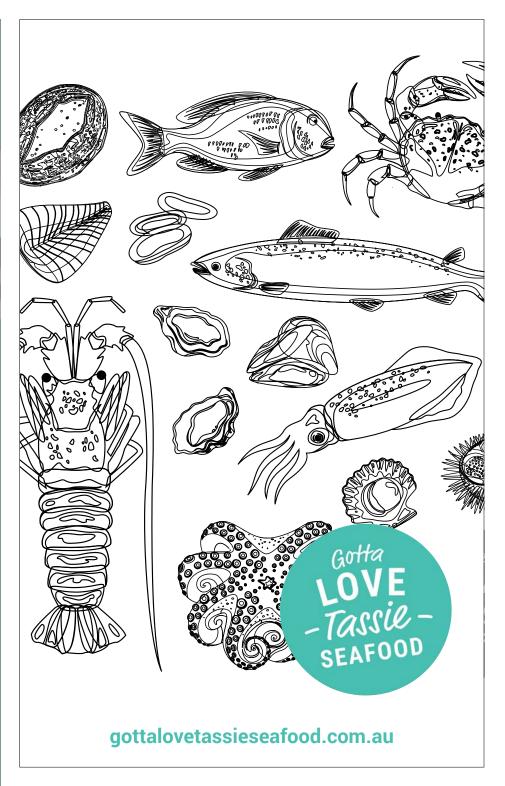




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REGULAR UPDATES

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From the President

TIM HESS, AM

TSIC election results

Under the independent scrutiny of the Tasmanian Electoral Commission, the Tasmanian Seafood Industry Council (trading as Seafood Industry Tasmania) election has been finalised.

It is with immense pleasure that I can announce that I was re-elected as a director, along with three new directors, Michael Blake, Nick Martin and Dean Lisson. At our first meeting of the Seafood Industry Tasmania Board, I was re-elected as President and Chair of the organisation, with Bryan Denny and Tori Percival both re-elected as Vice-President and Treasurer respectfully.

I am honoured to be re-elected as President. This vote of confidence reaffirms that our progress on key seafood issues, and broader promotion of Tasmanian seafood over the last term, was relevant and valid. Over my next term as President, I remain committed to transparency, collaboration and industry growth. In partnership with the SIT Board and staff, we will build on our past success, tackle new challenges and ensure every voice is heard from all sectors of our seafood industry.

I will take this opportunity to thank our outgoing directors. Firstly, Paul (Sticky) Richardson, who started his time as director in 2013. Having been re-elected three times, Sticky has reached his maximum 12-year continuous term allowed under the TSIC rules, so he was required to resign. Thank you for your commitment and dedication to industry over such a long period, and I look forward to your continued input into all matters relating to seafood.

And to Greg (Tubby) Quinn and Rob Rattray, thank you both for your service to the TSIC Board and the Tasmanian seafood industry.

Tasmanian 10-year wild catch fishing strategy

After years of lobbying several Ministers, departmental Secretaries and Marine Resource General Managers, Seafood Industry Tasmania was finally successful in NRE allocating the funds required to develop a 10-year wild catch fishing strategy. We also successfully argued the engagement of an external consultant to conduct the work, with Fishwell Consulting selected to complete the work.

I can hear some ask "why the need for a strategy?" The answer is twofold. Firstly, consecutive Seafood Industry Tasmania Boards have observed an increasingly demoralised fishing industry who clearly articulate their concerns about the future of the industry. They have observed an annual cycle of fisheries management, with no vision for the longer term. And secondly, the State Government has continuously pointed to the principles and actions contained within the Tasmanian Recreational Sea Fishing Strategy as justification for why they must implement things — for the benefit of the recreational fishing fleet only. We need our own strategy, with full government buy-in, to help secure a long-term sustainable wild catch fishery.

Stage 1 was a desktop review.

Stage 2 was an online industry survey, the objective being to gain some preliminary insights into industry perspectives, challenges and solutions. Participation rates were good, with over 150 people completing the survey. Some clear trends were observed, including an aging demographic within our wild catch fishery.

Stage 3 was targeted industry workshops, to be held at four locations around Tasmania. The objective, to ground truth the findings from the survey, and to dive a little deeper into the issues industry face and, more importantly, to discuss solutions.

So it was with great excitement and positivity that I travelled to Smithton with our Chief Executive, Julian, for a wild catch strategy industry workshop, with Devonport on the agenda the following day. RSVPs were strong, so I was eager for some in-depth discussion and insight, as we are of the opinion that communication will be a priority for all our members, and we must all understand how seriously the future of our industry is being scrutinised by government and environmental organisations alike.

There was robust discussion, but unfortunately, attendance was well down compared to the RSVPs. I understand the weather was phenomenal, the seas were calm, and fishermen need to work to make a dollar. But nonetheless, I was disappointed.

Disappointed that industry had wasted a unique opportunity to help drive its future. With the Minister and Government committed to this strategy, this is a once in a lifetime opportunity to guide our industry in a new direction.

And to those who did attend, your valuable time was greatly appreciated.

Seafood Industry Tasmania strategic plan

The Seafood Industry Tasmania Board have committed to a robust review of our Strategic Plan. Although our current plan, *The 2023-2026 Post Covid Journey*, remains relevant, the world of Tasmanian, Australian and international seafood and seafood markets has changed a lot since 2023. As an organisation, we must re-evaluate our priorities and define our future direction accordingly.

The SIT Board is aware of the changing dynamics of our seafood markets, and the need to better promote Tasmanian seafood and the Tasmanian seafood story within these markets. Some sectors, such as Tasmanian farmed and wild catch abalone, are now in fierce competition with Chinese aquaculture product. This creates a complex international market dynamic, but on a positive note, overall, the international seafood market is experiencing robust growth, driven by a combination of health trends, sustainability concerns, technological advancements, and shifting consumer preferences. Combined with our pristine environment, we certainly have a story to tell.

Seafood markets

I am aware of the export market challenges being faced by several sectors of our industry. We are working closely with both the federal and state governments to ensure our members receive every possible assistance to identify new export market opportunities and maintain market position in existing markets.

And finally, in support of members, we have recently become a financial member of the recently reestablished Australia China Business Council (Tasmania Branch), where our CE Julian will represent our industry.





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Jetty Talk

Tasmanian seafood making a splash overseas

Fourteen seafood buyers from Japan, China, Singapore and Vietnam recently visited Tasmania as part of a three-day industry showcase across the State.

Held from 13 to 15 May, the visit offered international buyers an immersive experience of Tasmania's exceptional seafood sector.

Premier and Minister for Trade and Major Investment, Jeremy Rockliff, said the visit is a prime example of the Government's Inbound Visitation Program — a key initiative under the 2030 Strong Plan for Tasmania's Future

"By bringing buyers to Tasmania, we're giving them the chance to meet the makers, see firsthand where our produce is grown and harvested, and savour the flavours of the finished product," Premier Rockliff said.

"Our seafood is second to none, and we're inviting these international buyers to not just taste it, but to experience it like locals — forming connections with our producers and discovering what sets Tasmania apart.

"Companies like Tasmanian Oyster Co. and Candy Abalone, both at Cambridge, and Salty Roe at Electrona are rolling out the welcome mat, giving buyers a behind-the-scenes look at the passion and precision that goes into every product."

Seafood accounts for more than 46% of Tasmanian food and beverage exports, valued at almost \$440 million, supporting thousands of Tasmanian jobs and helping keep our economy strong.

"We know that bringing buyers directly to Tasmania creates tangible economic benefits for our producers and exporters — boosting business confidence and opening the door to new opportunities," Premier Rockliff said.

"With trade in Australian rock lobster to China recently resuming and the global trade landscape shifting, it is the perfect time to invite international buyers to our State.

"When they can see, taste, and experience Tasmanian produce firsthand, they don't just understand what sets us apart — they feel it."

(This article originally appeared in Food & Beverage Industry News)

Year 9 & 10 Working on Water program

Know an adolescent thinking about a career in, on, or around water? Why not explore the possibilities through our Working on Water (WoW) offering for Year 9 and 10 students. With three days of programming, students learn about career opportunities in industry, research and government for working in, on, or around water. Apply to the program through SIT's website (seafoodjobs.sit.org.au/wow).

More opportunities to win!

In line with the National Awards, SIT has now split the Primary Producer Award into two categories, large and small. Only businesses employing the equivalent of fewer than 10 full-time staff are eligible for the Primary Producer Award (Small); the Primary Producer Award (Large) is for business employing the equivalent of 10 or more full-time employees.

Regardless of business size, winners will be businesses that demonstrate excellence in the sustainable production of quality seafood through innovation in fishing or aquaculture, and that have contributed substantially towards enhancing community trust in the seafood industry.

See <u>sit.org.au/awards</u> for more information about the awards and to download a nomination form.

First Uni summit

At the end of May, the first Australian Urchin (Uni) Summit was held in Hobart. Hosted by Kita Sanriku Factory and IMAS, the summit brought together industry, research and regulators to help map the next steps for the Centro fishery in Australia. The summit was a chance to develop fresh ideas and reflect on how



collaborations between Australia and Japan can help us eat our way out of the prickly problem of the rangeextending Centro.

Learnings were shared between regions about optimal harvesting techniques, developing the grading process, challenges with marketing and accessibility, the latest science and restoration outcomes, and of course, the best ways to prepare it for eating to inspire some of Tasmania's leading chefs.



Toxic micro-algae caused mystery 'yellow foam' and fish deaths on South Australian beaches

Toxic micro-algae is confirmed as the cause of recent mass sea life deaths and flu-like symptoms found in beachgoers in South Australia, researchers have revealed.

Masses of yellow foam and dead fish, seahorses, and other creatures washed up last week between Waitpinga and Parsons beaches within the Newland Head Conservation Park, attracting online attention.

The foam also resulted in over 100 surfers and beachgoers coming down with mystery cold and allergy-like symptoms over the weekend, including itchy eyes, blurred vision, coughing, and breathing difficulties.

A type of planktonic algae called *Karenia mikimotoi* is to blame for the suffering, researchers from the University of Technology Shauna Murray and Greta Gaiani have found, which produces a toxin with adverse effects on both humans and sea life.

The research was conducted using water samples provided by the SA government from Waitpinga Beach, Petrel Cove Beach, Encounter Bay Boat Ramp, and Parsons Headland on Tuesday.

While *K. mikimotoi* is commonly found in Australia's coastal waters, it is typically sporadic and mixed with other species of algae.

However, under certain conditions, it's not uncommon for one species of algae to dominate all others in a certain area of water, forming what scientists call an 'algal bloom'.

The toxins produced by *K. mikimotoi* are currently not well understood by the scientific community, said the researchers. However, micro-algae typically wreaks havoc on fish and shellfish gills, making it impossible for them to breathe.

"The human health effects are not very well known but probably relate to the reactive oxygen species being an irritant," said the researchers in findings published in <u>The Conversation</u>.

"Fortunately, the toxin does not persist in the environment after the *K. mikimotoi* cells are dead. So once the bloom is over, the marine environment can recover relatively quickly."

It's still unknown whether warmer sea temperatures contributed to this harmful algal bloom off the coast of South Australia, or more frequent blooms of *K. mikimotoi* generally.

The species has previously caused massive damage to ecosystems around the world, including Asia, Europe, South Africa and South America.

(article first reported by Nine.com.au)

New analysis: Now even more sustainable!

In their 2025 review of the state of world marine fishery resources, the FAO updated their methodology for classifying fish stocks. FAO introduced this new, tiered approach to classification as it is "more flexible, transparent and replicable, and maximizes the use of available information". Using the new assessment, the FAO reports that more than 64% of worldwide fishery stocks are exploited within biologically sustainable levels, and that 77% of fishery landings globally come from biologically sustainable stocks. In the assessment area encompassing South East Australia, which includes Tasmania, more than 82% of landings came from sustainable stocks.

Ironically, the FAO report notes challenges for Australia's fishery management due to *declining* numbers of commercial vessels







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More of Australia's oceans locked up by 2030

Federal Environment Minister Murray Watt has told a United Nations Ocean Conference (UNOC) in France that Australia is aiming to classify 30% of its marine protected areas as "highly protected" by 2030. If that goal is achieved, a third of the ocean waters under the nation's sovereignty will be protected from commercial fishing and mineral drilling.

The Government is kicking off with a review of 44 marine parks to determine what further protections are needed. "Through our first term, the Albanese government made great strides in protecting our oceans and since the last UNOC in 2022, we've expanded our marine protected areas to more than 50%, far exceeding the global target of 30%," Mr Watt said. "Australia currently leads the world in the total area of ocean that is highly protected, but we want to go further. It's clear that Australia can achieve 30% of our marine protected area estate in highly protected areas by 2030, and a threeyear review of our remaining 44 marine parks will lay the foundation for this. The first step will be consultation with key stakeholders over the coming months"

This narrative from our new Federal Environment Minister is very concerning to Seafood Industry Tasmania. We have just been through a process of poor consultation by the Government that resulted in Tasmanian fishers being locked out of highly productive areas that have been sustainably fished using low-impact methods for more than a century. SIT will continue to fight against these changes, and any future proposals that will impact fishers' access to the marine resource.



LMRMA White Paper released

The Tasmanian Government has released the Tasmanian Fisheries White Paper, following a review of the Living Marine Resources Management Act 1995.

The White Paper sets the policy intention for the Tasmanian Government to provide a contemporary and responsive framework to enable sustainable seafood production, for the benefit of all Tasmanians. It also sets out the Government's strategic intention to amend the fisheries legislative framework and to ensure that the policy settings support Tasmania's fisheries management. Find out more at Review of the Living Marine Resources Management Act 1995 | Fishing Tasmania.



Southern bluefin carving ceremony

On Wednesday 9 April, Mures celebrated their first 'Southern Bluefin Carving Ceremony'.

Industry colleagues and friends, including Julian Harrington, CE Seafood Industry Tasmania, were invited to trial this new dining experience at Mures Upper Deck Restaurant.

The evening started with an introduction and welcome from the hosts Will and Judy Mure. A video played footage from *FV Selkie* for guests to come aboard and watch how tuna is caught.

Following the video, a whole fresh tuna was carried into the room. Guests were joined by Jock Mure, third generation fisher and host, who shared his experience on how he catches tuna and what he does to ensure it stays at a premium.

Jock gave a detailed demonstration of filleting the fish and the different cuts, such as the bluefin belly, inner belly, and back, and discussed how each cut is used.

Starting the evening's menu was tuna canapés for sampling the meat directly from the tuna frame.

The highlight of the night was the tasting of five different dishes, all complemented by a glass of Pooley's wine.

Mathew Pooley, third generation Tasmanian winemaker, was there to present the selected wines and explain why they were paired with each tuna dish.

"Exquisite dining experience of the freshest tuna paired with perfect wines. An experience not to be missed."

To attend a Southern Bluefin Carving Ceremony, four sessions will be held, one on the first Tuesday of each month during the off season, Tasmania's winter: 6 May, 3 June, 1 July and 5 August

Cost: \$190 per person

Mures Upper Deck Restaurant & Kelp Bar, Victoria Dock, Hobart



Tasmanian Abalone Council Ltd

DR JULIAN AMOS, CEO



As I mentioned in the previous edition, our industry is facing a number of significant challenges, in the water and in the market, and we are working our way through this.

In the water, we face three distinct challenges over which we have little or no real control.

First, changing weather patterns have brought a steady stream of warmer water down the east coast of Tasmania, and we are advised this may bring about a loss of recruitment. At this time we have seen no direct evidence that this has been the case, but the lifecycle of our species is greater than a year and we continue to monitor IMAS findings with interest.

Second, the presence of the spiny sea urchin (*Centrostephanus rogersii*) remains, and recruitment is strong. It is an invasive species and we continue to lobby the federal government to provide support to save the Great Southern Reef, of which our coastline is a part. We have entered into an arrangement with divers to remove as many spiny sea urchins as possible, and a lot of work has been done to understand more fully the biology of the animal.

There have been recent successes in replanting kelp beds, which have been decimated by the urchin, and the development of a commercial outlet for sea urchin roe holds promise.



Image courtesy of Candy Abalone

On top of these two phenomena, the third is the continuing occurrence of algal blooms, which produce biotoxins. The presence of biotoxins is closely monitored by regular sampling of shellfish (oysters and mussels). If the level exceeds a certain level, then blocks are closed, and we then need to go through a process to allow the reopening of these areas. Currently there has been a significant increase around Bruny Island, and those blocks have been closed.

Over recent years we have suffered significant reductions in the total allowable catch, all in the cause of sustainability, and the TACL has commissioned the independent audit company, bio.inspecta, to review the management of the fishery, in order to obtain Marine Stewardship Council certification. bio.inspecta has now provided a draft report which has highlighted some management issues that require further work. That work is now underway.

The TACL recently held an interactive meeting between industry, IMAS and NRE Tas to discuss these and other matters of concern, and a summary of that meeting, called the Fishery Reference Group (FRG), has now been circulated to all members.

A number of issues were raised, including the timed swims program, the continuing closure of the East Coast, and a proposal to introduce slot fishing in the Western Zone. The Board will be giving further consideration to these matters at its next meeting.

The Board has been keen to lift the profile of the wild abalone fishery and has engaged the marketing company Honey & Fox to assist it in promoting our product in the China market. More of that in the next issue.

The recent federal election saw the return of the Labor Government and of Minister Collins to the fishery portfolio. Unfortunately, the Shadow Minister has now changed, and I would like to take this opportunity to thank Senator Jonno Duniam for his commitment to our industry and for his efforts to promote our concerns for the Great Southern Reef.

State politics is in a state of flux, and we watch with interest, as we have concerns for the continuation of funding for the Abalone Industry Re-investment Fund.

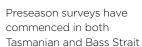
And finally, a General Meeting of members has been called for 19 July.



Scallop Fishermen's Association of Tasmania Inc.

BOB LISTER

The SFAT Annual General Meeting and General Meeting was held by zoom conference call on 6 May 2025 and John Hammond was elected as President, John Cull as Vice President and Jill Hammond as Secretary/Treasurer and Public Officer. All reappointments were unopposed.





waters. Preseason surveys are always difficult to interpret as vessels are required to conduct harvesting based on computer modelling in areas where there may or may not be scallops. This gives an idea of scallop densities in a given area which can be valuable but sometimes misleading.

Tasmanian Fishery

John Cull on *Karumba Gulf* commenced a targeted survey of Marion Bay on 29 April with a IMAS observer on board and inshore encountered old dead shell and starfish along with some juveniles. Further out in 40 metres he found big shells with exceptionally large meats around 50 to the kilogram but more starfish and dead shells. John said there was not a lot there and many roes were watery.

Graham Cull took over *Karumba Gulf* and surveyed the north-west of Tasmania on 10-11 May with the same IMAS observer and with mixed results. Around the eastern side of Three Hummock Island there were big shells and large meats with small roe and further south they found very few scallops along with clackers and more starfish.

When IMAS have completed their stock assessment of the two Tasmanian surveys a NRE Tas Core Group meeting will be held to consider the results and areas to open along with a TAC etc.

The intended opening date for the Tasmanian season is Thursday 12 or Saturday 14 June which is one month earlier than in previous years.

Opportunistic authorisations are still available for other areas of Tasmanian waters in six survey areas with a permissible take of 50 tonnes in most regions.

Bass Strait Central Zone

The Bass Strait surveys were delayed due to vessels squid fishing off Tasmania's east coast.

The five vessels accepted for survey are the *Dell Richey 11, Northern Star, Shandara*, *Odete C* and *Rachel Maree*. *Shandara* skippered by Jonathan Hammond commenced the survey on 10 May concentrating on the Hummocks beds north of the Tasmanian NW area that was open last year. With a Fishwell observer on board they found some good scallops with a huge number of starfish and quality large meats and only small roe and no juvenile scallops. *Shandara* then moved on to KI-12 with a good result and then to KI-11 and *Odete C* will join in the survey on 15 May. The other vessels will start their surveys in the next week or so.

When surveys are complete and as always subject to weather conditions AFMA intends to hold RAG and MAC meetings at a revised date of 19 and 20 June to consider the Fishwell stock assessments with a proposed season opening date in the second week of July.

It looks like we may have another big scallop season ahead of us!





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From the Chief Executive

JULIAN HARRINGTON

A quick analysis of recreational fishing in Tasmania

When you talk recreational fishing in Tasmania, the Government and the Tasmanian Association for Recreational Fishing (TARFISH) are quick to quote "more than 100,000 Tasmanians recreationally fish" or "130,000 Tasmanians recreationally fish" each year. That is one in four Tasmanians or approximately 25% of the Tasmanian population aged 5 and above

They certainly are impressive figures, especially in a world of politics where votes can influence decisions. TARFISH is quick to quote these figures when pushing their political agenda on issues such as rock lobster resources sharing. This was evidenced first hand in a recent meeting, when TARFISH said they were happy to go to the media to get their way because they have the numbers.

But do they have the numbers they think they have?

Before I break this question down further, I must state that this article is not a recreational fisher bashing exercise. I am a boat owning recreational fisher myself, even though the boat sits in my driveway most of the year. Furthermore, Seafood Industry Tasmania always acknowledges the importance of both the recreational and commercial sector to Tasmania and the Tasmanian economy, especially in regional areas.

Now back to that 130,000 recreational fishers figure used by the government and recreational advocates. It is a robust statistic presented by IMAS in a recreational fishing survey report for the 12-month period to October 2022. But like all statistics, the devil is in the detail. Or as the punchline of one of my favourite jokes goes "a statistician is in a job

interview, there is only one question, what is the numerical value of pi to which the statistician quietly answers, what do you want it to be!

All jokes aside, the same IMAS report that presents the valid figure of 130,000 recreational fishers also presents a range of other recreational data.

The most notable figure is that from November 2022 to October 2023, 95,000 Tasmanians, or 19.6% of Tasmanians aged over 5, recreationally fished. Lower than 130,000, but still impressive figures.

Of these 95,000 people, 62,000 (or 13% of the Tasmanian population aged over 5) fished less than 5 days per year.

A further 20,000 people (or 4% of the Tasmanian population aged over 5) fished between 5 and 9 days.

Add these together, and 82,000 people, or 86% of the estimated 95,000 recreational fishers (and 17% of the total Tasmanian population aged over 5) fished less than 10 days a year.

That leaves 12,400 Tasmanians (or 2.6% of the Tasmanian population aged over 5) who fished more than 10 days a year; and of these, only 2,900 (0.6% of Tasmanians aged over 5) fished more than 20 days a year.

So in conclusion:

- The majority of Tasmania's active fishers, 87% (82,000) fish infrequently.
- Avid fishers contribute disproportionately to the total fishing effort.
- 26% of fishers (which is 5% of the Tasmanian population aged above 5) account for more than 50% of fishing effort.
- 10% of fishers (which is just 2% of the Tasmanian population aged above 5) account for 26% of fishing effort.

So what are the key take home messages from this breakdown:

- Only 12,400 Tasmanians (2.6% of the Tasmanian population aged 5 and over) are avid fishers who are able to get a regular feed of fresh Tasmanian seafood.
- The remaining 97.4 % of the Tasmanian population aged 5 and over rely on the commercial seafood sector to access pristine, healthy and sustainable Tasmanian seafood.

And before the recreational advocates argue "seafood is not affordable" and "it is sold overseas", just remember fishers need to make a dollar to pay their bills and feed their family, and the export dollars, employment and other economic contributions support Tasmania and Tasmanian regional communities.

I think that is a pretty strong case for the commercial sector to maintain their access to Tasmania's seafood resource, as do the recreational sector.

The Stay Afloat Mental Health and Wellbeing Program

Do you know that the team at Rural Alive and Well can attend your industry or business team meetings? They can provide a friendly presence casually talking to people, have a table with information, give a formal presentation or anything else that may work.

For example, the CEO of Rural Alive and Well, Lee Whitely, recently gave a presentation at a Tasmanian Rock Lobster Council general meeting in Launceston, where he talked about a diverse range of mental health topics.

If you would like Rural Alive and Well to attend anything you are running, just reach out to myself or the team at RAW, but keep in mind some lead-in time will ensure their presence.



The Stay Afloat Tasmania seafood industry mental health and wellbeing initiative is proudly supported by our official sponsors













Oysters Tasmania

DUNCAN SPENDER



Oysters Tasmania is pushing the Tasmanian Government to pursue an Aquaculture Strategy that will help grow Tasmanian aquaculture, particularly Tasmanian oyster farming.

Some global comparisons, while imperfect, can be instructive.

Tasmania has 0.9% of global coastline but produces only 0.6% of the value of global marine aquaculture. If we were at the global average, the annual value of production per Tasmanian would be \$4,000 instead of the current \$2,500. That represents an extra \$30 worth of seafood per Tasmanian per week.

Tasmania has 0.8% of global estuarine hectares suitable for oyster farming, but produces only 0.4% of the value of global oyster aquaculture. This means that we produce six dozen oysters per Tasmanian each year, but if we produced at the global average, there would be an extra six dozen oysters per Tasmanian each year.

Increasing Tasmanian aquaculture, and particularly Tasmanian oyster production, would require more skilled workers. This means reducing the pull of the public sector relative to the private sector, and

ensuring maritime training bodies like SMT do not get forgotten amidst the rush of governments writing off university student loan debts and pushing fee-free TAFE.

We need to cut red tape for farmers. We need less red tape when removing wild Pacific oysters from our waterways, when bringing in the best broodstock and spat from interstate, when making minor changes to our marine farm leases, when clearing our channels, when seeking approval for land bases near our marine farms, when putting basic structures on our land bases including wet storage facilities, and when setting up on-farm sales and experiences for tourists and locals.

Farmers drowning in a sea of forms, audits, charges, inspections, delays and uncertainty cannot focus on growing the industry.

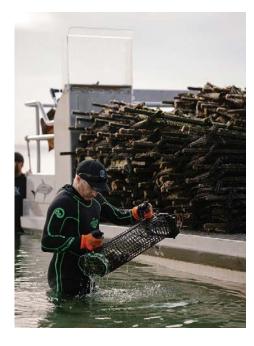
We need better port, ferry, airport and airline services to get our product to market. Centralised wet storage, shucking, packing, refrigeration and freezing facilities could also be part of the mix.

We need the EPA to reduce run-off into our waterways from agriculture, industry, households and TasWater, so we can maintain and build on our reputation of premium seafood from pristine waters.

We will continue to test for risks in our waterways, and hopefully the Government will stop taking advantage of us as a free public warning system and cover some of the testing costs.

Above all, the Government needs to stop actively discouraging the development of existing shellfish marine farm leases.

It is anti-development to apply stamp duty to marine farm lease transactions as if they were land transactions. All this does is hinder getting a lease into the hands of the farmer best placed to work the lease.



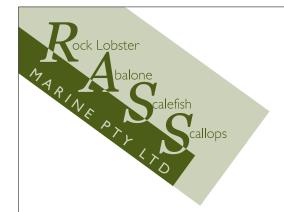
The Government treats marine farm leases as property when it wants something to tax, but not when farmers want to use a lease as collateral when seeking private finance.

It is also anti-development to require oyster farmers to get a licence to farm, when most farmers across Tasmania need no such licence to farm. The annual licence fee is just one extra reason to put off the development of the many shellfish marine farm leases across Tasmania available for development.

The Tasmanian oyster industry plans to trial novel approaches to oyster farming as a member of the Blue Economy Cooperative Research Centre. The Government is a member too, so hopefully our trial sites will avoid huge fees.

The Tasmanian oyster industry provides positive environmental services, a healthy delicacy, and jobs across our coastal regions. With Government guided by smart strategy, our industry can make an even greater contribution.





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Tasmanian Rock Lobster Council



Governance training

Over the past couple of months, the TRLC Board has been participating in governance training provided by SIT and funded by the FRDC. Training is being offered to all Board members and senior leaders across the commercial seafood industry through a 'capacity uplift' grant from FRDC. All Board members have now completed core training modules, and most have also completed additional specialist modules. Such training reinforces the roles and responsibilities of board membership, highlights the importance of good governance, and helps to further professionalise our leadership. Thank you to Julian and the team at SIT for providing us the opportunity to attend the courses.

Dragon Tasmania

State Growth is looking to expand a 2022 project promoting Tasmanian rock lobster. The original project promoted frozen product to Chinese nationals living outside China. The current project has expanded to include fresh rock lobster and is targeting Chinese living within China. The campaign is repurposing assets already available, supplemented with industry-provided material. Honey and Fox, who are developing the campaign, have asked for help from industry to provide authentic real fishing stories (photos and videos) to use in Chinese social media platforms and Instagram. Please contact Honey and Fox (team@honeyandfox.com.au) to learn how to share your videos and photos.

Seafood Awards

This year's 2025 Stay Afloat Tasmanian Awards will see TRLC sponsoring the Primary Producer Award. The award is presented to a primary producer that has demonstrated excellence in the sustainable production of quality seafood through innovation in fishing or aquaculture practices, and that has contributed substantially towards a positive public profile for the seafood industry. The winner of the award will be entered for the National Seafood Awards, which will be announced during Seafood Directions 2026 in Sydney.



Member meeting

This year, the TRLC May member meeting was held at Peppers Silo hotel in Launceston. Attendees heard from a range of speakers, including Rural Alive and Well (RAW) CEO Lee Whiteley, IMAS's Klaas Hartmann, and NRE's Sonja Hempel and Holly Rickard, TRLPA President Ash Marshall and SRL EO Tom Consentino. The Board asked Margaret Atkins to help organise the meeting; she was warmly greeted by participants who appreciated her role in ensuring a smooth-running meeting.

Save the date

Mark 22 October 2025 on your calendar. It is the date of the Annual General and General Meetings, which will be in Hobart at the Wrest Point Convention Centre. We are negotiating with Wrest Point for a preferred accommodation rate for attendees and will let you know more closer to the event.

Mental health support

As the driver behind the establishment of RAW's Stay Afloat mental health and wellbeing program, the TRLC is delighted to say we have returned as an official sponsor of Stay Afloat. As Lee Whiteley says, RAW is committed to support "people at their most critical moments, meeting them where they are, and when they need us most."

If you, a family member, or a friend needs mental health support, please reach out to RAW through their website (www.rawtas.com.au) or by phone (1800 729 827).

Whale entanglement risk mitigation

Since November, we have worked with SIT and OceanWatch Australia to update and publish a new Code of Practice to reduce the risk of whale entanglements within our rock lobster fishery. If you don't already have a copy, please contact Jane to receive one (eo@trlc.au).

East Coast delayed opening

This year, NRE is trialling a delayed opening of the East Coast fishery. With some mixed views expressed by fishers, the delayed opening has generally been viewed positively within industry. Your experience will be important in informing the TRLC's recommendation whether to extend the trial. This will be a topic of discussion at the October meeting. If you want to provide your feedback early, please email Jane.

MSC certification

Another decision members will need to make is around whether to pursue MSC certification for Tasmania's southern rock lobster fishery. Tom Consentino gave attendees of the May meeting an overview of the MSC certification process and sketched out various pros and cons. While SRL funded the MSC pre-assessment, the actual certification process will be financed by industry (as will all required annual updates and recertifications).



Department of Natural Resources and Environment Tasmania





Tasmanian commercial sea fisheries strategy

We're creating a commercial sea fisheries strategy (the Strategy) to guide the future of Tasmania's commercial sea fishing industry. The Strategy will:

- build a strong, sustainable and profitable wild-caught seafood industry that benefits Tasmanians
- clearly outline the Government's vision for a resilient wild-caught fishing sector and the steps to achieve it
- encourage innovation and preserve healthy marine ecosystems for future generations.

As we develop the Strategy, we're seeking input from all sectors of the commercial fishing industry, including industry bodies, commercial fishers, seafood processors, and Tasmanian Aboriginal community representatives. We're also working closely with SIT, who have long supported the development of a Tasmanian commercial fishing strategy. Thank you to those who completed an online survey and joined a workshop in May.

Further info via the <u>Tasmanian commercial</u> <u>sea fisheries strategy</u> page of Fishing Tas or contact Jakob Fries, Fisheries Manager, at 0457 006 821 or <u>jakob.fries@nre.tas.gov.au</u>.

Fisher representation

Consultation arrangements for fisheries management will be updated in 2025. Fishery Advisory Committees (FACs) will not be continued, and new arrangements will be implemented. The new arrangements have three key components:

- Non-statutory fishery consultative groups, including representatives of the relevant certified fishing bodies and other relevant parties, to inform the Department's advice to the Minister.
- Use of direct written requests to the relevant certified fishing bodies, prior to decision-making on total allowable catch (TAC).
- Establishment of a three-person independent marine advisory group, which can provide advice on matters such as TAC/quota, harvest strategies, resource sharing or other matters referred to it.

The new arrangements will improve fisheries management and provide a more comprehensive and transparent mechanism of consultation. The arrangements bring recreational and commercial stock management considerations together and preserve independent scientific advice. Find out more via the Fisher representation page of Fishing Tas.

North coast calamari

Following a round table in March. NRE Tas hosted a follow-up online workshop in May to continue discussion with industry on north coast calamari management. Through this, and one-on-one discussions with fishers, regionally specific feedback on the spawning closures and their duration, timing, structure and effectiveness was shared. NRE Tas will continue working with industry to seek advice on other management tools, to inform the development of new calamari rules. New management arrangements will be progressed as part of the Scalefish Management Plan remake, which must occur before 1 November 2026

Further information on the north coast calamari fishery has been published in a fishery information paper. More information can be found online via the **Calamari fishery management** page of Fishing Tas.

If you have any questions on calamari or general scalefish, contact Rosie Katunar on 0457 046 561 or Rosie.Katunar@nre.tas.gov.au.

Tas eFish app

Work is progressing well to extend the Tas eFish mobile app — which is currently in use for commercial rock lobster and giant crab fishers — into the abalone, commercial dive, and minor shellfish fisheries. We will soon be contacting fishers to get you set up to make telephone reports using Tas eFish.

Compliance update

In 2025, we have completed 10 inspections/audits across Tasmania's fish processors. Fisheries officers are conducting inspections using a new mobile app. This has streamlined the process, proving to be efficient and much easier. with an average compliance rate of 93%. Individually, compliance rates ranged from 78 to 100%. The purpose of these inspections is to ensure licensed fish processors are complying with licence conditions and statutory obligations, and to provide education or enforcement for matters of non-compliance. Various elements are audited during the inspection and corrective actions are issued against identified risks.

We remind processors to display their fish processing licence at all times at the premises. Many supervisors listed on these licences are no longer current and can easily be removed from your licence. It is free and can be done via the **Commercial licensing** page of Fishing Tas.

We continue to monitor key areas of compliance within the State's commercial fisheries. We would like to thank the commercial fishers for their ongoing compliance with the rock lobster female closure on 1 May 2025. We appreciate the efforts of those who consistently follow the rules and contribute to the sustainability of Tasmania's fisheries.

A fisheries manager talking to Agfest visitors about recreational fishing rules and management

Contact

Laura Fatovich, Marine Industries Engagement Specialist (Prospect Office) <u>laura.fatovich@nre.tas.gov.au</u>.





REPORT ILLEGAL FISHING FISHWATCH 0427 655 557

Seafood And Maritime Training

SMT expands into Queensland and welcomes **Alistair Dick**

SMT is expanding its aquaculture offering and is now delivering the Certificate III in Aquaculture in Queensland. Aquaculture traineeships are underway in both barramundi and prawn farming.

To support this exciting development, SMT is pleased to welcome Alistair Dick as our new Aquaculture Trainer and Assessor in Queensland. Alistair will be delivering the Certificate III in Aquaculture to trainees working on prawn farms.

Alistair Dick

With over 40 years of experience in the prawn farming industry, Alistair brings a wealth of knowledge and practical expertise to the role. Coming from a family background in professional fishing, he completed a science degree before starting in the prawn industry in 1987 as a junior technician. Over the years, Alistair worked his way up to become a company manager, gaining firsthand insight into the industry's growth, innovation and changing technologies.

Now in his role as a trainer and assessor, Alistair says he is "enjoying giving back knowledge to the industry and providing a



mentoring role" to new entrants. He also values the change of pace that education provides. Alistair has been instrumental in helping SMT tailor the aquaculture course specifically for the prawn industry.

A keen mariner, Alistair obtained his Coxswain's certificate at a young age and has also trained people for Coast

Guard requirements as well as serving as a Speed Boat Licence Examiner. Outside of work, he is an avid outdoorsman who enjoys kite surfing, dirt bike riding, and exploring hiking trails.

SMT is proud to have Alistair on board as we continue to grow and strengthen our aquaculture training across Australia.

WHS is an important start to work

This May, SMT will have successfully delivered work health and safety (WHS) training to over 40 trainees as part of its ongoing support to safe workplaces and quality traineeships.

The one-day WHS course is a core requirement for all traineeships, providing essential knowledge that benefits both employees and employers across the seafood industry.

While WHS can sometimes be seen as a routine obligation, it plays a vital role in ensuring workplace safety, managing risk, and building a culture of responsibility and care. SMT's course offers a practical and engaging overview of key topics including workplace legislation, risk assessment,

emergency procedures, chemical and manual handling, safe equipment operation, appropriate use of personal protective equipment (PPE), and effective consultation practices.

SMT's Training Manager, Shane Gillie, who also leads WHS sessions, said:

"It's great to see the industry so committed to providing their staff with WHS knowledge and skills."

WHS laws provide the framework for protecting the health, safety and welfare of workers and others affected by their work. By equipping learners with the tools and understanding they need, training continues to play an important role in building safer, more capable workplaces across the seafood industry.



From left: David Peberdy and David Kinder at the Rotary club of Kingston

Two Daves at the Rotary Club of Kingston

SMT trainers Dave Kinder and Dave Peberdy recently visited the Rotary Club of Kingston to deliver a presentation on the training services offered by SMT.

Their talk highlighted the diverse areas SMT covers, including seafood, maritime, diving and aquaculture. Drawing on their extensive professional backgrounds as Masters, in shipping operations, marine engineering, diving and training, the Daves provided valuable insights into the industry's training needs and opportunities.

The presentation was well received by Rotary members, with Dave Kinder commenting that he enjoyed the experience so much he has volunteered to return and present again next year.





b Kinder Day cards are prepared for all attendees and students

SMT to celebrate b Kinder Day with BBQ and kindness cards

SMT is proud to support b Kinder Day with a special event on Friday, 20 June.

To mark the occasion, we'll be hosting a BBQ lunch at 12:00 pm in the SMT courtyard. This is a great opportunity for staff, students and friends to connect, relax and share in the spirit of the day. Everyone is welcome — if you're available, we'd love to see you there.

In addition to the BBQ, we'll be participating in the b Kinder Day tradition of sending kindness cards. These cards are a simple yet powerful way to let someone know they're appreciated, supported or simply being thought of. Whether it's a friend, a colleague, or someone in your local community, writing a card is a small gesture that can make a big difference. A mailbox will be set up at SMT, and all cards will be posted via Australia Post later that day.

We hope you can attend and help spread the message of kindness throughout our community.





Institute for Marine & Antarctic Studies



Scientists use acoustic tech to track popular game fish for first time in Tasmania

For the first time, scientists have successfully tagged kingfish using acoustic transmitters, to learn more about the movements of this popular game fish species that is increasingly found in Tasmanian waters.

Researchers from the University of Tasmania's Institute for Marine and Antarctic Studies (IMAS) have tagged yellowtail kingfish *Seriola lalandi* with transmitters that will 'ping' receivers installed on fish aggregation devices (FADs).

Kingfish are popular among recreational fishers across mainland Australia because of their powerful torpedo-shaped body and excellent eating qualities.

Tasmania is an ocean warming hotspot, particularly along the east coast. Because of this, several fish species including kingfish are becoming regular visitors and perhaps even setting up home here.

"Kingfish are a pelagic schooling species, meaning they swim widely through the ocean in a group, but at times they can be found around physical structures," IMAS researcher Dr Sarah Ugalde said.

"This could be jetties, seaweed, farming infrastructure, and the FADs which have been deployed in Tasmania since 2022."



IMAS lead fish surgeon, Dr Barrett Wolfe, carefully tags a kingfish with an acoustic transmitter. Credit: IMAS

FADs are yellow buoys, deployed and managed by the Tasmanian Government at 13 locations around the state — from Burnie in the north-west to Storm Bay in the south. They are designed to attract a range of fish species like kingfish.

"Because we're seeing increasing numbers of kingfish in Tasmania, we'd like to know more about them, including how they are interacting with FADs," Dr Ugalde said.

"The best way to do this is to carefully implant a small acoustic transmitter into the fish which will tell us when they are near a FAD."

Data collected from the receivers will tell IMAS researchers how long kingfish are spending around individual FADs, and any potential movements between FADs along the coast.

Read the full story:

https://tinyurl.com/544mn4bs

Towards a better understanding of fish population dynamics

Banded morwong are an important reef fish species for the Tasmanian scalefish fishery. Following concerns over the sustainability of the fishery, a TAC was introduced in 2008, and the fishery has since been managed at a presumably sustainable level.

To maintain population biomass at a healthy level and manage the fishery sustainably into the future, it is important to investigate whether there is empirical evidence to support the longstanding assumption of a natural refuge for banded morwong on reefs deeper than ~ 20 metres where potentially half of the fished population could be protected from fishing. The 'depth refuge' assumption is an important component of the stock assessment model. If the 'depth refuge' assumption is removed from the stock assessment model, estimated spawning biomass is significantly lower, resulting in a shift in the classification of the banded morwong fishery from 'Sustainable' to 'Depleted'. Based on current scientific knowledge, the biomass and reproductive exchange between fish residing on shallow vs deeper reefs in Tasmania is largely unknown.



Banded morwong. Credit: IMAS

A research project initiated by IMAS in collaboration with fisheries managers and industry stakeholders aims to understand how much of the natural banded morwong population is actually protected from fishing. IMAS has completed extensive remotely operated vehicle (ROV) surveys on the east coast this January and on the Tasman Peninsula last July covering depths from 3 metres all the way down to 80 metres across various reef types. More ROV surveys are planned on the Tasman Peninsula for this coming winter. Preliminary findings indicate that banded morwong can indeed be found on deeper reefs. However, the relative biomass, and extent of protection from fishing of deep-water fishes, depends on rates of movement between shallow and deep reef, which is still unknown.

To complement the ROV surveys, fish will be collected from both shallow and deep water this year to assess differences in size and age frequency distributions across a depth gradient in two primary fishing regions (including the Tasman Peninsula and Bicheno). Preliminary findings indicate a notable size difference between banded morwong from the east and south-east of the state, with potential implications for fisheries management. Regional differences in population and fishery dynamics are currently being investigated to better understand potential drivers of productivity by also accounting for historic trends in catch across Tasmania.

Overall, project outcomes are aimed at addressing both internal and external reviews of the assessment model conducted over the last three years, thereby helping to improve both our understanding and the sustainable management of the banded morwong fishery in the long term.

This story is an update on FRDC funded project 'Quantifying Banded Morwong, Bluethroat Wrasse and Purple Wrasse abundance and movements to sustain key fisheries in Tasmania'.



SEAFOOD INDUSTRY TASMANIA



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Australian Fisheries Management Authority (AFMA)

www.afma.gov.au

Australian Maritime Safety Authority

www.amsa.gov.au

The Bureau of Meteorology

www.bom.gov.au/marine/index.shtml

CSIRO - Marine and Atmospheric Research

www.cmar.csiro.au/research/mer.html

Department of Agriculture, Fisheries and Forestry (DAFF)

www.agriculture.gov.au

Department of Climate Change, Energy, the Environment and Water

Environment and wa

www.dcceew.gov.au

Fisheries Research and Development Corporation (FRDC)

www.frdc.com.au

Food Standards Australia New Zealand (FSANZ)

www.foodstandards.gov.au

NRE Tas - Marine Resources (Department of Natural Resources and Environment Tasmania)

nre.tas.gov.au

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NRE Marine Resources (Department of Natural Resources and Environment Tasmania)

www.nre.tas.gov.au www.fishing.tas.gov.au

Institute of Marine and Antarctic Studies (IMAS)

www.imas.utas.edu.au

Marine and Safety Tasmania

www.mast.tas.gov.au

Natural Resource Management South

www.nrmsouth.org.au

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