

FRESH AUSTRALIAN OYSTERS

From our pristine ocean farms direct to you. Enjoy.

Aqa-Oysters has farms located in five unique bays in South Australia, renowned worldwide the purity of its aquatic environment. The particular set of environmental conditions in each bay means that there is a noticeable difference in the taste and appearance of our oysters. These differences are summarised below.

Oyster Taste Chart

Bay	Shell Colour	Shell Shape	Meat Colour	Taste
Denial Bay	Typical Grey Hue	Large and uniform oyster shape	Meat tends to be a rich creamy white and is a plump, juicy oyster	Even though known for their fleshiness, the Ceduna Oysters are 'thick' and 'crisp' in taste with briny overtones
Smoky Bay	Purple Grey with ripples present in the shell	Tends to have a pronounced frill	Flesh is a very creamy white with a black mantle	Long considered by many oyster connoisseurs as a premium oyster, it is marked by a saltiness that contrasts with a sweet aftertaste
Streaky Bay	Even grey – black colour	Regular shell shape that is noticeably elongated	Tends to be a darker colour that is still creamy	Very soft mouth feel and a sweet finish
Coffin Bay	Very 'clean' shells of a light colour	Regular shape that has a noticeable depth	White colour and very full with a light coloured mantle	Overall sweet with a salty finish. Long preferred by Japanese customers
Franklin Harbour	Light coloured and has shallower appearance	Shells tend to be rounder and are often barnacled	At certain times the meat has a 'greenish' tinge due to the feed that is available in these waters. Milky in appearance	Often said to be very sweet