

OYSTER LIBRARY

... ALL ... ABOUT OYSTERS

The Library is a list of some of the best oyster growing regions from around Australia.

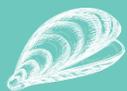
Given the daily challenges faced by Australian growers in cultivating these delicate little bio valves & the constant monitoring of the pristine waters they are grown in, we often find that different regions may not be available from time to time.

On the daily oyster boards above our shucking station, we only showcase the best oysters available for your culinary pleasure & enjoyment.

The Pacific Oyster was originally introduced into Australia from Japan, and is now the most prolifically grown oyster in Australia. The Pacific Oyster can be characterized by its fresh, clean and salty flavour. It prefers the cooler months, and is available from March to early December.

The Sydney or Rock Oyster is without doubt one of the great eating oysters in the world. Characterized by its deep, rich and sweet flavour, the Rock Oyster has a lasting flavour that is unknown in other oysters and is truly unique.

The big daddy of oysters is the Angassi - and it is a very unique and special oyster indeed. Sometimes known as the flat or native oyster, it was one of the first known seafoods farmed in Australia (by the Aborigines some 6,000 years ago). Full flavoured and textured, the Angassi is big, very rich and very flavourful, with an almost meaty flavour and texture.



many oysters
MAKE MUCH LOVE



BOOK YOUR

EVENT

AT THE MORRISON

PACIFIC

The Pacific Oyster can be characterised by its fresh, clean and salty flavour – just like being rolled in the surf. Typically, it is large with a spiky shell and clean white interior. The Pacific Oyster prefers the cooler months and depending on the region it comes from, it is available from March to early December.

Hawkesbury River, NSW

A full crisp texture with a sweet earthy finish.

Blackman Bay, TAS

Creamy, round vegetal notes with a long clean finish.

Ceduna, SA

Recognised for their distinctive and unique salty taste.

Commerong Bay, NSW

Tripoid oyster (sexless). Pleasant saltiness, nice and clean aftertaste.

Greenwell Point, NSW

Round, rich and saline with clean vegetal notes.

Gold Band, TAS

Grassy, nutty, sweet and creamy finish

St Helens, TAS

A sweet, crisp taste typical of a pristine tidal estuary but heavily influenced by nutrient rich southeast and east coast oceanic currents.

Little Swanport, TAS

A full creamy feel with a strong saline bite revealing light vegetal notes.

Pittwater, TAS

A strong salty seafood flavour makes it a seafood lover's delight. During autumn it presents a green coloration caused by naturally occurring algae. When the algae are present a crisp cucumber flavour comes through.

Woody Island, TAS

Combination of sweetness and saltiness. Clean, crisp on the palate.

Bruny Island, TAS

A prime example of Mother Nature creating something so delicate from an environment so harsh; cold and clean, enjoy.

Port Stephens, NSW

A sweet full flavour, salty bite and rich long finish.

Pipeclay Lagoon, TAS

Enclosed waters promote a mild salty vegetal sweetness.

Kangaroo Island, SA

A sharp saline bite with a clean dry finish.

Coffin Bay, SA

This classic South Australian oyster has been compared to a salty ocean wave breaking onto sweet mineral after tones.

Smoky Bay, SA

Rich and full flavoured, slight vegetal notes with a clean, dry finish.

Streaky Bay, SA

A firm textured flesh with a sharp vegetal salt punch and a long full back palate and sweet finish.

Franklin Harbour (Cowell), SA

A light vegetal bite followed by a full creamy flavour and a clean salty finish.

ROCK

Characterised by its deep, rich and sweet flavour, The Rock Oyster has a lasting flavour that is unknown in other oysters making it truly unique. Without doubt, it is one of the top eating oysters in the world and we have it at our doorstep.

Cape Hawke, NSW

Mild, refined and delicate flavours with subtle, salty characteristics.

Lavender Bay, NSW

Full flavour. Salty bite.

Lemon Tree Passage, Port Stephens, NSW

A sweet full flavour, salty bite and rich long finish.

Swan Bay, NSW

Nice clean colour, creamy and firm texture, slight saltiness on the palate and a fresh, mellow aftertaste.

Le Petite, NSW

Salty front palate, creamy rich finish.

Merimbula, NSW

A rich full flavour with a smooth iodine finish.

Wonboyn Lake, NSW

Clean, crisp saltiness. Creamy and a bit of sweetness.

Waterfall, Batemans Bay, NSW

Fresh, crisp taste. Sweet, creamy smooth finish

Wagonga Inlet, NSW

Full flavour, salty bite.

Pambula, NSW

A clean saline front palate with a creamy mineral finish.

Wooli River, NSW

A full creamy texture, light vegetal bite, hints of seaweed and a mineral finish.

Macleay River, NSW

Clean seaweed notes with a very dry finish.

Moreton Bay, QLD

Soft and salty, light and clean with a dry finish.

Clyde River, NSW

Full and funky vegetal characteristics with a rich creamy texture and a clean finish.

Tathra, NSW

A true clarity of flavour derived from the pristine environment which they are grown. A clean saline front palate and smooth, creamy end note.

Lake Wapengo, NSW

Rich and full flavoured with raw vegetal notes and a dry tannic finish.

Shoalhaven River, NSW

A full, round, rich flavour with seaweed and vegetal notes a clean dry finish.

Port Stephens, NSW

A sweet full flavor, salty bite and rich long finish.

Wallis Lake, NSW

Full, rich, round and long with creamy vegetal characteristics and dry finish.

Manning River, NSW

A full sharp saline bite, clean seaweed notes and dry finish.

Camden Haven, NSW

A full sharp saline bite with a hint of seaweed and a clean slightly dry finish.

Hastings River, NSW

A sharp yet clean front palate with a rich full flavour; hints of vegetal notes and a dry finish.

Nambucca River, NSW

With a sharp vegetal bite and full creamy texture the Nambucca is characterised by having a long, full back palate and dry finish.

ANGASSI

If the Pacific Oyster is the Sauvignon Blanc of oysters and the Rock Oyster is the Chardonnay, the Angassi is the Shiraz! Full flavoured and meaty, the Angassi is big, rich and extremely tasty. Sometimes called the flat or native oyster, it's hard to come by, expensive and special, try them if you have the chance they are extraordinary!

Honeymoon Bay, NSW

A big, rich, sharp flavour from this meaty guy, ending with a distinct hit of iodine.

St Helens, "Wild Natives", TAS

A firm resistant texture, passing sweetness into lasting tang. Test your chops with this one.

Coffin Bay "Cultured Natives", SA

With its strong seafood and mineral punch; this oyster is not for the lighthearted.

CLOUDY BAY CLAMS

At the top of New Zealand's remote South Island, Cloudy Bay is home to the world's most sustainable, wild surf clam fishery. Indigenous to New Zealand; these clams are characterized by their clean shells, incredible meat content and superb eating quality.

Tua Tua

A delicate, sweet aroma of fresh kelp and toasted nori. Cooked, the clam has a range of savoury characteristics, reminiscent of lightly smoked fish and Japanese soy.

Diamond

Characterised by its sweet, fresh sea spray aroma and clean 'wild ocean' flavour. When cooked, the clam exhibits a fresh fragrant scent of seaweed with a rich, buttery flavour with a light nutty aftertaste.

Moon

A strong briny aroma, meaty texture with rich oceanic notes and a clean finish.