

Table Talk



The Glacier 51 Toothfish is one of the most unique fish, from one of the most highly controlled and managed fisheries on the planet. The following is a brief guide about the fish and its capabilities to help train your staff to better understand it, and sell it.

1. Glacier 51 is a Patagonian toothfish and is sometimes known as Chilean Seabass, Mero and Merluza negra.
2. It is wild-caught in the cold, clean and remote Australian sub-Antarctic waters 4000Km south of mainland Australia.
3. The name 'Glacier 51' refers to the largest glacier in the Australian Antarctic on the south side of Heard Island, which the Austral Skippers use as a marker to set their fishing lines.
4. Glacier 51 is MSC certified and THE only carbon neutral fishery on the planet
5. It has total traceability via the WWF sponsored Open SC Blockchain traceability program
6. It's high fat content provides culinary versatility
7. Glacier 51 has broad scalloping flesh which is snow white when cooked and a skin that can crisp up to form a "crackling"
8. With a sweet, rich flavour and a long deep and lasting aftertaste, it is well suited to numerous cuisines and cooking styles

Location Map

