QUEENSLAND scientists have found a faster way to get seafood delicacies to the dinner table in a discovery that has the potential to revolutionise the way some seafood is produced.

Marine scientists based at the CSIRO Division of Fisheries, in Brisbane, are researching ways to grow oysters, mussels, clams and seaweed in the waste water from prawn-farm ponds.

The seafood can be produced from juvenile stage to marketable size in as little as four months.

Oysters grown in a traditional oceanic environment take two to three years to reach the same size.

Hundreds of hectares of pond water used by Australia's $20 million prawn-farming industry, largely based in Queensland, are regularly released into the sea after use.

The two-year, $70,000 CSIRO project, funded by the Fisheries Research and Development Corporation, will go a step further than overseas trials, says Adrian Jones, a PhD student conducting the research under the supervision of senior research scientist Nigel Preeton.

"The overseas trials were general, qualitative trials. We are trying to measure exactly what the oysters can utilise from the prawn and pond water," Mr Jones said.

"We're also looking at the maximum possible amount of biological material from the water."

Mr Jones has been conducting experiments at Brisbane's Moreton Bay Prawn Farm for the past 10 months and says the results have been very encouraging.

Scientists have proved that the oysters are effectively cleaning the water. Pond water analysed after it had flowed once through the oysters showed reductions in nitrogen of 40 percent, phosphorus 45 percent, microscopic algae 60 percent and bacteria 63 percent.

Queensland Oyster Growers president Justin Bender said the production method would have minimal impact on the industry.

He said there also needed to be close scrutiny of any effluent contamination from the prawn ponds.