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News

Hi, my name is Stephen from City Oysters in Brisbane, and this is the first of our newsletters which we hope to bring out on a regular basis to keep you informed each season.

We will keep it as simple as we can at this stage just to introduce ourselves, what products we have and when and where we get them from.

The good news at the moment is there is a new product on the market that is called Moreton Bay Rock. The **Moreton Bay Rock Oyster** is different to the Sydney Rock as it is grown in a warmer ocean environment on the sand and as you probably all know Oysters get their unique flavours from the environment in which they grow. These are unique oysters as they have a salty flavour and sweet after taste. This is quite unique to the Brisbane area and we see it as a real opportunity for restaurateurs and chefs to use this particular product as the only local oyster available. The Season for these Oysters is October - December. Our job at City Oysters is to get access and continuity on supply right through the seasons that the

oyster is available. So you need to make a decision on them fairly quickly. The quality is great, so please contact us if you are interested. We believe it's an exciting move to be able to supply the only local oyster available at the moment.

Oysters in Season

Now that we are in spring, **Sydney Rock Oysters** are coming onto the scene. Sydney Rock Oysters are available from October through to March of each year of course the sizing on those are quite different to the Pacific. They are harvested from the central coast of NSW and also the Tweed.

Next we have **Pacific Oysters**. The **Tasmanian Pacific Oyster** is an oyster that is being grown right through the year and we are very fortunate to have the cooperatives that we work with in Tasmania that supply us right through that period. We have some exciting news coming up with those in the near future and we will keep you posted with these newsletters. The Pacific Oyster of course comes in 2 different sizes, the cocktail size and the standard size.

The difference with Tasmanian Pacific Oyster as to the other 2 Pacific oysters which are from **South Australia** (March to October) and also **Kangaroo Is.** (June to December), is basically the environment they are grown in. The Tasmanian Pacific Oyster is grown predominantly in an estuary at the mouth of a river and in this particular case they are fed half by ocean water and half by fresh water that is coming straight out of the streams. It's also grown in a muddy bottom and therefore the flavour of the Tasmanian Pacific Oyster is different to the South Australian Pacific Oyster.

Predominantly our SA Oysters come from Coffin Bay, however there are other oyster growing areas in SA, those being **Streaky bay** and **Smokey bay**. These oysters are mainly grown in an ocean environment with a sandy bottom and 100% salt water.

The **Kangaroo Is. Oyster (Coastal Cream)** is an oyster that is grown at least 100km away from the nearest river. Therefore it is the cleanest salt water possible and the oysters are fed purely from the Great Southern Ocean Current. They come in standard size only. The interesting thing

with these, being the water is so much further south the water temperature is different to the Coffin Bay environment.

In Summary,

The Moreton Bay Rock

October to December

Sydney Rock

October to March

Pacific Oysters

Tasmanian Pacific Oysters

(There are many harvesting areas)

All year round

South Australian Pacific Oyster

(Incl. Coffin Bay, Streaky Bay, Smokey Bay)

March to October

Kangaroo Island Pacific Oyster

(Coastal Creams)

June to December

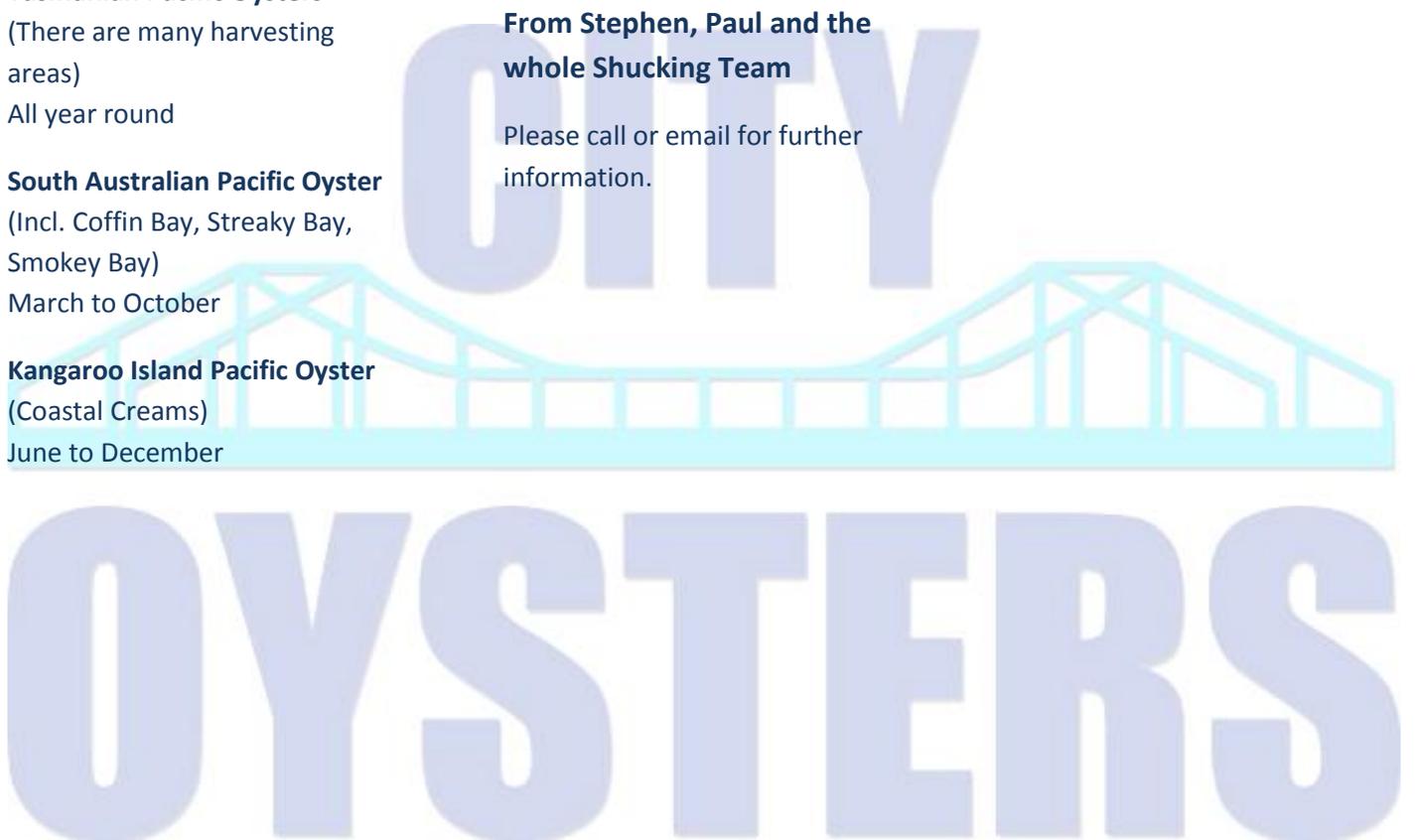
We at City Oysters can supply **live** or **opened** (Open to order).

If you have a special event where shuckers need to be provided, we have a great team that would be more than happy to help.

We thank you for your ongoing business and we look forward to supporting you in the future.

From Stephen, Paul and the whole Shucking Team

Please call or email for further information.



OYSTERS