



*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](http://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) \$30.85

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.

#### 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 \$16.95

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

#### Prawn Skewer \$10.55

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

#### Duck & Plum Spring Rolls (4) \$16.85

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

#### Chicken & Pork Wontons (4) \$14.95

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

#### Garlic Pizza Bread (6 slices) \$12.25

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

#### 500g Local Prawns \$21.85

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

#### Sand Crab ( served cold) \$17.00 each

#### Moreton Bay Bug (served cold) \$9.00 each





# Menu

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## *Seafood Platters*

### **Hot & Cold Seafood Platter (serves two) \$104.00**

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

4 grilled half shell scallops, 4 Australian Plate 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  
Grant Burge Benchmark - Chardonnay  
for the Perfect platter pairing! )*

### **Platter Combo (serves one-two) \$66.85**

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 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) \$33.85**

8 local wild caught prawns, 2 Australian Plate 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

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

### Fully Loaded Bundy Prawns \$37.85

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

### Bundy Barra \$39.25

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)

### Prawn & Coconut Curry \$37.85

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

### Tempura Honey Prawns \$33.25

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 \$34.25

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

### 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.

### Seafood Chowder \$34.25

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 \$34.25

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

### 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 \$41.85

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

### Seafood Basket \$34.25

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!

### Grilled Blue Salmon \$32.95

Grilled skin on Local Blue Salmon served with a baby spinach, roasted pumpkin, Persian fetta & candied walnut salad. Dressed with a maple vinaigrette. (GF)

### Crispy Skin Salmon \$37.85

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

### Grilled Saltwater Barramundi \$29.95

Grilled saltwater barramundi seasoned with salt & pepper served with chips and a house made classic sauce. (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 \$50.55**

350g Premium Rib Fillet cooked to your liking, topped with grilled local wild caught prawns & sea scallops with creamy garlic sauce. Served with chips. (Salad available on sides menu!)

**350g Rib Fillet \$41.55**

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 \$29.55**

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*

**Baby Spinach, Roast Pumpkin & Prawn Salad**

**\$28.55**

Local wild caught prawns fried in a light salt and pepper seasoning tossed through baby spinach, red onion, roasted pumpkin, fetta, candied walnuts & cucumber. Dressed with a maple vinaigrette. (V Available)

**Asian Beef Salad**

**\$28.55**

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



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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 \$19.90**

Crumbed or Battered

**Saltwater Barramundi & Chips \$24.20**

Crumbed or Battered

**Local Snapper & Chips \$24.20**

Crumbed or Battered

**Whiting & Chips \$19.90**

Crumbed

## *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 \$10.55

500g Local Prawns & Seafood Sauce \$21.85

Sand Crab (served cold) \$17.00

Moreton Bay 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

Twice cooked Kipfler Potatoes (GF) \$7.55

House made Fish Cake \$4.95

Crumbed Local Fish bite \$3.25

Crumbed wild caught prawn cutlet \$4.35

Crumbed Sea Scallop \$3.25

Crumbed Oyster \$3.25

Crumbed Calamari Rings (6) \$8.85

Garden Salad \$4.85

Coleslaw \$4.85

Pear & Rocket Salad \$5.95

Bowl of Rice \$4.85

Asian style vegetables \$8.25

Add to any meal or build your own tasting platter!



# Menu

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## Drinks

### SOFT DRINKS \$4.00

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

**Water 600ml \$3.50**

### 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

### ICED TEA \$5.50

Peach, Lemon

### SAMS JUICE RANGE \$5.50

Orange, Apple, Fruit Salad, Green Lunch

### 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

### 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

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.*



**Desserts and cakes will  
change weekly,**

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

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

**Have a chat to our team about what is  
available this week!**

## *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

### OPTIONS

- 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

