

Skull Island®

Ocean Caught Tiger Prawns


**AUSTRAL
FISHERIES**
SUSTAINABLE SEAFOOD



*“As a chef I get excited about products that deliver that
WOW factor and with Skull Island Tiger Prawns you get the
WOW factor in buckets...*

*Not only are they impressive in size, their texture is firm and
the flavour superb.. and 100% sustainable”*

Ben O'Donoghue - Billykart West End





*Skull Island,
Northern Territory,
Australia.*

Skull Island is an island located in Australia's Northern Territory and it's where the biggest Tiger Prawns are caught in Australia. Situated within the Gulf of Carpentaria, it is part of the Sir Edward Pellow Group of Islands in King Ash Bay at the mouth of the McArthur River.

Spectacular sunsets, low level morning glory clouds, ancient rock formations and turquoise tidal movements are synonymous with the region.

Sunset to plate - Austral's 10 vessel fleet work the fishery from dusk to dawn under the stars with the darker hours of the night producing the best catches. Spare a thought for the crew of each vessel who live at sea for four months of the year (August to November) to catch, pack and snap freeze these delicacies in one of the most remote places in Australia.



The Hero In The Pan

Skull Island Tiger Prawns® are an excellent source of high quality protein along with several important vitamins and minerals that support your good health. They are low in calories, contain no carbohydrates and are jammed packed with heart healthy, omega-3 fatty acids.

The Skull Island Tiger is a wild Brown Tiger Prawn which carries a unique and distinctive flavour and texture, reflective of the environment from which it comes.

It is characterised by a rich, savoury and intensely shellfish flavour with light mushroom notes and a lingering, deep umami aftertaste.

It's large size and intense protein structure demands respect when cooking. Cooking with the shell on or in a crumb or coating, using lower heat preparations and “resting” after cooking will deliver a distinctively firm, yet yielding texture with meat-like depth and mouthfeel.

A preferred prawn for use in Japanese Tempura, the Skull Island Tiger Prawn is equally at home in other Asian and Western preparations, responding especially well to strong flavour accompaniments such as soy, ginger, garlic and chilli.

The Skull Island Tiger Prawn is a prawn for those who love flavour and texture.



Ben O'Donoghue - Billykart West End



Skull Island Black Pepper Prawns

Skull Island Tiger Prawn *Penaeus esculentus* & *Penaeus semisulcatus*
(Brown Tiger Prawn, Grooved Tiger Prawn)

Description

Pale brown body which sometimes shows a greenish tint on the carapace with two yellow or cream transverse bands across the back of the carapace. The abdomen is banded with brownish grey and pale yellow transverse bands, while the antennae are banded brown and yellow. The tail has unique purple shades. The maximum total length is 260mm weighing up to 130 grams.



Distribution

Penaeus semisulcatus and *Penaeus esculentus* are found across the offshore waters of Northern Australia with the major fishing grounds located within the Gulf of Carpentaria. The waters north of Skull Island are home to the larger U/6 and 6/8 specimens.

Ecology

Juvenile Skull Island Tiger Prawns live in seagrass beds and reach sexual maturity at a carapace length of around 32 millimetres. Adults grow up to 260 millimetres. They occur from coastal waters down to 130 metres deep over sandy and muddy substrates.

Beyond Sustainability

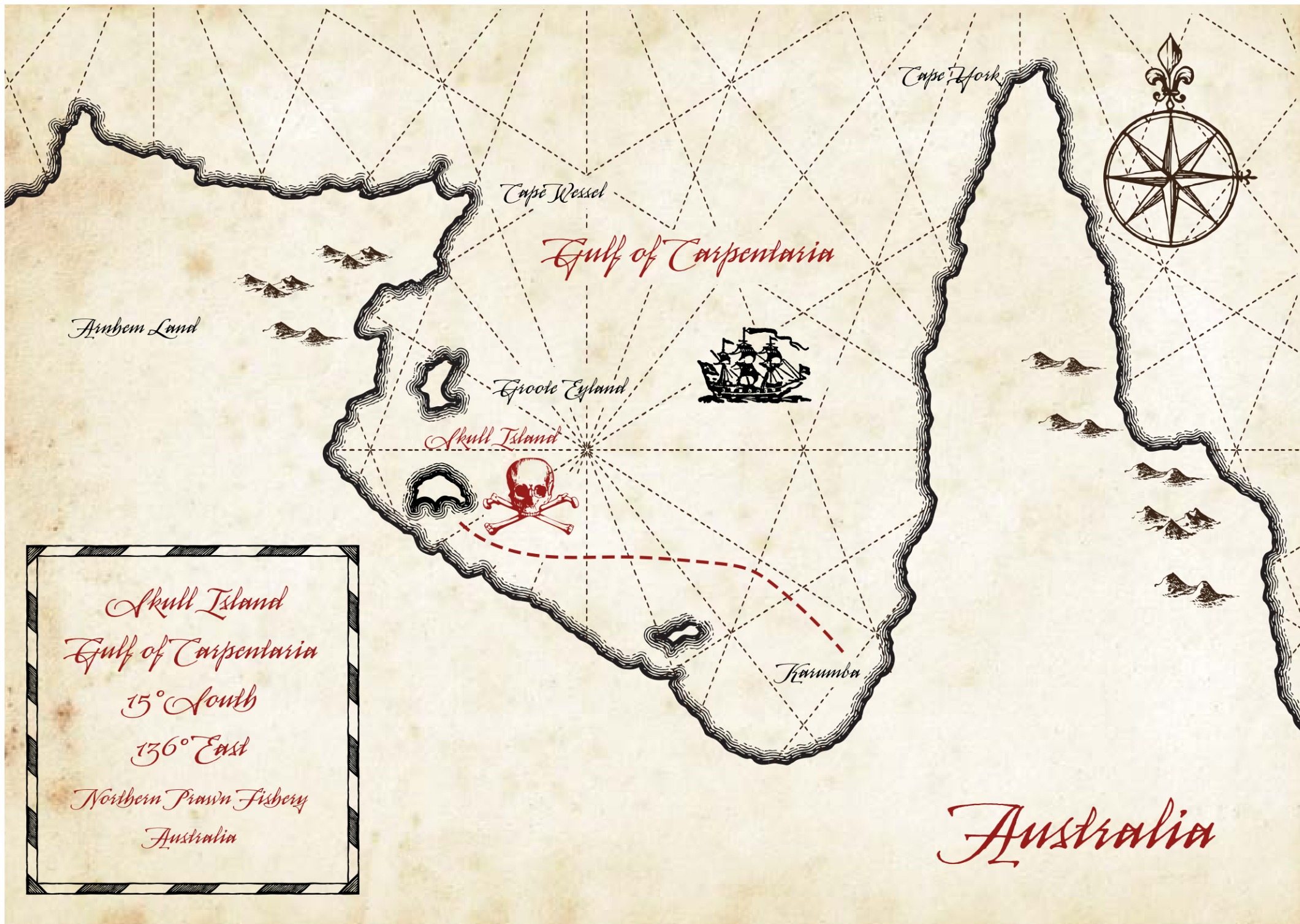
We are proud to be recognised for our responsible fishing practices and continuous efforts in maintaining our environmentally friendly and sustainable fishing methods. Skull Island Tiger Prawns® caught in Australia's Northern Prawn Fishery are independently certified as sustainable and well managed by the Marine Stewardship Council. Turtle Excluder Devices are used in each net to exclude 100% of turtles and more recently Bycatch Reduction Devices to exclude more non-target fish species.

Beyond looking after the sustainability of prawn stocks for future generations, Skullies are also certified 'carbon neutral' under the Australian Government Carbon Neutral Program. Over 190,000 Australian native trees are planted in Western Australia annually to offset Austral Fisheries carbon emissions.



MSC-C-52492





Cape York

Cape Wessel

Gulf of Carpentaria

Arnhem Land

Groot Eyland

Skull Island

Harumba

Skull Island
Gulf of Carpentaria

15° South

136° East

Northern Prawn Fishery
Australia

Australia

Skull Island Tiger Prawns
Packaging format



Each prawn is carefully hand packed (fingerlaid) into a 3kg (6.6lb) inner carton and loaded into a 3x3kg (9kg – 19.8lb) master carton. The MSC logo (Certified Sustainable Seafood) is prominently displayed along with a QR Code – allowing the discerning buyer to scan & reveal the provenance of this award winning product.



Best In Class

At Austral Fisheries we work hard to ensure that our fishing crews are safe, that our fish is handled with care and respect and that the best science supports environmentally sustainable fishing.

It is therefore with great pride that we are able to offer you a truly extraordinary culinary experience from a prawn with an impeccable pedigree.

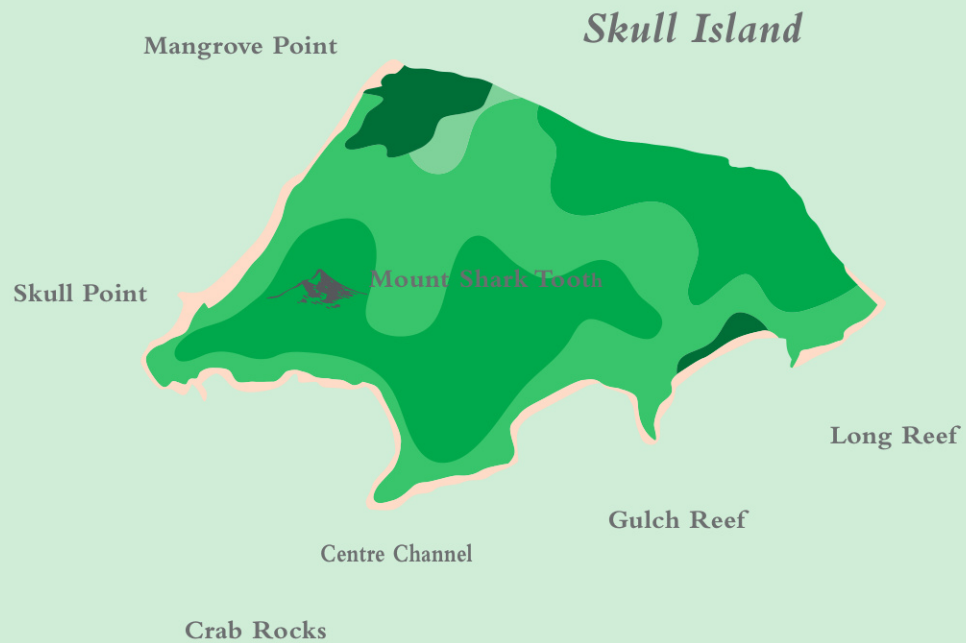
This prawn is like nothing else you've tasted, it is the 'hero on the plate' and it is a privilege to be able to bring it to you.

David Carter, CEO

Austral Fisheries

Skull Island – Northern Territory, Australia.

Coordinates:	15°36'07"S 136°47'54"E
Location:	Gulf of Carpentaria, Northern Territory
Elevation:	47m above sea level
Air Temperatures:	18°C to 35°C
Wind speeds:	5 knots – 22 knots
Precipitation:	Occurs less than 10% of days
Wave heights:	0.5 to 1.5 metres



Skull Island is located in the Northern Territory within Australia's most remote prawn fishery known as the Northern Prawn Fishery. It is part of the Sir Edward Pellow Group of Islands in King Ash Bay at the mouth of the McArthur River. The inshore protected waters adjacent to Skull Island provide the ideal habitat for tiger prawns.

