, cucumber & a summer salsa with honey lemon dressing. (V Available)

Asian Beef Salad \$28.45

Marinated beef strips tossed through an Asian style salad, roasted cashew nuts, crispy rice noodles, fried shallots with ginger, lime & coriander dressing. (GF)(V Available)

Kids Menu

Meals served with chips &

Tomato or BBQ sauce on the side.

\$14.00

Choose from...

Crumbed Local Fish Bites

Crumbed Calamari Rings

Tropical Pizza

Crumbed Chicken Tenders



Menu

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Fish & Chips

Classic fish and chips served with a house made side sauce.

Choose from tartare, garlic aioli, seafood sauce, lime chilli aioli, tomato or BBQ sauce.

See bottom of page for additional salad & sides to add to your meal!



Spanish Mackerel & Chips \$19.65

Crumbed or Battered

King Salmon & Chips \$18.65

Crumbed or Battered

Saltwater Barramundi & Chips \$23.95

Crumbed or Battered

Local Snapper & Chips \$23.95

Crumbed or Battered

Whiting & Chips \$19.65

Crumbed

Sides & Extra Bits

Coffin Bay Oyster in half shell \$3.85

-Natural or Kilpatrick style

Grilled Sea Scallop in half shell \$3.85

- Garlic Butter or Kilpatrick style

Prawn Skewer with Garlic Sauce \$10.45

500g Local Prawns & Seafood Sauce \$20.85

Sand Crab (served cold) \$16.95

Moreton Bay Bug (served cold) \$8.85

Battered Potato Scallop \$2.95

Sweet Potato Chips \$6.95

Hot Chips (S) \$4.95 (M) \$7.65 (L) \$8.75

Twice cooked kipfler potatoes (GF) \$7.55

House made Fish Cake \$4.85

Crumbed Local Fish bite \$3.15

Crumbed wild caught prawn cutlet \$4.25

Crumbed Sea Scallop \$3.15

Crumbed Oyster \$3.15

Crumbed Calamari Rings (6) \$8.65

Garden Salad \$3.85

Coleslaw \$3.85

Pear & Rocket Salad \$5.95

Bowl of Rice \$3.85

Asian style vegetables \$8.25

Add to any meal or build your own
tasting platter!



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Drinks

SOFT DRINKS \$4.00

Coke, Coke Zero
Lemonade, Solo, Sunkist
Soda Water, Sparkling Water,
Tonic Water

BUNDABERG BREWED DRINKS \$5.50

Ginger Beer, Diet Ginger Beer, Sarsaparilla, Diet Sarsaparilla
Guava, Blood Orange, Pink Grapefruit, Traditional Lemonade,
Lemon Lime & Bitters, Tropical Mango, Pineapple Coconut,
Burgundee, Peach, Passionfruit

Water 600ml \$3.50
Assorted Juice \$5.50
Sams Strawberry Lemonade \$5.50

BEER \$6.50

Great Northern Original
Great Northern Super Crisp
Great Northern Zero
XXXX Gold
XXXX Bitter
Hahn Premium Light
Hahn Super Dry 3.5
Carlton Mid
Toohey's Extra Dry
Millers Chill (with fresh lime)

BEER \$8.00

Corona Extra
James Squire 150 Lashes Pale Ale
Toohey's Old Dark Ale

Beers & Spirits

LOCAL CRAFT BEER \$9.00

Wide Bay Brewing Company
Customs Mid Lager, Royal Old Dark
Ale.

ALCOHOLIC GINGER BEER \$9.50

Brookvale Union
Wide Bay Brewing Co. - Zingibier

CIDERS \$9.50

Cheeky Tiki Original Apple Cider
Cheeky Tiki Dry Apple Cider

SPIRITS \$9.50

Canadian Club & Dry
Bundaberg Rum & Cola
Bundaberg Rum Lazy Bear
Jack Daniels & Cola
Jim Beam & Cola

KALKI MOON GIN \$6.60

Gin Gin Mule, Pink Gin

VODKA CRUISER \$9.50

Strawberry, Guava,
Zesty Lemon Lime

Wine & Bubbles

WHITE WINE

G \$8.00 B \$24.90

Amberley Kiss and Tell Moscato (AUS)
Ta_Ku Sauvignon Blanc (Marlborough, NZ)
Devils Corner Sauvignon Blanc (TAS)

G \$9.50 B \$29.90

Mud House Pinot Gris (South Island, NZ)
Grant Burge Thorn Riesling (Eden Valley, SA)
Grant Burge Benchmark Chardonnay (SA)
Hills-Smith Estate Eden Valley Chardonnay

RED WINE

G \$8.00 B \$26.90

Ta_Ku Pinot Noir (Marlborough, NZ)
Wyndham Estate Merlot (Hunter Valley, NSW)

BY THE BOTTLE

St. Hallett Garden of Eden Shiraz (Barossa Valley)	\$26.90
Wyndham Estate Merlot (Hunter Valley, NSW)	\$26.90
Ta_Ku Pinot Noir (Marlborough, NZ)	\$26.90
David Hook Estate Shiraz (Hunter Valley, NSW)	\$29.90
Katnook Cabernet Sauvignon (Coonawarra, SA)	\$29.90

SPARKLING WINE

PICCOLO \$8.90

Brown Brothers Sparkling Moscato (VIC) (200ml)
Brown Brothers Prosecco (VIC) (200ml)
Yarra Burn Cuvee (VIC) (200ml)

BY THE BOTTLE

Yarra Burn Prosecco (VIC) (B) \$26.90
Croser NV (SA) (B) \$46.90
Mumm Tasmania Brut Prestige (TAS) (B) \$55.00

Feature wines of the
week also available by
the bottle,
See Chef's
Recommendations
sheet.



Menu

Est. 2012

Jules' Sweets

All Cakes and Desserts are lovingly made fresh on the premise by our Head Chef Jules.

Served with your choice of fresh whipped cream or vanilla ice cream.



**Jules will create a variety of different desserts
and cakes weekly.**

**Check out our cake cabinet for this week's
house made cakes and desserts.**

**Enjoy on their own or part of the cake
and coffee combo.**

Tea & Coffee

HOT

Espresso \$2.50
Cappuccino \$4.50
Flat white \$4.50
Latte \$4.50
Chai Latte \$5.00
Affogato \$5.00
Babyccino \$1.50
Long Black \$4.50
Mocha \$4.50
Hot Chocolate \$4.50

In a Mug add \$1.00
Additional shot of coffee \$0.50
Add syrup \$0.50
-Hazelnut
-Vanilla
-Caramel

ICED

Iced Latte \$4.50
Iced Long Black \$4.50
Iced Chai Latte \$4.50
Iced Mocha \$4.50
Iced Coffee \$8.90
(with cream & ice cream)
Iced Chocolate \$8.90
(with cream, ice cream & chocolate syrup)

TEA

Black Tea
Green Tea
English Breakfast
Earl Grey
Peppermint Tea
Lemongrass & Ginger Tea



MILK OPTIONS

Full Cream or Skim Zymil add \$1.00 Almond add \$1.00 Soy add \$1.00 Oat add \$1.00