



SUSTAINABILITY

Petuna is committed to responsible aquaculture. As the first producer worldwide to achieve Best Aquaculture Practice accreditation for both Atlantic Salmon and Ocean Trout, we continually invest in practices that protect our environment, support our communities, and ensure product integrity.



SERVING SUGGESTION



See our Petuna product range & try our delicious recipes at

[PETUNA.COM.AU](https://petuna.com.au)



Petuna

TASMANIA AUSTRALIA

ATLANTIC SALMON
& OCEAN TROUT™
CAVIAR

Fresh; Never Frozen

A TASMANIAN SUCCESS STORY

Founded in 1949 by Peter and Una Rockliff, Petuna began as a small fishing operation, with Peter at sea and Una selling the catch directly to the local community. This hands-on foundation shaped the values that continue to guide the company today.

In 1990, Petuna diversified into aquaculture, building expertise in Atlantic Salmon and Ocean Trout farming. Now, as part of the Sealord Group, Petuna now combines global strength with local stewardship, producing premium Tasmanian seafood with a focus on sustainability and quality.



ATLANTIC SALMON

Petuna Atlantic Salmon Caviar is distinguished by its large, luminous pearls and rich amber to coral tones, reflecting both freshness and meticulous handling. Each roe bead is carefully harvested, graded and prepared to preserve its natural integrity, resulting in a firm yet delicate texture that delivers a clean, satisfying pop.

On the palate, it offers a refined balance of subtle brininess and smooth, buttery depth, finishing with gentle ocean notes that linger without overpowering. The flavour profile is elegant and composed, making it equally suited to fine dining presentation or elevated entertaining. Produced fresh and never frozen, it captures the purity of Tasmania's cold and wild waters in every spoonful.



OCEAN TROUT

Petuna Ocean Trout Caviar presents smaller, jewel-like pearls in bright crimson tones, offering a visually striking and refined alternative to traditional salmon caviar. The delicate roe provides a subtle pop, creating a lighter, more nuanced mouthfeel and graceful eating experience.

On tasting, the flavour is clean and gently briny, with a faint sweetness and ocean fresh finish that speaks to Tasmania's pristine marine environment. Its elegance lies in its restraint, delivering complexity without heaviness. Sourced from sustainably raised ocean trout and produced fresh, it is a premium ingredient designed to elevate both contemporary cuisine and classic pairings.



Fresh, never frozen. This approach ensures Petuna caviar retains its natural texture, flavour, and premium eating qualities.

