



The OYSTER FARM SHOP PRODUCTS



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Kangaroo Island Shellfish

SHOWCASING ISLAND AQUACULTURE & SUSTAINABLE SEAFOOD

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Grown along the wild coastline of Kangaroo Island in the clean, pristine waters of the Southern Ocean, our pacific oysters are in season from April to December each year. Deep water and coastal farming techniques are used to grow our premium oysters.	5
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Disclaimer

This product catalogue has been designed for marketing purposes by The Oyster Farm Shop. All products are seasonal and are subject to change without notice.

For orders please phone The Oyster Farm Shop on (08) 8553 7122.

Pre-orders will require payment at the time of ordering.

OUR COMMITMENT TO YOU

The Oyster Farm Shop is the retail outlet and wholesale packing facility for Kangaroo Island Shellfish, the largest commercial oyster farm on Kangaroo Island. Our Deep Water and Coastal Cream oysters are grown along the wild coastline of Kangaroo Island in the pristine, unpolluted waters of the Southern Ocean. They have a reputation across Australia for their clean, fresh flavour and plump meat that fills the shell.

We take pride in also showcasing the fantastic range of aquaculture products that are being farmed on the island in an environmentally conscious way. Our shop brings to you quality products from farms on Kangaroo Island and regionally for you to experience the taste of KI with the convenience of a one-stop-shop and value for money.

With state-of-the-art freezing equipment and processes to ensure meat condition & flavours are retained, we can ensure that we offer you only premium fresh or frozen products, handled in the best possible way to preserve their delicious taste for your enjoyment, our product range provides a convenient way to create tantalizing meals easily.

You can feel good about the fish we offer you as we are also committed to providing only sustainable seafood from our clean local waters, where fish stocks are managed responsibly. To assist in this commitment we work with the Australian Marine Conservation Society (<http://www.amcs.org.au/>) and use their Sustainable Seafood Guide to identify species that are considered sustainable.

But that's not all.... Using this catalogue you can pre-order your produce so that it will be pre-packed ready upon your island arrival or for guests staying in your island holiday home. How easy is that!

PREMIUM FRESH OR FROZEN

Fresh from the farm

Our oysters are harvested from Eastern Cove and packed for sale in our sheds on American River wharf.

Why is our frozen range so good

1. We only select products that are suitable for premium product freezing.
2. Each product is frozen at its peak on the farm using the optimum method required for that product whether it be nitrogen or blast frozen.
3. Each product is pre-prepared for your convenience, so it keeps perfectly, looks great and when you eat this product you will think it is better than fresh!

We know you'll be impressed by our frozen range of Aquafood and sustainable seafood.

These are but a few examples of selecting quality produce to freeze, the best time to freeze it and the optimum freezing method.

- ✓ Abalone—export quality frozen using state-of-the-art Nitrogen technologies at farm
- ✓ Oysters—frozen 1/2 shell—blast frozen and glazed
- ✓ Marron—best frozen green (uncooked) - blast frozen
- ✓ Crayfish—freezes best once cooked

Wholesale Clients

We welcome wholesale customers. Wholesale pricing is dependent on quantities ordered and availability of seasonal produce. Please contact us to discuss our wholesale options further.

OYSTERS STRAIGHT FROM OUR FARM

Grown along the wild coastline of Kangaroo Island in the clean, pristine waters of the Southern Ocean, our pacific oysters are in season from April to December each year. Deep water and coastal farming techniques are used to grow our premium oysters.

Pacific & Angasi OYSTERS

Fresh Whole Pacific Oysters



Our Pacific Oysters fresh from the farm Coastal Cremes are available April—June and then from Sep—Nov. Deep Water Premiums available June—Dec.

Fresh 1/2 shell (Shucked)
Pacific Oysters



The hard work is already done for you! These oysters are ready to eat natural, top with your favourite toppings or freeze to enjoy at a later date. Buy 1/2 doz, dozen, box or get farmgate prices by the sack.

Angasi Oysters



KI Native Angasi oysters farmed in our pristine waters. Native to Southern Waters. In season from March to November.

SnapTops



Award winning pre-topped Pacific Oysters with our range of delicious toppings; Kilpatrick, Coconut Thai, Tomato Thia and Mediterranean. Snap frozen to ensure quality and flavour is retained - ready to heat and enjoy—great crowd pleaser at your next dinner party

SHELLFISH FROM The REGION

Abalone



Greenlip abalone farmed inland at Smith Bay on the North coast of Kangaroo Island using the clean, fresh pristine waters to grow them to market sizes. KI Abalone exports their product to Japan and other high end markets. The abalone is frozen using state of the art technology in shell and is available in a range of sizes.

Abalini



Farmed abalone can be harvested at any size unlike wild catch which has strict size requirements. Abalini is a small sized abalone that is very easy to prepare and a great way to try abalone without having to do much preparation. Ask for one of our recipe cards for a simple way to cook abalini on the bbq or in a pan. Available in bbq packs or 1kg box.

Live Mussels



Sourced from various sustainable aquaculture farms in pristine Southern Australian waters.

Pipis



Goolwa Pipis (*Donax Deltoides*) are sustainably hand-harvested near the Murray River Mouth in South Australia. With a firm texture and medium to strong flavour, they are most popular used in seafood pasta dishes.

CRUSTACEANS - FRESHWATER

Marron

Marron, also known as a freshwater crayfish, live in the clean freshwater rivers and estuaries on Kangaroo Island and are farmed in fresh water ponds. These crustaceans can be enjoyed grilled or boiled in salty water. The tail and claw meat are eaten. Seasonal availability Dec—May. Ask for one of our recipe cards for instructions on how to prepare and cook a marron.

Live Marron



Available graded on the farm and sold in a variety of sizes/weights or ungraded, often on special, when we have them in stock.

Frozen Uncooked Marron Tails

We prepare and blast freeze only the marron tail meat in the shell so that you can take them home, split them and cook them. No mess, no fuss just thaw, split, cook and enjoy...yum!!!

Whole Frozen Uncooked (Green) Marron

We have found the best way to freeze and package uncooked marron so you can take them home and prepare them at a later date.

SMOKED PRODUce

Our Farm Shop produces a variety of delicious smoked products using hot smoking techniques with a traditional island wood source, the native Sheoak nut from the Casuarina trees prolific on Kl.

Smoked Pacific Oysters



Available in 120g and 200g tubs, these delicious Sheoak smoked oysters are Moorish and one tub just isn't enough! Packed in canola oil our smoked oysters make a great addition to nibble platters, or pasta dish or just as an indulgent snack. When all the oysters have been enjoyed use the flavoursome oil to cook your next dish!

Smoked Mussels



Available in 120g tubs, we smoke SA farmed mussels using the native Sheoak nut and pack them in Canola oil. Perfect for a platter, pasta dish or an indulgent snack

Smoked Local Sustainable Fish



We source local sustainable fish to hot smoke using the native Sheoak nut to produce delicious smoked fish packs for you to enjoy. Perfect for a platter, pasta dish or an indulgent snack.

Sustainable Local Fish

South Australian waters are well regulated to ensure that fish stocks are protected and that fish will indeed be a food of the future. In conjunction with the Australian Marine Conservation Society (<http://www.amcs.org.au/>), The Oyster Farm Shop selects fish caught from local waters that are considered to be sustainably fished so that you can be sure that you are getting the very best seafood without impacting on our pristine marine environment.

Kangaroo Island King George

Whiting



Prized southern ocean fish, highly sought after for its firm delicious flesh from the cool, pristine water off the coast of Kangaroo Island. Vacuum packed for your convenience. A very mild fish which freezes well.

Southern Calamari



Squid, or Southern Calamari, is caught in pristine local waters around Kangaroo Island. Our Kangaroo Island Squid is frozen whole to make cleaning and preparation easier.

Other Local Sustainable Fish

Any fish that is recognized as being sustainable and is caught in our clean waters by local fishermen may be on sale depending what is the catch of the day eg. Flathead, snook etc.

FARM SHOP PRODUCTS

Kilpatrick Sauce



Our own recipe for Kilpatrick sauce used on oysters with a sprinkle of bacon...yum!