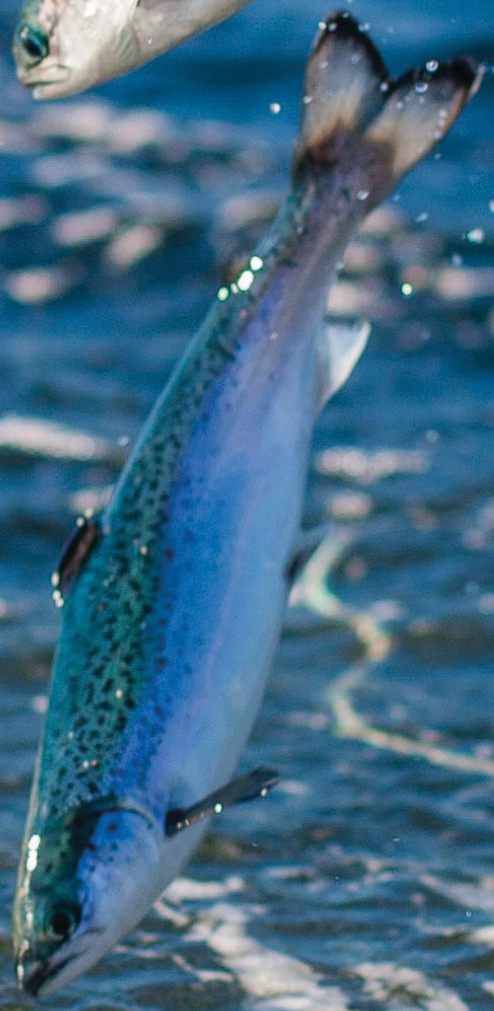




Australian
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Western Australian

BROWN TIGER PRAWN

Scientific name:

Penaeus esculentus

Biology:

Light brown or pink (sometimes greenish) with many dark brown or red bands. Brown tiger prawns are endemic to Australian waters. Adult brown tiger prawns are found in depths to 200 m, but are mostly caught in 20 – 45 m of water over coarse sediments.

The flesh has reddish bands and its delicate, sweet flavour is highly regarded.



Western Australian

SAUCER SCALLOP

Scientific name:

Amusium balloti

Biology:

They have a firm white flesh and are generally sold roe off as meat or as half shell. Their shells are almost round and the top shell is distinctively smooth and flat with concentric reddish-brown, circular bands. Saucer Scallops occur around most of the Australian coast, and are wild caught.



Western Australian

WESTERN KING PRAWN

Scientific name:

Penaeus latisulcatus



Biology:

A cream to light brown body, with legs and tailfin a distinctive bright blue. These are marine and estuarine-dwelling prawns, with adults found offshore on a range of bottoms (rock, sand, mud and gravel) in depths to 200m, but are mostly caught in 20 - 45m. They have a rich flavour and moist flesh. They are extremely versatile and excellent for display purposes.



Western Australian

SCAMPI

Scientific name:

Metanephrops australiensis

Metanephrops neptunus

Metanephrops boschmai

Biology:

Pale orange in colour, caught over soft muddy sediment. Lives in burrows 238-702m but mainly 350-450m depth. The flesh is very delicate and sweet. It is highly regarded and very sought after in the marketplace.



Western Australian

SPINY ROCK LOBSTER

Scientific name:
Palinuris Cygnus

Biology:

The spiny lobster family gets its name from two big rostral spines and hundreds of tiny forward-pointing spines covering the carapace. They have long been considered the ocean's favourite delicacy and can grow to weigh 5 kg.



Western Australian

WHITE-TAIL BUG

Scientific name:
Ibacus alticrenatus

Biology:

Light brown to orange in colour. It is one of the species of slipper lobster off the coast of Australia and lives out in depths 150m-450m. It is excellent eating with a medium texture and a delicate sweet taste.





Western Australian

ROYAL RED PRAWN

Scientific name:
Haliporoides Sibogae

Biology:

Light pink in colour even when raw, with a thin shell.
Caught over soft sand or mud bottom at depths 100-1500m but mainly in 350-600m. Always sold frozen and are usually sold shelled as prawn meat.
The meat is used as an inexpensive alternative to other prawn meat and is excellent for frying.



Tasmanian

ATLANTIC SALMON

Scientific name:
Salmo Salar

Biology:

The finest Australian Salmon on the market. All Tasmanian salmon is completely sustainable and sashimi grade is available. Salmon is one of the healthiest meals you can prepare, full of essential oils and omega 3's. These fillets are perfect to BBQ or grill, or steam the salmon to achieve a really healthy dish. Marinate the fillets to really pull out some incredible flavours.

Western Australian

RED EMPEROR

Scientific name:

Metanephrops australiensis

Metanephrops neptunus

Metanephrops boschmai



Biology:

Pale orange in colour, caught over soft muddy sediment. Lives in burrows 238-702m but mainly 350-450m depth. The flesh is very delicate and sweet. It is highly regarded and very sought after in the market place.



Western Australian

GOLDBAND SNAPPER

Scientific name:

Pristipomoides multidens

Biology:

Goldband Snapper Is regarded as top quality fish in Australia, It has a delicate mild-medium flavour, low oiliness and moist, firm flesh with large flakes and few bones, which are easily removed.



Western Australian

BLUESPOT EMPEROR

Scientific name:
Lethrinus lentjan

Biology:

Bluespot Emperor has a mild, slightly sweet flavour, low oiliness and moist, firm flesh with large flakes and few bones, which are easily removed.

... Score large whole fish at the thickest part of the flesh and cut thick fillets into serving-size portions to allow even heat penetration.



Western Australian

SWEETLIP EMPEROR

Scientific name:
Lethrinus miniatus

Biology:

The eating quality of Sweetlip Emperor is excellent. Sweetlip flesh is white when raw. Cooked flesh is white, fine and firm with a medium fat content. The taste ranges from sweet/mild to strong, and are extremely popular throughout the Indo-West Pacific region. Sweetlip emperor flesh is moist, firm and flavoursome and easily removed from the frame after baking.

Western Australian

CORAL TROUT

Scientific name:

Plectropomus leopardus



Biology:

Coral Trout is a highly sought after premium wild caught tropical reef fish harvested from the pristine waters of Australia's Great Barrier Reef. With its bright red colourings and brilliant blue spots it has a very impressive appearance. Coral Trout has a moist, firm, white meat which sets it apart from all other reef fish and is revered by the Chinese for its radiant colours and superior flavour.



Western Australian

MANGROVE JACK

Scientific name:

Lutjanus argentimaculatus

Biology:

Mangrove Jacks are excellent eating fish and reveal firm, sweet tasting white flesh. Many anglers even rate the taste of Jacks higher than Barramundi.



Western Australian

CRIMSON SNAPPER

Scientific name:
Lutjanus campechanus

Biology:

Crimson Snapper are a top-quality eating fish and are one of the most popular table fish in Australia. They are a great looking fish making them popular in whole fish recipes. When raw, the flesh is translucent and white and when cooked becomes uniformly white. The flesh is flaky, soft and juicy in texture with a delicious flavour.

Western Australian

RANKIN COD

Scientific name:
Epinephelus multinotatus

Biology:

Rankin cod are a fantastic fish and highly sought after fish species in the north western region of Australia. Rankin cod are only found in the warmer, coastal waters of Western Australia and are a highly prized fish for eating and sport fishing.





Western Australian

BLACKSPOTTED ROCK COD

Scientific name:

Epinephelus malabaricus

Biology:

Blackspotted Rock Cod is one of our favourite fish to eat. Whilst they're not the most challenging fish to hunt, we can guarantee you that they are delicious. They're nicknamed the poor man's lobster for their sweet, springy flesh.



Western Australian

BARRAMUNDI

Scientific name:

Lates calcarifer

Biology:

Barramundi are native to Australia, barramundi proves to not only offer a desirable taste and culinary properties, and it's packed with heart-healthy Omega-3s and is a hardy species that lends itself to farming without antibiotics or hormones. It's truly like the "goldilocks of sustainable fish."



Western Australian

OCEAN MULLET

Scientific name:
Mugil cephalus

Biology:

Ocean mullet has a strong, distinct taste and moist oily flesh.



Western Australian

SADDLETAIL SNAPPER

Scientific name:
Lutjanus malabaricus

Biology:

Saddletail snapper have superb white flesh and a delicate, yet generous flavour.




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