Thousands of Years of Tasmanian Oysters

Oyster reefs are a natural part of our coastline.

Indigenous Tasmanians have been maintaining, harvesting and enjoying native oysters for millenia.

Aboriginal middens (concentrations of shell, bone, botanical remains, ash, and charcoal) can be found all around Tasmania's coastline.

Part of the Community

Tasmania's oyster farms are 100% Australian-owned. We are locals who live and work in the community.

Each year we pay more than $1m in industry-specific fees to government.

We ensure that Tasmanian oysters are always available to Tasmanians.

We regularly test the waters our oysters grow in to ensure they are safe to eat.

If our testing uncovers a risk in our waters, we not only stop oyster production, we also alert local communities and recreational and commercial fishers, so that everyone stays safe.

oysters TASMANIA

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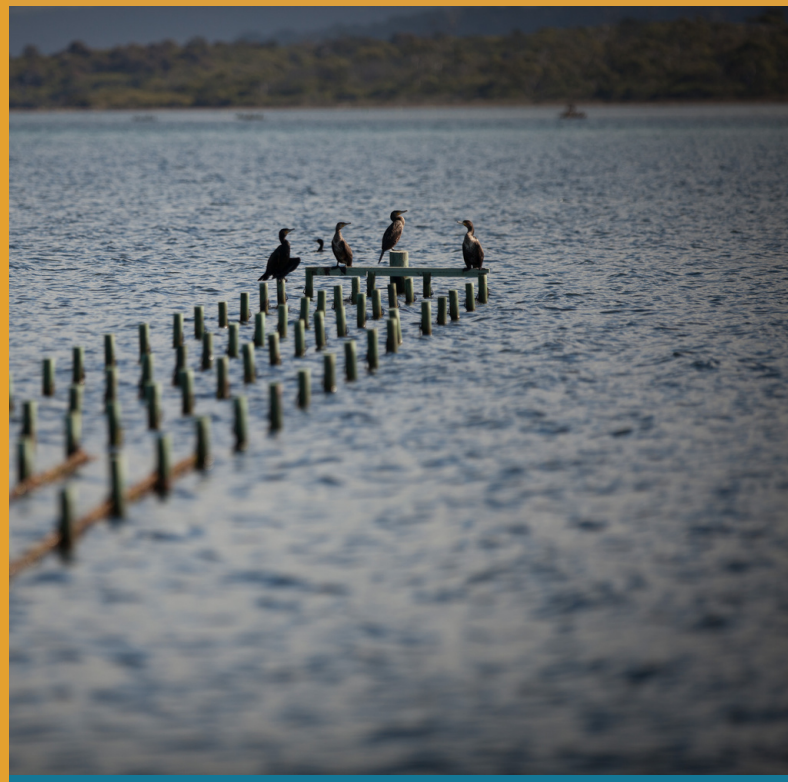
Tasmanian Oyster Farming



Your Good Neighbour

Low Impact Farming

No Feed

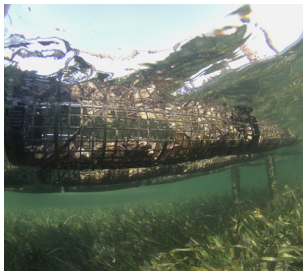
Oysters are filter-feeders that get all their nutrition from the natural environment.

Climate Friendly

Oysters sequester carbon in their shells. Farming oysters involves lower greenhouse gas emissions than the farming of all other meat, fish, and crustaceans.

Supporting Wildlife

Oyster farms provide shelter for native fish, which in turn attract a welcome array of birds and mammals.



No Chemicals

We put nothing in the water except our oysters - no dyes, no hormones, no vaccines, no antibiotics, and no pesticides.

No Waste

Oysters clean our waters, and oyster farmers do regular shore clean-ups, with most of the rubbish we collect being urban waste.

Unobtrusive

We farm by day, minimising disruption from light and noise.