GRUNSKE'S by the River
SEAFOOD MARKET & TAKEAWAY

From the Ocean

TO YOUR PLATE!

Proudly Supporting the Local Fishing Industry

Summer Menu 2026/2027



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

2026/2027

YOUR LOCAL SEAFOOD SPECIALISTS

Menu

Est. 2012

Starters

Grunske's Tasting Plate (for 2) $36.95 (M)

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 Oysters 1) $4.80 (6) $28.80 (12) $52.80

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

Sea Scallops (1) $4.80 (6) $28.80 (12) $52.80

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

Tasmanian Abalone (1) $ 8.90

Grilled with garlic butter. Served in the half shell (GF) (A)

Crispy Fried Calamari (DF) $18.95 (A)

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

Prawn Skewer (GF) $10.95 (A)

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

Duck & Plum Spring Rolls (4) (DF) $17.95

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

Coconut Crusted Chicken (3) $17.95

Crispy fried coconut crumbed tenders served with a Thai mango dipping sauce.

Garlic Pizza Bread (6 slices) $13

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

500g Local Prawns (GF/DF) (A) $22.95

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

Sand Crab (served cold) $17.00 each (A)

Local Bug (served cold) $11.50 each (A)





Menu

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Seafood Platters

Hot & Cold Seafood Platter (serves two) $114.00 (M)

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

2 grilled half shell scallops, 2 Australian plate oysters, 2 grilled Tasmanian abalone in garlic butter, 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) $70.90(M)

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) $37.90(A)

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.)

SEAFOOD ORIGIN

Menu

Est. 2012

Seafood Mains

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

Hot Honey Salmon Bowl $38.95

Grilled skin on Tasmanian Salmon served with steamed greens, coconut rice & drizzled with hot honey sauce and ranch dressing. (A)

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. (A)

Prawn Pepperoni Pizza $29.95

Local wild caught prawns, baby spinach, pepperoni, red onion & mozzarella cheese on a napoli sauce base. (GF Available). (A)

Prawn Carbonara Fettuccine $36.95

Local wild caught prawns pan fried, smokey bacon, red onion, baby spinach, parmesan cheese, tossed through a creamy garlic sauce (A)

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. (A)

Seafood Marinara Risotto (GF) $37.95

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

Teriyaki Prawn & Cashew Stir Fry (DF) $36.95

Local wild caught prawns, tossed through stir-fried vegetables, roasted cashews & noodles finished with a garlic teriyaki sauce. (A)



Teriyaki Prawn & Cashew Stirfry

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. (A)

Seafood Basket $36.95

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

Crispy Skin Salmon (DF) $34.95

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. (A)

Grilled Saltwater Barramundi (DF) $29.95

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) (A)

Tempura Honey Prawns (DF) $35.95

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. (A)



Fully Loaded Bundy Prawns

SEAFOOD ORIGIN

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YOUR LOCAL SEAFOOD SPECIALISTS

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Land & Sea

500g MSA Rump $38.95

500g Rump cooked to your liking, served with chips & one sauce of your choice. See below.

350g Rib Fillet $43.95

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

Surf & Turf $56.95

Premium Rib Fillet cooked to your liking, topped with local prawns, sea scallops & Hollandaise sauce served with chips. (GF)(M)

Chicken Schnitzel $30.95

Butterflied chicken breast panko crumbed served with chips & one sauce of your choice. See below.

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)

Asian Style Duck & Scallop Salad (DF) $37.95

Crispy skinned roasted duck slices & grilled sea scallops tossed through a crunchy Asian style salad with sesame soy dressing. (I)

Vegetarian Pizza (V) $27.95

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

Complimentary Sauces

Creamy Garlic Sauce (GF), Mushroom Sauce, Diane Sauce, Pepper Sauce (DF) Gravy (DF) or Hollandaise Sauce (GF)
Complimentary sauces only available with steaks & chicken schnitzel - additional sauces $3.50
Add Seafood Topper $14 (M)
Add Salad or Coleslaw $5.45

Asian Style Duck & Scallop Salad



Vegetarian Pizza



Kids Meals

Meals served with chips &

Tomato or BBQ sauce on the side.

$14.50

Choose from...

Crumbed Local Fish Bites (A) Crumbed Calamari Rings (A) Tropical Pizza Crumbed Chicken Tenders

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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.

Battered Barramundi & Chips



Saltwater Barramundi & Chips $24.55 (A)
Crumbed or Battered

Local Snapper (2) & Chips $24.55 (A)
Crumbed or Battered

Whiting (7) & Chips $21.55 (A)
Crumbed

Local QLD Flake & Chips $16.55 (A)
Battered

Queensland King Salmon & Chips $ 19.95 (A)
Crumbed or Battered

Sides & Extra Bits

Australian Plate Oyster in half shell **$4.80 (A)**
-Natural or Kilpatrick style

Grilled Sea Scallop in half shell **$4.80 (A)**
- Garlic Butter or Kilpatrick style

Prawn Skewer with Garlic Sauce **$10.95 (A)**

500g Local Prawns & Seafood Sauce **$22.95 (A)**

Sand Crab (served cold) **$17.00 (A)**

Local Bug (served cold) **$11.50 (A)**

Battered Potato Scallop **$2.95**

Sweet Potato Chips $7.50

Hot Chips (S) **$5.50** (M) **$8.50** (L) **$9.50**

House Made Fish Cake **$4.95 (M)**

Crumbed Local Fish Bite **$3.45 (A)**

Crumbed Wild Caught Prawn Cutlet **$4.85 (A)**

Crumbed Sea Scallop **$3.85 (I)**

Crumbed Oyster **$3.45 (I)**

Crumbed Calamari Rings (6) **$8.95 (A)**

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!

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(A) FOR AUSTRALIAN (I) FOR IMPORTED (M) FOR MIXED

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Drinks

SOFT DRINKS $4.00

Coke, Coke Zero,
Lemonade, Solo,
Fanta, Raspberry
Schweppes,
Soda Water,
Sparkling Water

BUNDABERG BREWED DRINKS $5.50

Ginger Beer, Diet Ginger Beer,
Sarsaparilla, Dekopon Mandarin,
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

Fruit salad, Orange,
Apple, Green Lunch

ICED TEA $5.50

Peach, Lemon

Water 600ml $3.50

Beers & Spirits

BEER $7.50

Great Northern Original
Great Northern Super Crisp
Great Northern Zero
XXXX Gold
XXXX Bitter
Hahn Premium Light
Hahn Super Dry 3.5
Carlton Mid
Millers Chill

Balters IPA $9.50

BEER $8.50

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

CIDER $9.50

Somersby Apple Cider
Somersby Pear Cider

Brookvale Union Ginger Beer $9.50

SPIRITS $11.50

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

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

	Small | Large
Espresso $3	$4
Long Black $5	$6
Cappuccino $5	$6
Flat White $5	$6
Latte $5	$6
Mocha $5	$6
Chai Latte $5.50	$6.50
Hot Chocolate $5	$6
Babyccino $2	
Affogato $5.50	

Options

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
Lemon & Ginger Tea



MILK OPTIONS

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