



ANGELAKIS BROS

# Ocean Catch

• • • BUYING GUIDE • • •





# Pacific Oysters

## ABOUT OUR OYSTERS

*Angelakis Bros Oysters are sourced direct from farmers on the South Australian west coast from famous growing spots such as Coffin Bay and Streaky Bay. South Australian oysters are grown in some of the most pristine waters in the world.*

*All fresh oysters are sold live & shucked to order. We can also provide unshucked and frozen oysters depending on your requirements, please note SA pacific oysters spawn around December to March depending on the weather which means little to no stock is available during that time. As an alternative we can provide Sydney Rock Oysters. Outside of spawning times, SA oysters are available all year round with peak season being the winter months.*

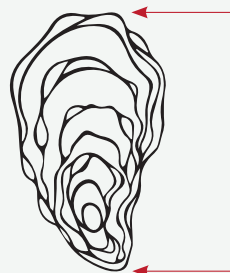
## STORAGE & HANDLING

*Live shellfish should be stored in a dry, cool environment. The recommended temp for storage will depend on the species: Sydney Rock Oysters should be stored between 10°C - 21°C. Pacific Oysters between 5°C - 10°C. Once shucked, they must be stored under refrigeration at less than 5°C. Shellfish that are supplied frozen and then thawed for sale must be treated the same way.*

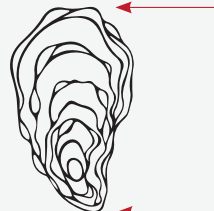
*Frozen oysters are packed during peak season when they are at their best, this is a great alternative during summer months when SA Pacific Oysters are at limited supply.*

## OYSTER SIZES

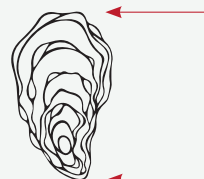
*SA Pacific Oysters, are graded in mm, measured by shell length.*



**STANDARD - 70/85MM**



**PLATE - 60/70MM**



**BISTRO - 50/60MM**



# Prawns

## WHOLE PRAWNS

- Cooked
- Green (uncooked)

Generally frozen on the boat at sea and packed in 5kg or 10kg bulk cartons. They are semi-IQF making it easy for customers to take out.

## PRAWN MEAT

This is produced by removing the shell off the whole prawn. Most times it's also deveined, making it ready to use.

## PRAWN CUTLETS

Whole prawn peeled, but tail segment left on, which is good for appearance and picking up by the tail.

## COOKED PRAWN CUTLETS

Prawn cutlets that have been cooked and are ready to eat. Most cooked cutlets are imported, great for salads, seafood cocktails etc.

## COOKED & PEELED SHRIMP

Imported small prawns, also known as shrimp overseas, which means cooked peeled and deveined.

All the above lines (except the whole prawns) are frozen IQF (Individually Quick Frozen). They are loose in bags. The buyer can open the bag, remove some product, then reseal and put back in the freezer.

Generally the whole prawns we sell, are of the King Prawn species, caught in South Australia. This is the only species caught here, with the biggest fishing area being Spencer Gulf. When King prawns are in limited stock, we bring in different species, generally tiger or banana prawns from Queensland.

## KING PRAWNS

Wild Caught | SA & WA

## TIGER PRAWNS

Wild Caught & Farmed | QLD & NT

## BANANA PRAWNS

Farmed | QLD



# Prawns

## PRAWN MEAT & CUTLET GRADINGS

*The same for Australian & Imported, all graded by the lb.*

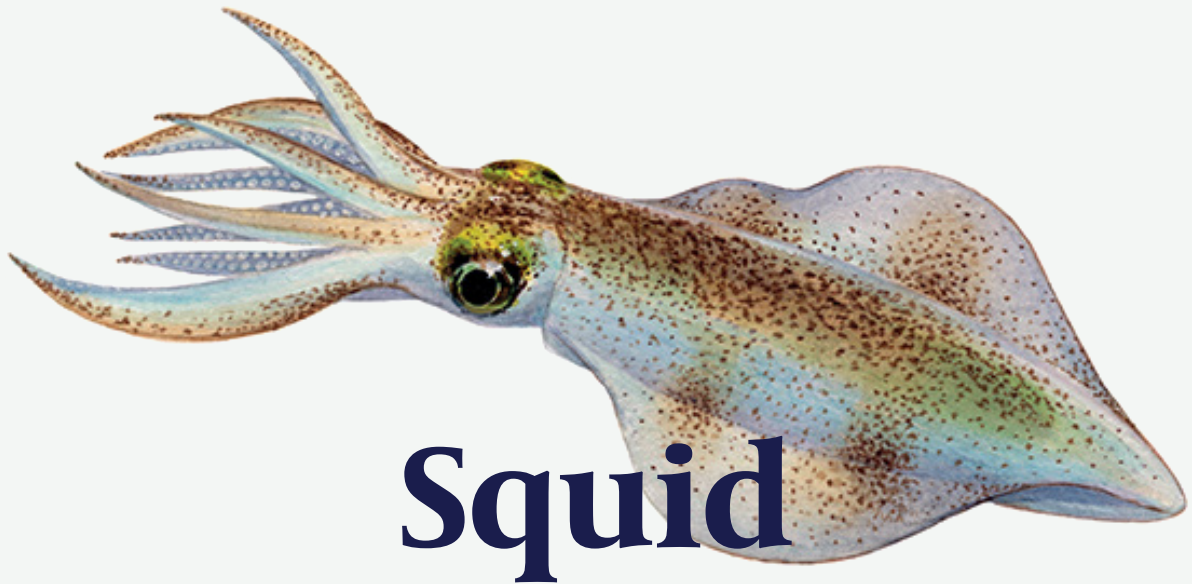
- 10/15 per pound / 22 to 33 per kg
- 16/20 per pound / 35 to 44 per kg
- 21/25 per pound / 46 to 55 per kg
- 26/30 per pound / 57 to 66 per kg
- 31/40 per pound / 68 to 88 per kg
- 41/50 per pound / 90 to 110 per kg
- 51/60 per pound / 112 to 132 per kg

## WHOLE PRAWN GRADINGS

*Grading with prawn products, are generally in pieces per pound, which is a worldwide system.*

*There are 2.2lbs in a kilogram, the gradings are represented as follows: If there are 10 prawns in the kilo, you would divide the 10 by 2.2, which is 4.5 prawns per pound.*

- U/6 per pound / Less than 13 per kg
- U/8 per pound / Less than 17 per kg
- U/10 per pound / Less than 22 per kg
- 10/15 per pound / 22 to 33 per kg
- 16/20 per pound / 35 to 44 per kg
- 20/30 per pound / 44 to 66 per kg
- 21/25 per pound / 46 to 55 per kg
- 26+ per pound / more than 57 per kg



## **TUBES**

We sell Australian & imported squid tubes. Squid tubes are the body of the squid, which has been gutted, skinned and wings/tentacles taken off. The tubes are layer packed with plastic sheeting between each layer.

We have 2 gradings

- U/5 – less than 5 tubes per kg
- U/10 – less than 10 tubes per kg

## **WHOLE CLEANED SQUID (IMPORTED)**

This is where the body of the squid has been skinned, and gutted. The head is de-beaked, and eyes removed, leaving just the tentacles. These are then placed back into the body, making it convenient for the customer to de-frost and cook. This product can either be block frozen or IQF.

Most of the whole cleaned squid sold in Australia comes from Thailand or Indonesia.

- U/5 – less than 5 per kg
- U/10 – less than 10 per kg
- 20/40 – 20-40 little cleaned squid per kg

## **WHOLE SA SQUID (CALAMARI)**

Our local SA Squid is line caught. We sell this fresh or frozen. The frozen may be in a 6kg or 10kg carton, solid, not loose, meaning the customer needs to defrost whole carton. This is not graded, and size may vary from 200gm to 1kg+, but average around 400gm. South Australian Calamari is a premium product, used by restaurants that are happy to pay for quality.

## **PINEAPPLE CUT STEAKS/FILLETS**

We have Australian and imported. Large squid are processed into tubes, and then cut into smaller flat pieces. These flat pieces are pineapple cut, so when cooked, they curl up into a nice round shape. They are normally layer packed.

- U/3 – less than 3/kg
- U/5 – less than 5/kg

## **PINEAPPLE CUT PIECES (IMPORTED)**

Smaller pieces of the tube have been pineapple cut, then quickly blanched. Generally, an IQF product.

NOTE – There are many different species of squid. The Australian tubes and pineapple cut, are Arrow squid and Southern Calamari. The imported products, can be either Pacificus, Bertrami or Gigas specie.





# Scallops

*Scallop gradings are different compared to other ocean catch products, depending on the country of origin, and whether they're roe-on or roe-off. We generally have fresh Australian scallop meat available from July to December.*

## **THAILAND SCALLOPS**

*Either Roe-on or Roe-off are per lb*

- *20/40 per lb / 44 to 88 per kg*

## **JAPANESE/CHINESE ROE-ON**

- *20 to 30 per kg*
- *30 to 40 per kg*

## **JAPANESE/CHINESE ROE-OFF**

- *10/20 per lb / 22 to 44 per kg*
- *20/30 per lb / 44 to 66 per kg*
- *14/16 per lb / 31 to 35 per kg*
- *18/23 per lb / 40 to 50 per kg*



# Other Products

*Frozen fish fillets (eg Hake) and other seafood lines, (eg Bug Tails — also known as Slipper Lobster Tails), are graded in ounces.*

*Please note the following:*

- *U/1oz – Less than 28 grams*
  - *1/2oz – 28 to 56 grams*
  - *2/3 oz – 56 to 85 grams*
  - *2/4 oz – 56 to 113 grams*
  - *4/6 oz – 113 to 170 grams*
  - *6/8 oz – 170 to 226 grams*

## **MARRON**

- *120g to 180g*
- *180g to 240g*
- *240g to 300g*
- *300g+*



# Fish Sizing

## KING GEORGE WHITING

<i>Medium</i>	<i>Medium/Large</i>	<i>Large</i>	<i>Extra Large</i>
14-16 fillets per kg	12-14 fillets per kg	10-12 fillets per kg	Under 10 fillets per kg
50-70g per fillet	70-90g per fillet	90-110g per fillet	110g+ per fillet
22-24cm	24-26cm	26-27cm	27cm

## SILVER WHITING

<i>Small</i>	<i>Medium</i>	<i>Large</i>
24+ fillets per kg	20+ fillets per kg	16-19 fillets per kg
<40g per fillet	<50g per fillet	50-70g per fillet
15-17cm	17-18cm	18-20cm

## GARFISH

<i>Medium</i>	<i>Medium/Large</i>	<i>Large</i>
17+ fillets per kg	13-16 fillets per kg	10-12 fillets per kg
40-60g per fillet	60-80g per fillet	80-100g per fillet
16-18cm	18-20cm	20cm+



# Fresh Fish



## **BARRAMUNDI**

**FARMED** NT (Fresh) / WA (Salt Water)

**ALTERNATIVES** King threadfin, Coral trout  
Firm, moist white flesh, delicate flavour, freezes well, now being farmed.



## **LING**

**COMMERCIALY FISHED** NSW / SA / VIC

**ALTERNATIVES** Gemfish, Sea Perch, Shark  
Firm white flesh, medium texture, mild flavour, good for smoking.



## **ATLANTIC SALMON**

**FARMED** TAS

**ALTERNATIVES** Ocean Trout  
High esteemed fish raised in salt water pens, bright pink moist flesh, very good eating.



## **MULLOWAY (BUTTERFISH)**

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Teraglin, Blue Eye, Kingfish  
Firm pink flesh, mild flavour, very good eating.



## **OCEAN TROUT**

**FARMED** TAS

**ALTERNATIVES** Atlantic Salmon  
Bred commercially, delicate pink flesh, good flavour.



## **DEESEA COD (RIBALDO)**

**COMMERCIALY FISHED** WA / SA / TAS

**ALTERNATIVES** Other Cod  
A pale grey to greyish-brown cod fading to white below, with brownish flecks on the body, and large eyes.



## **MURRAY COD**

**FARMED** NSW

**ALTERNATIVES** Other Cod  
Firm white flesh, medium texture with pleasant flavour, premier table fish.



## **KING GEORGE WHITING**

**COMMERCIALY FISHED** SA / NSW / WA

**ALTERNATIVES** Whiting, Bream, Garfish  
Several related species, fine, white tender flesh & few bones. Very good eating, also good for smoking.



## **KING FISH**

**FARMED** SA

**ALTERNATIVES** Trevally, Mulloway, Ling  
Pink, soft medium textured flesh, mild flavour, good for sashimi



## **SNAPPER**

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Mulloway, Bream, Morwong  
Firm white flesh, medium texture with pleasant sea flavour, premier table fish, larger specimens can be a little dry.



### BLUE LINE EMPEROR

**COMMERCIALY FISHED** NT / QLD / WA

**ALTERNATIVES** Mulloway, Bream, Redfish  
Has a number of related species. Firm, white, large flaked fish with sweet flavour.



### TREVALLY

**COMMERCIALY FISHED** All States

**ALTERNATIVES** King Fish, Warehou  
Firm, dry pink flesh with medium flake, mild flavour, small young fish make better eating.



### BOAR FISH (DUCKFISH)

**COMMERCIALY FISHED** Souther States

**ALTERNATIVES** Hake, Gemfish, Morwong  
Medium flake, firm moist white flesh, distinctive, mild, few bones, very good eating.



### ALBACORE TUNA

**COMMERCIALY FISHED** East & WA

**ALTERNATIVES** Tuna  
Pink-white colour, firm texture, chicken & pork of the sea.



### FLOUNDER

**COMMERCIALY FISHED** Souther States

**ALTERNATIVES** Whiting, Dory, Leatherjacket  
Several closely related species, white moist flesh, delicate texture & flavour, highly esteemed.



### LEATHER JACKET

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Rock Cod, Redfish, Sea Perch  
Several related species, white flesh, soft texture, very mild flavour.



### FLATHEAD

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Lachet, Red Gurnard  
Many closely related species, white, sometimes dry flesh, fine to medium flaky texture, mild flavour.



### TOMMY ROUGH

**COMMERCIALY FISHED** SA / WA

**ALTERNATIVES** Herring  
Pink, flaky flesh. Good eating and for smoking.



### GARFISH

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Whiting  
Several related species, fine, white flesh, sweet tasting with many hairy bones.



### BLACK BREAM

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Luderick, Morwong  
White flesh, fine texture, delicate flavour, watch for bones.



### MOSES PERCH

**COMMERCIALY FISHED** NSW / WA / QLD

**ALTERNATIVES** Mulloway, Bream, Morwong  
Has a number of related species. Firm, white, large flaked fish with sweet flavour.

## ANCHOVY

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Pilchards, Sardines

Mostly canned but sold fresh, slightly oiled, good for fritters when fresh.

## BARRACOUTA

**COMMERCIALY FISHED** SA / TAS / VIC

**ALTERNATIVES** Hake, Australian Salmon

Pink, large flesh, good ration flesh to bones, smokes well.

## DEEP SEA TRAVALLY

**COMMERCIALY FISHED** SA / TAS / NSW / NZ

**ALTERNATIVES** Mulloway, Hapuku

Succulent, white, large flaked flesh, excellent for eating.

## BLUE GRENADIER

**COMMERCIALY FISHED** All States ex. WA

**ALTERNATIVES** Hake, Gemfish, Morwong

White, moist flesh. Medium flake, distinct but mild flavour, mainly in winter.

## BONITO

**COMMERCIALY FISHED** NSW / QLD / WA / VIC

**ALTERNATIVES** Macerel, Tuna

Pink flesh, firm texture, strong flavour. Good for sashimi.

## BREAM (PIKEY)

**COMMERCIALY FISHED** QLD

**ALTERNATIVES** Luderick, Morwong, Tarwhine

White flesh, fine texture, delicate flavour, watch for bones.

## BREAM (YELLOWFIN)

**COMMERCIALY FISHED** QLD / NSW / TAS

**ALTERNATIVES** Luderick, Morwong, Tarwhine

White flesh, fine texture, delicate flavour, watch for bones.

## CARP (EUROPEAN)

**COMMERCIALY FISHED** SA / NSW / VIC

**ALTERNATIVES** Eel, Tailor

Firm freshwater species. Muddy flavour can be removed by soaking in salt water; bony; generally cheap.

## CATFISH

**COMMERCIALY FISHED** NSW / WA

**ALTERNATIVES** Hake, Shark

White, firm flesh. Excellent table fish.

## COBBLER

**COMMERCIALY FISHED** WA

**ALTERNATIVES** Catfish

Firm large flakes, few bones, excellent eating.

## COBIA

**COMMERCIALY FISHED** NSW / QLD / WA

**ALTERNATIVES** Kingfish

White, succulent flesh, firm texture, good eating.

## COD (BLUE)

**COMMERCIALY FISHED** NZ

**ALTERNATIVES** Hake, Rock Cod

Firm large flakes, few bones, excellent eating.

## COD (CORAL)

**COMMERCIALY FISHED** NT / QLD / WA

**ALTERNATIVES** Coral Trout, Reef Fish

White firm flesh, sweet flavour.

## COD (ROCK)

**COMMERCIALY FISHED** NSW / QLD / WA / NT

**ALTERNATIVES** Bream, Morwong, Orange Rough

Fine textured, moist, white flesh with delicate sea flavour.

## COD (SOUTHERN ROCK)

**COMMERCIALY FISHED** NSW / SA / TAS / VIC

**ALTERNATIVES** Hake, Ling, Ribaldo

Delicate, flaky flesh with mild flavour, may be milky.

## DART

**COMMERCIALY FISHED** QLD / WA

**ALTERNATIVES** Queenfish, Travally

Dark, soft, fine textured flesh.

## DHU FISH

**COMMERCIALY FISHED** WA

**ALTERNATIVES** Pearl Perch, Snapper, Ocean Perch

White, tender flesh with medium flake & delicate flavour.

Highly esteemed and expensive fish.

## DORY (JOHN)

**COMMERCIALY FISHED** NSW / TAS / VIC

**ALTERNATIVES** Other Dory, Whiting, Flathead, Bream

Highly esteemed & expensive. White flesh, fine texture, succulent flavour, few bones.

## **DORY (KING)**

**COMMERCIALY FISHED** NSW / TAS / VIC

**ALTERNATIVES** Other Dory, Whiting, Flathead, Bream  
White delicate flesh, thin fillets.

## **DORY (MIRROR)**

**COMMERCIALY FISHED** NSW / TAS / VIC

**ALTERNATIVES** Other Dory, Whiting, Flathead, Bream  
Fine, white moist flesh, more bones than John Dory.

## **DORY (SILVER)**

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Other Dory, Whiting, Flathead, Bream  
White flesh, medium texture, excellent thick fillets.

## **DORY (OREO)**

**COMMERCIALY FISHED** TAS / VIC

**ALTERNATIVES** Orange Roughy  
White, moist flesh, great for eating.

## **EEL (CONGER)**

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Elephant Fish, Shark  
Firm, dense, white flesh.

## **ELEPHANT FISH**

**COMMERCIALY FISHED** TAS / VIC / WA

**ALTERNATIVES** Shark  
White, flakey, dry boneless flesh. Often sold as flake.

## **FLAKE**

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Other Shark  
Sweet and delicious flesh, and are popular for their  
boneless and thick flakes.

## **GEM FISH**

**COMMERCIALY FISHED** VIC / NSW / TAS

**ALTERNATIVES** Hake, Threadfin, Blue Grenadier, Ling  
Creamy pink flesh, firm texture with large flakes & few  
bones. Excellent distinctive flavour, good for smoking.

## **GURNARD (RED)**

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Latchet, Flathead  
Pink, firm flesh, mild flavour. Small scales don't need to be  
removed, fair eating.

## **HAKE**

**COMMERCIALY FISHED** TAS

**ALTERNATIVES** Shark  
White, moist flesh with few bones, usually filleted and  
imported.

## **HAPUKU**

**COMMERCIALY FISHED** TAS / NSW / WA / SA

**ALTERNATIVES** Mulloway, Blue Eye, Kingfish  
Succulent firm flesh with large flake, good for smoking.

## **LATCHET**

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Flathead, Red Gurnard  
White, firm, dry flesh. Cheap alternative for Flathead.

## **LUDERICK**

**COMMERCIALY FISHED** NSW / QLD / VIC

**ALTERNATIVES** Tailor  
Dark, moist & soft flesh. Distinct flavour.

## **MACKEREL**

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Kingfish, Tuna, Mullet  
Many related species. Dark, meaty flesh. Medium flake,  
high fat, good for smoking & sashimi.

## **MORWONG**

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Bream, Ocean Perch  
Moist, firm, creamy pink flesh. Mild flavour, very versatile.

## **MULLET**

**COMMERCIALY FISHED** All States ex. NT

**ALTERNATIVES** Tailor, Mackerel  
Several related species. Moist, pink flesh with good flavour.  
Good for smoking and on the BBQ.

## **MULLET (RED)**

**COMMERCIALY FISHED** NSW / NT / SA / VIC / WA

**ALTERNATIVES** None  
Mild flavour compared to other Mullet. White flesh.

## **MULLET (SEA)**

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Mackerel, Tailor  
Firm, pink, oily flesh with strong flavour. Excellent for  
smoking, roe prized as a delicacy. Highly esteemed.

## ORANGE ROUGHY

**COMMERCIALY FISHED** NSW / VIC / SA / NZ

**ALTERNATIVES** Ocean/Sea Perch, Hake, Hapuku

Firm, white flesh with a medium texture. Mainly available during winter.

## PARROT FISH

**COMMERCIALY FISHED** NSW / QLD / WA

**ALTERNATIVES** Reef Fish, Bream, Rock Cod, Wrasse

White, moist flesh, large flakes, delicate sea flavour.

## PERCH (GOLDEN)

**COMMERCIALY FISHED** NSW / SA / VIC

**ALTERNATIVES** Silver Perch, Redfin

Excellent fresh water fish, firm white flesh, medium flake, sweet taste.

## PERCH (OCEAN)

**COMMERCIALY FISHED** NSW / TAS / VIC / WA

**ALTERNATIVES** Redfish, Rock Cod

White, medium textured flesh with mild taste.

## PERCH (PEARL)

**COMMERCIALY FISHED** NSW / QLD / WA

**ALTERNATIVES** Dory, Whiting

White, soft, fine textured fish, sweet flavour.

## PERCH (SILVER)

**COMMERCIALY FISHED** NSW / VIC

**ALTERNATIVES** Bream, Golden Perch

Freshwater species with firm, white, moist flesh.

## QUEENFISH

**COMMERCIALY FISHED** NT / QLD

**ALTERNATIVES** Dart, Threadfin, Trevally

Soft flesh, commonly sold as, "Estuary Fillets".

## RED EMPEROR

**COMMERCIALY FISHED** NT / QLD

**ALTERNATIVES** Sweetlip, Snapper

White, firm flesh with large flake. Sweet flavour, excellent display fish. Good for sashimi.

## REDFIN

**COMMERCIALY FISHED** NSW / SA / VIC

**ALTERNATIVES** Silver Perch, Bream

Freshwater species with delicate flavour, good eating, although can be bony, fair eating.

## RED FISH

**COMMERCIALY FISHED** NSW / VIC

**ALTERNATIVES** Hake, Trevally, Ocean Perch

Firm, pink flesh with medium flake, mild flavour, some bones.

## SALMON TROUT

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Tuna, Tommy Rough

Dark, dry coarse flesh. Mainly used for canning, smaller fish make best eating.

## SARDINES

**COMMERCIALY FISHED** NSW / VIC / WA

**ALTERNATIVES** Anchovies, Mullet

Dark, oily flesh with good flavour, tasty grilled or fried.

## SHARK (GUMMY)

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Elephant Fish, Ray, Hake

Firm, white, boneless flesh usually sold as flake or boneless fillets. Popular fish.

## SHARK (CARPET)

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Elephant Fish, Ray, Hake

Firm, white, boneless flesh. Sweet mild taste.

## SILVER BIDDIES

**COMMERCIALY FISHED** NSW / WA

**ALTERNATIVES** Morwong

Fine, white, sweet flavoured flesh. Can be bony.

## KING SNAPPER

**COMMERCIALY FISHED** NSW / QLD

**ALTERNATIVES** Hake, Trevally

Firm white, fairly dry flesh. Mild flavour, best in winter.

## SNOOK

**COMMERCIALY FISHED** Southern States

**ALTERNATIVES** Hake, Gemfish, Ling

Soft, fine & creamy flesh.

## STARGAZER

**COMMERCIALY FISHED** NSW / NZ

**ALTERNATIVES** Leatherjacket, Butterfish

White, firm textured flesh. Distinctive sweet taste.



## STINGRAY

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Shark

Firm, white flesh. Sometimes sold as flake.

## SWEETLIP

**COMMERCIALY FISHED** NT/QLD

**ALTERNATIVES** Red Emperor, Hake, Snapper, Rock Cod

White, firm flesh, medium flake with delicate sea flavour.

Excellent display fish.

## TAILOR

**COMMERCIALY FISHED** NSW/QLD/WA/VIC

**ALTERNATIVES** Luderick, Teraglin

Dark, soft, slightly oily flesh when cooked. Good for smoking, best when fresh.

## TARWHINE

**COMMERCIALY FISHED** NSW/WA/QLD

**ALTERNATIVES** Morwong, Bream

Fine, creamy textured flesh, good eating.

## TERAGLIN

**COMMERCIALY FISHED** NSW/QLD

**ALTERNATIVES** Mulloway, Tailor

Very soft, easily bruised flesh.

## THREADFIN (BLUE)

**COMMERCIALY FISHED** NT/QLD/WA

**ALTERNATIVES** Estuary Fillets, Bream

White, fine textured flesh, mild sea flavour.

## THREADFIN (KING)

**COMMERCIALY FISHED** NT/QLD/WA

**ALTERNATIVES** Gemfish, Barramundi

Firm, moist, white flaky flesh. Good eating although doesn't freeze well.

## TROUT (CORAL)

**COMMERCIALY FISHED** NT/QLD/WA

**ALTERNATIVES** Reef Fish, Whiting

Firm, white, delicate flesh. Sweet, crisp flavour.

## TROUT (RAINBOW)

**COMMERCIALY FISHED** NSW/TAS/VIC

**ALTERNATIVES** None

Delicate, pink flesh. Good for smoking.

## TRUMPETER

**COMMERCIALY FISHED** TAS/VIC

**ALTERNATIVES** Morwong, Travally

Pink, white, moist flesh. Medium flake, mild flavour.

## TUNA (BLUEFIN & YELLOWFIN)

**COMMERCIALY FISHED** All States

**ALTERNATIVES** Mackerel, Bonito, Albacore

Several related species, firm red to pink flesh with medium texture. High oil content, good for sashimi.

## WAREHOU (BLUE)

**COMMERCIALY FISHED** TAS/VIC/NSW/WA

**ALTERNATIVES** Kingfish, Travally

Pink flesh, medium fat level, few bones.

## WAREHOU (SILVER)

**COMMERCIALY FISHED** TAS/VIC/WA

**ALTERNATIVES** Kingfish, Travally

Firm, creamy, moist flesh with large flakes with high fat content. Delicate flavour.

## WHITEBAIT

**COMMERCIALY FISHED** TAS/VIC

**ALTERNATIVES** None

Tiny, translucent fish with tender flesh and delicate flavour.

Usually deep fried, requires delicate handling.

## WRASSE (MAORI)

**COMMERCIALY FISHED** QLD

**ALTERNATIVES** Whiting, Bream, Reef Fish

Fine, moist, white flesh with a delicate flavour.

## MARLIN

**COMMERCIALY FISHED** QLD

**ALTERNATIVES** Tuna, Swordfish

Red, orange flesh, medium coarseness.

## SKATE

**COMMERCIALY FISHED** SA

**ALTERNATIVES** Stingray

Skin thick, dark brownish to grey dorsally, white with dark spots below.

## SWORDFISH

**COMMERCIALY FISHED** NSW/WA/VIC

**ALTERNATIVES** Tuna, Marlin

# Seasonality Calendar

[illegible]



[illegible]