

Table Talk



The Skull Island Tiger Prawn is one of the most unique prawns, 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. Wild-caught Skull Island tiger prawns are a giant brown tiger prawn wild caught by Austral Fisheries in the warm, nutrient rich waters of the Gulf of Carpentaria in Northern Queensland From August to November
2. Caught at night to minimise by-catch, they are hand graded and immediately frozen at -45c to capture quality at the source.
3. The Northern Prawn Fishery is known as Australia's last 'wild frontier', and is situated across Australia's top end between Queensland and the North Territory.
4. Skull Island itself is an island in the Gulf of Carpentaria where Austral catch the largest tiger prawns in Australia's Northern Prawn Fishery.
5. The inshore-protected waters adjacent to Skull Island provide the ideal habitat for tiger prawns.
6. Large expansive seagrass beds, strong tidal movement and ample food allow juvenile tiger prawns to grow to sizes selected for the Skull Island brand.
7. Skull Island Tiger Prawns are certified sustainable by the Marine Stewardship Council
8. Skull Island Tiger Prawns are owned by Austral Fisheries which are the only certified Carbon Neutral fishery (by Climate Active) on the planet
9. Skull Island Tiger Prawns are also totally traceable via the WWF sponsored Open SC Blockchain traceability program that follows the prawns from water to plate
10. The Skull Island Prawn is the largest wild prawn caught in Australian waters
11. A big, fleshy prawn, the Skull Island Tiger Prawn boasts an alluring savoury flavour with deep, rich umami notes.
12. Skull Island Prawns have a firm texture with a meaty, juiciness when well cooked

Location Map

