



From the Ocean

TO YOUR PLATE!

Proudly Supporting the Local Fishing Industry

Menu

Winter Edition



OPEN LUNCH & DINNER

Wednesday, Thursday & Sunday 10am-3pm

Friday & Saturday 10am-8pm

11e Petersen Street, Bundaberg East

www.grunskesbytheriver.com.au Ph. 07 41 522 722

Find us on Facebook and Instagram





Menu

Est. 2012

Starters

Grunske's Tasting Plate (for 2) \$30.95

The Grunske'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.

Australian Plate Oysters

(1) \$4.20 (6) \$25.20 (12) \$46.20

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

Sea Scallops (1) \$4.20 (6) \$25.20 (12) \$46.20

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

Crispy Fried Calamari (DF) \$16.95

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

Prawn Skewer (GF) \$10.55

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

Duck & Plum Spring Rolls (4) (DF) \$16.95

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

Satay Chicken Skewers (3) (GF) \$17.95

Thai inspired grilled chicken skewers served with a side of cucumber relish.

Garlic Pizza Bread (6 slices) \$12.95

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

500g Local Prawns (GF/DF) \$21.95

Locally sourced wild caught prawns served with house made seafood sauce and fresh lemon.

Sand Crab (served cold) \$17.00 each

Local Bug (served cold) \$9.00 each





Menu

Est. 2012

Seafood Platters

Hot & Cold Seafood Platter (serves two) \$105.00

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

4 grilled half shell scallops, 4 Australian Plate oysters, local wild caught prawns,
Local 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 a fresh Garden Salad
from our side's menu , and a chilled crisp bottle of the
Mud House - Pinot Gris
for the Perfect platter pairing!)*

Platter Combo (serves one-two) \$67.45

2 crumbed local fish bites, 2 crumbed local wild caught prawns,
2 crumbed calamari rings, 2 crumbed sea scallops,
8 local wild caught prawns, 2 Australian Plate oysters
1 Local 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) \$34.45

8 local wild caught prawns, 2 Australian Plate oysters,
1 Local 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

Est. 2012

Seafood Mains

Can't decide? Try a Grunsk's crowd favourite...

Teriyaki Salmon Bowl (GF/DF) \$39.45

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

Bundy Barra (GF) \$39.45

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.

Garlic Prawn Pizza \$29.95

Local wild caught prawns, baby spinach, red onion & persian fetta on a creamy garlic sauce base. (GF Available)

Thai Coconut Prawn Curry (GF/DF) \$38.95

Pan fried local prawns, marinated with a hint of lemongrass, ginger & garlic. Finished in a creamy coconut curry sauce. Served with coconut rice & Asian greens.

Chilli Garlic Prawn Fettuccine \$36.95

Local wild caught prawns pan fried & tossed through a tomato base sauce with red onions, baby spinach, semi dried tomatoes and fresh chillies.

Prawn Nachos \$29.95

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

Seafood Chowder \$37.95

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

Seafood Marinara Risotto (GF) \$36.95

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

Fully Loaded Bundy Prawns (GF/DF) \$38.95

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

Seafood Basket \$35.45

Crumbed fish bites, local wild caught prawns, sea scallops, crumbed oyster & calamari rings served with chips and house made sauce. (Tartare, Seafood, Aioli or Lime Chilli Sauce)

Crispy Skin Salmon (DF) \$34.45

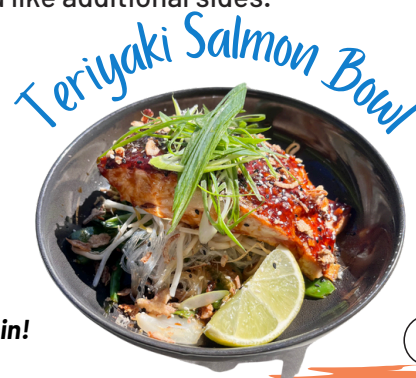
Grilled Tasmanian Salmon seasoned with salt and pepper, served with chips. Cooked Medium. (G.F. Available) See page 5 if you'd like any additional sides.

Grilled Saltwater Barramundi (DF) \$29.45

Grilled saltwater barramundi seasoned with salt & pepper served with chips and a house made classic sauce. (Tartare, Seafood, Aioli or Lime Chilli Sauce) (GF Available)

Tempura Honey Prawns (DF) \$34.95

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



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



Menu

Est. 2012

From the Land

500g MSA Rump \$36.95

500g Rump cooked to your liking, served with chips & sauce of your choice. (G.F. Available)

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

★ Add a seafood topper with garlic butter \$14

350g Rib Fillet \$43.95

Premium Rib Fillet cooked to your liking, served with chips & a sauce of your choice. (G.F. Available)

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

★ Add a seafood topper with garlic butter \$14

Chicken Schnitzel \$30.95

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

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

★ Add a seafood topper with garlic butter \$14

Asian Beef Salad (GF) \$29.95

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

Salt & Pepper Calamari Salad \$34.95

Crispy fried calamari in a light salt and pepper seasoning tossed through baby spinach, red onion, cucumber, cranberries, persian feta, toasted walnuts with a lemon-honey poppy seed dressing

Vegetarian Pizza (V) \$27.95

Seasonal roasted vegetables, baby spinach & mozzarella cheese on a basil pesto base. (GF Available)



Kids Menu

Meals served with chips &

Tomato or BBQ sauce on the side.

\$14.50

Choose from...

Crumbed Local Fish Bites

Crumbed Calamari Rings

Tropical Pizza

Crumbed Chicken Tenders



Menu

Est. 2012

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.

Battered Barramundi & Chips



Spanish Mackerel & Chips \$19.95

Crumbed or Battered

Saltwater Barramundi & Chips \$24.45

Crumbed or Battered

Local Snapper & Chips \$24.45

Crumbed or Battered

Whiting & Chips \$20.45

Crumbed

Local Mullet & Chips \$14.50

Battered

Sides & Extra Bits

Australian Plate Oyster in half shell \$4.20

-Natural or Kilpatrick style

Grilled Sea Scallop in half shell \$4.20

- Garlic Butter or Kilpatrick style

Prawn Skewer with Garlic Sauce \$10.95

500g Local Prawns & Seafood Sauce \$22.45

Sand Crab (served cold) \$17.00

Local Bug (served cold) \$9.00

Battered Potato Scallop \$2.95

Sweet Potato Chips \$6.95

Hot Chips (S) \$5.20 (M) \$7.95 (L) \$8.85

House Made Fish Cake \$4.95

Crumbed Local Fish Bite \$3.45

Crumbed Wild Caught Prawn Cutlet \$4.85

Crumbed Sea Scallop \$3.85

Crumbed Oyster \$3.45

Crumbed Calamari Rings (6) \$8.95

Garden Salad \$5.45

Coleslaw \$5.45

Bowl of Rice \$4.95

Asian Style Vegetables \$8.45

Add to any meal or build your own tasting platter!



Menu

Est. 2012

Drinks

SOFT DRINKS \$4.00

Coke, Coke Zero, Lemonade,
Solo, Sunkist No Sugar,
Soda Water, Sparkling Water,
Tonic Water

Pink Lemonade \$5.50

Water 600ml \$3.50

BUNDABERG BREWED DRINKS \$5.50

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

BUNDABERG REFRESHINGLY LIGHT \$4.00

Apple & Lychee, Pomegranate & Raspberry,
Watermelon & Lemon

SAMS JUICE RANGE \$5.50

Orange, Apple, Fruit Salad,
Green Lunch

ICED TEA \$5.50

Peach, Lemon

BEER \$7.00

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

CRAFT BEER

Wide Bay Brewing Co. \$9.00

Customs Mid Lager

Balters \$9.50

IPA

ALCOHOLIC GINGER BEER \$9.50

Brookvale Union
Wide Bay Brewing Co.- Zingibier

SPIRITS \$9.50

Bundaberg Rum & Cola
Bundaberg Rum Lazy Bear
Canadian Club & Dry
Jack Daniels & Cola
Jim Beam & Cola
Smirnoff Ice
Gordons Pink Gin & Soda

SOMERSBY CIDER \$9.50

Apple
Pear

VODKA CRUISER \$9.50

Raspberry, Guava,
Zesty Lemon Lime

Wine & Bubbles

WHITE WINE

Sml. Pour - 150 ml - \$8.90

Lge. Pour - 250ml - \$13.90

Bottle - \$27.90

Amberley Kiss and Tell Moscato (AUS)
Ta_Ku Sauvignon Blanc (Marlborough, NZ)
Mud House Pinot Gris (South Island, NZ)
Grant Burge Benchmark Chardonnay (SA)

RED WINE

Sml. Pour - 150 ml - \$8.90

Lge. Pour - 250ml - \$13.90

Bottle - \$27.90

Ta_Ku Pinot Noir (Marlborough, NZ)
Wyndham Estate Merlot (Hunter Valley, NSW)
St. Hallett Garden of Eden Shiraz (Barossa Valley)

SPARKLING WINE

PICCOLO - 200ML - \$8.90

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

BUBBLES BY THE BOTTLE

Yarra Burn Prosecco (VIC) \$26.90
Mumm Tasmania Brut Prestige (NZ) \$55.00

Wine selection 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.



**CAKE \$8.50
SLICE \$7.50**

COFFEE & CAKE DEAL \$12.50
Your choice of cake or slice with a cup of hot coffee, served with cream or ice cream.



*Desserts and cakes will
change weekly,*

*Check out our cake cabinet for this
week's house made delights!*



Tea & Coffee

HOT

Babyccino \$2
Espresso \$3
Long Black \$5
Cappuccino \$5
Flat White \$5
Latte \$5
Mocha \$5
Chai Latte \$5.50
Affogato \$5.50
Hot Chocolate \$5

OPTIONS

Mug Upsize + \$1.00
Extra Shot + \$0.50
Add syrup \$1.00
-Hazelnut
-Vanilla
-Caramel

ICED

Iced Latte \$5
Iced Long Black \$5
Iced Chai Latte \$5.50

Iced Mocha \$8.90
(with cream & ice cream)
Iced Coffee \$8.90
(with cream & ice cream)
Iced Chocolate \$8.90
(with cream, ice cream & chocolate syrup)

TEA

For 1 \$4.00 | For 2 \$5.00

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

MILK OPTIONS

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

