

Meet the Catchers & Growers



Tuesday 26 July 2022

Yesterday we held our Meet the Catchers & Growers event in collaboration with Umar Nguyen, [The Fish Girl](#), at [Bib & Tucker](#) in North Fremantle.

A selection of chefs were invited along to hear from some key Australian Seafood Fishing Families including, [KIN Seafood](#), [Rocky Point Aquaculture](#), [Austral Fisheries](#) and the Swan River Fishing Co. Attendees were able to taste products prepared in various ways, some that are even new to the West Australian market. A Q&A was conducted where chefs had the opportunity to ask the primary producers several questions to obtain a greater understanding of their produce and the stories behind how they are harvested for culinary purposes. They gained a real insight into their processes, and how they achieve such a high quality of product. We also discussed their sustainability efforts and how we can use underutilised Australian seafood species.

A big thank you to [Scott Bridger](#) who helped to prepare all the seafood for the event, which included Southern Bluefin Tuna, Giant Queensland Grouper, Wild Scampi Caviar, Swan River Eagle Ray and Queensland Tiger Prawns.



Left to Right: Braeden Foxtron, Glen Foxtron, Umar Nguyen, Kylie Petherick, Simoan Hayman, Scott Bridger, Serena Zipf, Sophie Sharland, John Sharland

