



CORAL COAST

FRESH WHITSUNDAY SALTWATER BARRAMUNDI





ICONIC. AUSTRALIAN. *Loved.*

Specifications

Availability

Guaranteed fresh supply all year round.

Harvest Method

Coral Coast Barramundi are swiftly harvested by brail net directly into an icy brine resulting in rapid chilling to the core. This process greatly minimises the accumulation of stress induced metabolites in the flesh of our fish which can affect the natural flavour and accelerate the spoiling process. Fish are harvested to order from specific size-graded batches, resulting in no waste or seconds with only the best product tailored to each distinct requirement. We harvest several times a week and on-demand.

Size & Range

We have a comprehensive range from plates to fillets, sized from 400gm to 3kg. Bulk supplies also available on request.

Grades and Packaging

18kg foam boxes or to customer specifications. Bulk disposable bins available in 150kg, 250kg and 500kg capacity.

Supply

We dispatch on the same day, and deliver fresh to the market within 24 hours. Our location has excellent access to freight links providing our fish to your door in the shortest possible time.

"The success of a great dish depends on quality ingredients. Coral Coast Barramundi is so easy to cook to perfection and allows us to create exceptional dishes our customers love and keep coming back for."

John Beavis, Head Chef, The Brewery





PURE. NATURAL. PERFECT. *Market Fresh in 24hrs.*



Our Story

In the Whitsunday region, surrounded by natural beauty and overlooking the crystal clear water of the Great Barrier Reef, you will find the home of Australia's premier saltwater barramundi, Coral Coast Barramundi.

Here, perfect ingredients are at work: an ideal climate, unique environment, and clean, pure water. Add to these a highly skilled team, passionate about aquaculture and supported by innovative, sustainable practices meeting the highest industry standards. The result: healthy, nutritious, award-winning saltwater barramundi with superb texture and sublime taste. Mild, sweet, moist... and fresh - never frozen. Delivered from catch to market within 24 hours, several times a week, every week of the year...bringing you even greater flavour.



Just delicious...

What makes Coral Coast Barramundi so superb:

- *Quality Australian product* - sourced from the tropical waters of North Queensland
- *Market fresh within 24 hours* - same day dispatch for exceptional flavour
- *Healthy* - low in fat and cholesterol, rich in vitamins and minerals including Omega 3s
- *Pure* - free from additives, contaminants, chemicals and taints
- *Versatile* - great to cook with for any meal
- *Sustainable* - reducing pressure on wild stocks of this iconic species
- *Award winning* - succulent texture, sweet saltwater taste
- *A dedicated team* - 90% marine biologists and scientists and 100% passionate about our product
- *Quality control* - HACCP approved processing facility



FRESH WHITSUNDAY SALTWATER BARRAMUNDI



IDYLLIC. PICTURESQUE. *Pristine.*

Our Home

We are extremely proud to call the idyllic seaside town of Bowen in North Queensland our home.

It is this location that sets us apart from other farms. Situated in the northern Whitsunday region overlooking beautiful tropical islands and coral reef, we have a constant supply of clean, oceanic sea water.

We have an intake pumping station located on sandy beach rather than tidal estuary. And we are part of the dry tropics, Queensland's driest coastal region. Beach pumping in this location ensures salt water is available all year with no effect from the tropical rainfall. We have consistently high quality, exceptionally clean salt water that results in consistently great tasting, healthy fish naturally - with a beautiful, sweet, saltwater flavour comparable to wild caught barramundi. And so they should be - they are grown in oceanic water flowing through our concrete raceways constantly. All day and all night.

This place is what makes our fish so superb. It really is an amazing part of the world.

Our Farm

Coral Coast Barramundi is a fully integrated farm with our own breeding stock hatchery and nursery rearing facility, growout raceways and HACCP approved processing facility. Our farm is staffed by an extremely talented team of professionals - 90 percent are marine biologists and scientists - ensuring the best practices and technology are inherent in our operations.

We know that intelligent farming reduces the pressure on the natural environment. When you choose Coral Coast Barramundi you can feel good that you are contributing to the sustainability of this beautiful, iconic Australian species.





GOOD FOR YOU. *Good for your heart.*



Our Fish

We leave nothing to chance in the rearing of Australia's premier saltwater barramundi. Our whole process, every input is exactly tailored to meet our barramundi's requirements so we can exceed your expectations. Our barramundi are from local stock, found naturally in the clear coastal water around our farm. It is through the precise management of the whole farming process from egg to dispatch, that we can ensure our fish are every bit as beautiful and vibrant as their neighbouring cousins on the Great Barrier Reef. And every bit as tasty.



Pure

Because we control their water and diet, we can guarantee our fish are without the residues that may be present in other species. They are pure and safe, free from additives, contaminants, chemicals and taints. They are healthy and nutritious.

Fresh

Our fish are fresh, never frozen. Out of the net and immediately into an icy brine. Delivered from catch to market within 24 hours. Yes, 24 hours. This happens several times a week, every week of the year. From the saltwater to your table in the shortest time possible.



Simple

Coral Coast Barramundi are known for being firmer, cleaner, sweeter. Chefs tell us our fish are versatile, have a superb texture, mild flavour, and are fantastic value all year round. Our barramundi is easy to cook with and retains its wonderful taste and texture whatever the method. Grill it, bake it, steam it, pan-fry it or put it on the barbecue.

We love that it's an Australian product - its freshness gives it a superior texture and fantastic flavour. And the quality is great - it never fluctuates. It has been magnificent since day one. We know we can depend on Coral Coast. No-one comes close to their high standard and consistency."

Peter Summers C Bar

SUSTAINABLE. RESPONSIBLE. DEDICATED.

Award winning

Our fish have won a number of prestigious awards, including Champion Saltwater Barramundi at the Sydney Fine Food Show. In a country acclaimed for having some of the best seafood in the world, we are very proud of these achievements.



Grand Champion, Sydney Royal Fine Food Show, plate



Gold, Sydney Royal Fine Food Show, plate



Silver, Sydney Royal Fine Food Show, large



Silver Sydney Royal Fine Food Show, plate



Gold, Sydney Royal Fine Food Show, plate



Bronze, Sydney Royal Fine Food Show, large



Silver Sydney Royal Fine Food Show, plate



Bronze, Sydney Royal Fine Food Show, large



Bronze, Sydney Royal Fine Food Show, plate



HIGHLY COMMENDED
BEST SUPPLIER
(INTERSTATE OR OVERSEAS)

Contact Us

Coral Coast Barramundi is available in restaurants, cafes, pubs, fishmongers and quality supermarkets throughout Queensland, New South Wales, Victoria, ACT, South Australia and Western Australia. For sales, distribution and wholesale inquiries please contact us.

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Produced under a
certified Food Safety System



CORAL COAST™

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SALTWATER BARRAMUNDI

www.coralcoastbarra.com.au