



The ocean waters of Tasmania are home to exceptional quality salmon. Ours are specially selected for curing in sea salt and sweet Demerara sugar, then slowly smoked with a special blend of beechwood and Australian mountain ash for 12 hours to deliver an intense yet balanced flavour.

PRODUCT RANGE

ATLANTIC SALMON (SPECIES: SALMO SALAR)

100gm	Cold Smoked Hand Sliced)
100gm	Hot Smoked (Whole Portion)
100gm	Salmon Candy (Maple Smoked)
200gm	Cold & Hot Smoked (Hand Sliced)
200gm	Cold & Hot Smoked (Whole Portion)
Whole Side	Cold Smoked (Hand Sliced & Unsliced)
Whole Side	Hot Smoked (Whole Portion only)
Catering Packs	250gm, 500gm & 1kg (Hand Sliced)

OCEAN TROUT (SPECIES: ONCORHYNCHUS MYKISS)

100gm	Cold Smoked (Hand Sliced)
100gm	Hot Smoked (Whole Portion)
200gm	Cold & Hot Smoked (Hand Sliced)
200gm	Cold & Hot Smoked (Whole Portion)
300gm	Cold & Hot Smoked (Hand Sliced & Portion)
Whole Side	Cold Smoked (Hand Sliced & Unsliced)
Whole Side	Hot Smoked (Whole Portion only)
Catering Packs	250gm, 500gm & 1kg (Hand Sliced)

SPECIALITY FISH

Wild caught varieties of Blue Fin Tuna (*Thunnus obsess*), Swordfish (*Xiphias glades*) and Striped Trumpeter (*Latrix lineata*) are also available.

Speciality fish smokes are seasonally based and can be ordered in advance in whole sides with either hot or cold smoke cures.

All smokes include Applewood chips, Oakwood chips and other seasonal woods for both atlantic salmon, ocean trout and all the speciality varieties.