This Tasmanian Seafood Trail Guide was produced by the Tasmanian Seafood Industry Council through the support of the Tasmanian seafood industry and broader Tasmanian seafood community. The Tasmanian Seafood Industry Council (TasSIC) is the peak body representing the interests of wild-capture fisheries, marine farmers and seafood processors in Tasmania. The Tasmanian seafood industry is the largest producer of seafood, by value in Australia and is a supplier of high quality fresh and frozen seafood produce to the 8 out of 10 Australians who buy seafood and to valuable export markets principally in south-east Asia. The Council works in conjunction with the industry sector groups to ensure that all sectors of industry are ecologically sustainable and make an ongoing economic contribution to the Tasmanian economy, particularly in regional areas. The main industries within the wild catch sector are: both blacklip and greenlip abalone; Southern rock lobster; giant crab; commercial scallop; and various species of scalefish; while within the commercial dive sector species include urchins, periwinkles, clams and seaweed. The Tasmanian aquaculture sector species includes: Atlantic salmon, ocean trout; Pacific oysters; mussels; and abalone. The seafood industry is a vital contributor to the Tasmanian economy, particularly in regional areas, with gross value of production in 2012 of $610 million. This accounts for 26% of gross value of Australia’s fisheries, making Tasmania’s seafood industry Australia’s most valuable.
Tasmania’s superb seafood

Living close to the sea, Tasmanians understand fresh seafood. Here you will savour the sweet saltiness of plump oysters, the delicate flavour of fresh-caught salmon, delicious scallops and abalone, special delicacies like pickled Tasman Peninsula octopus, smoked salmon, the firm juiciness of crayfish, and blue eye, fresh from the Southern Ocean. The best way to enjoy Tasmanian seafood is to sample it by working docks of our fishing ports, watching the day’s catch come ashore or by calling in to one of the many roadside farms.

A gourmet’s delight

You will be amazed at the many species of fresh seafood available around Tasmania. Whether dining in a restaurant, pub or bar, or cooking it yourself, a mix of different seasonings and cooking methods can be used to create an unlimited number of delicious seafood dishes. Combine the seafood with other Tasmanian wines, beers and ciders, and you are in for a gourmet’s delight.

Tasmanian specialties

If you are prepared to pay a little more, then Tasmanian caught southern rock lobster (or “crayfish” in Tasmania) and black lip or green abalone must be on the menu. Considered some of the best produce around the world, you will not be disappointed. Tasmanian scallops are widely acclaimed as are our octopus, calamari and squid. While you are in for a gourmet’s delight, including quality Tasmanian wines, beers and ciders, and the seafood with other Tasmanian fresh seasonal products, available around Tasmania. Whether dining in a restaurant, watching the day’s catch come ashore or by calling in to one of the many roadside farms.

Cooking the catch

The healthiest way to cook seafood to retain all the natural juices, flavours and colours is by steaming, microwaving, poaching, grilling or baking. These methods minimise the loss of the essential omega 3 fats that have been proven so beneficial to our health and wellbeing.

A detailed guide to fresh Tasmanian fish, their cooking methods and recipes is available on the Tasmanian Department of Primary Industries, Parks, Water and Environment website http://www.dpipws.tas.gov.au/inter.nst/WebPages/GWS-8NL165/0?open

About the Seafood Trail

The Seafood Trail provides visitors with information about the very best places to sample what’s on offer to create a fine dining experience, restaurant, casual fish "n" chips, or a retail outlet.

Whatever your choice you will be rewarded with a fresh, succulent and memorable experience. The Trail covers the entire State from Bruny Island, to the far North-West and West Coasts and the accompanying map is a key to their location as you make your way around.

Map Legend

- West/North West
- North/North East
- South
- East
- Fine Dining
- Casual Eating
- Retail
- Tourism Accredited

Fish Frenzy

Arguably the best fish and chips in Australia. Come and see why. Located in the heart of Hobart, the flagship store is well situated to pick up the day’s catch of the chef’s specials. Elizabeth Street Pier, Hobart. (03) 6231 2104 www.fishfrenzy.com.au

Freyne’s

Freshly caught fish and seafood from the waters of Bruny Island. Located in the historic Cape Bruny Lighthouse. Freshly caught fish and seafood from the waters of Bruny Island. Local and imported seafood, wine, beer and cider. (03) 6234 0820 www.freynes.com.au

Kyeema Seafoods

Fried fish and seafood. Based on Bruny Island, Kyeema Seafoods offers fresh seafood to the highest standards and reasonable prices. Open 7 days, located two minutes from the ferry terminal. 500a Main Road, Kettering. (03) 6294 3100 www.kyeemaseafoods.com.au

Spring Bay Seafoods

Self-service seafood market and wine bar. Enjoy seafood caught by our own fleet and retained live in our seawater tanks. A wide range of fresh seafood, quality, value and service. 444 Binalong Bay Road, South Bruny Island. (03) 6330 2298 www.springsbayseafoods.com.au

Cradle Mountain Chalet Seafood Bar

One of the world’s finest coastal environments. Casual dining on the Pier with delicious grilled or cooked seafood. Open 9am to 5pm, 7 days a week. 28193 Tasman Highway, Triabunna. (03) 6373 6116 www.cradlemountainchalet.com.au

Hobart Seafood Bar

Fresh seafood and spectacular views. Enjoy locally caught fish while overlooking the waters in which they were harvested. Open daily for lunch and dinner. Monday to Saturday. 17320 Tamar Highway, Woodbridge. (03) 6334 0554 www.hobartseafoodbar.com.au

Huon Manor

Offers a lovely selection of excellent quality seafood ... our seafood to suit your taste or diet requirements. Full Range of seafood, live in the day’s catch of the chef’s specials. 3 Short Street, Huonville. (03) 6234 1111 www.huonmarine.com.au

Kykatea Seafoods

Open 7 days, located two minutes from the Hobart Harbour Bridge. Fine Dining à la carte menu in a stunning wilderness setting. Enjoy delicious fresh seafood, homemade soups, seafood chowder ... a meal in itself. 2 Bridge Road, Launceston. (03) 6324 4352 www.ashmorefoods.com.au