

A close-up photograph of octopus tentacles, showing the characteristic suckers. The tentacles are a pale pinkish-orange color and are covered in small, clear ice cubes. The background is dark and out of focus.

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From the President

TIM HESS, AM

Our seafood industry continues to navigate through operational, management and economic pressure, with many businesses balancing rising costs, uncertainty around future fisheries management settings, and broader market volatility.

An issue of continued discussion across industry is fuel supply security. We all know fuel remains one of the single largest operating costs for many commercial fishing businesses, influencing everything from where to fish and fishing effort through to freight, processing and transport logistics.

The latest updates provided to industry by Tasmania's Director of Energy Planning confirm that Tasmania's fuel supply position remains stable and secure. There are no statewide shortages, and fuel deliveries continue through normal commercial arrangements and established supply chains.

This advice provides some reassurance to industry and regional communities that rely heavily on stable fuel availability. However, while supply itself remains secure, there is still understandable concern regarding fuel price volatility and the broader impacts ongoing international instability may have on operating costs moving forward.

In the management space, there continues to be growing frustration across industry regarding the significant number of fisheries management rules, regulations and policy matters awaiting finalisation through the Department of Natural Resources and Environment Tasmania (NRE Tas). While industry appreciates the complexity of fisheries management and recognises the competing priorities facing government agencies, there is increasing concern regarding the timeliness of decision-making processes and the lack of certainty being provided to commercial operators. This creates a very difficult operating environment for businesses attempting to make long-term commercial decisions.

A clear and prominent example remains the ongoing calamari management review process. Industry members will recall that the North Coast calamari investment warning was first issued on 23 August 2018. Even prior to that point, substantial

industry discussion, lobbying and concern had already been occurring regarding effort levels, future access arrangements and sustainability considerations within the fishery.

Despite this extraordinarily lengthy process, industry has still not seen a draft set of proposed management rules released for formal consultation. To put this all into context, the entire process to date has now effectively reached 10 years, which is the full timeframe associated with how long rules are in place before they need rewriting.

This situation is becoming increasingly difficult for operators to understand and manage. Commercial fishing businesses are expected to make major investment decisions involving vessels, licences, staffing, infrastructure and finance commitments without any clear understanding of what future management arrangements may look like.

Seafood Industry Tasmania understands that businesses simply cannot operate efficiently when there is no certainty around future access conditions, effort controls or management settings. We fully support sustainable fisheries management and recognise the importance of ensuring fisheries remain healthy and productive into the future. However, sustainable management also requires timely, transparent and practical decision-making frameworks that provide operators with confidence and certainty.

The current situation risks creating an environment where commercial operators delay investment, reduce business confidence and become increasingly reluctant to commit to long-term operations due to the ongoing uncertainty surrounding management outcomes.

SIT continues to strongly advocate for management systems that are practical, evidence-based and delivered within reasonable timeframes.

A system that acknowledges the importance of co-management of our marine resources. Industry does not expect every issue to be simple or universally agreed upon, but it does expect transparent processes and decisions that allow businesses to plan for the future with greater confidence.

On a more positive note, SIT is currently progressing the development of a new Strategic Plan, with the support of consultants Integrity Governance.

The strategic planning process is now well advanced and has involved Board consultation, reflection and consideration regarding the future direction of the organisation and the evolving needs of Tasmania's seafood sector. The plan is intended to help position SIT to continue delivering strong advocacy, representation and support for industry during a period of substantial change and increasing external pressures.

The Strategic Plan will help guide organisational priorities over coming years and ensure SIT remains focused on the issues that matter most to members and the broader seafood community. Members will be provided with further detail and access to the new Strategic Plan in due course once finalisation processes are complete.

Finally, SIT recently delivered its 2025 Annual Report at the organisation's Annual General Meeting.

The Annual Report provides an overview of the extensive work undertaken across advocacy, fisheries policy, industry representation, stakeholder engagement and project delivery over the past 12 months. It also highlights many of the challenges and opportunities currently facing Tasmania's seafood sector.

The report reflects what continues to be a significant workload across a broad range of complex issues impacting the seafood industry statewide. Members and stakeholders are encouraged to take the time to review the report and the work being undertaken on behalf of industry.

The 2025 Annual Report is available at <https://sit.org.au/strategic>.



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More Tasmanian Exceptionalism – Winners from the 2025 Tasmanian Seafood Awards

The third and final in our occasional series featuring winners of the 2025 Tasmanian Seafood Awards.

The Tasmanian Seafood Awards celebrate the people, businesses and organisations helping to shape a strong, sustainable future for our sector. Their achievements reflect excellence across safety, innovation, environmental stewardship, business growth, workforce development and community engagement. From small family-run operations to large-scale producers and research leaders, each winner demonstrates the diversity, resilience and professionalism that underpin Tasmania's seafood industry.

Take-Away Fish & Chips Award: Hursey Seafoods

The Take-Away Fish & Chips Award is presented to a take-away food outlet that has demonstrated excellence in consistently providing customers with quality seafood and has contributed substantially towards a positive public profile for the seafood industry. In 2025, the award was presented to Hursey Seafoods, located in Stanley, for its strong focus on freshness, local seafood, and exceptional customer service.



Hursey Seafoods is a family-run business with a clear philosophy of 'from our fleet to your plate', prioritising seafood sourced directly from its own fishing vessels and Tasmanian suppliers. Signature products such as southern rock lobster are kept live in tanks, supporting quality and year-round availability. The business also maintains high standards through regular staff training, mentoring, and consistent service protocols.

Tasmanian seafood is central to the restaurant's menu, with the majority of seafood dishes made using locally caught products. The take-away offer includes a wide range of fresh options, including lobster, scallops, scalefish and oysters. Hursey Seafoods also supports clear customer information by using standard fish names and improving country of origin labelling through updated menus and accredited wholesale processes.



Seafood Restaurant Award: Mures Upper Deck

The Seafood Restaurant Award is presented to a restaurant that has demonstrated excellence in consistently serving customers with quality seafood, providing them with an overall positive seafood dining experience, and has contributed substantially towards a positive public profile for the seafood industry. In 2025, the award was presented to Mures Upper Deck, located on Hobart's Waterfront at Victoria Dock, for its strong commitment to showcasing Tasmanian seafood, transparency, and excellence in service.

A key strength of Mures Upper Deck is its 'hook-to-plate' approach, with the business maintaining control of its seafood supply chain through its own fishing vessels, *Diana* and *Selkie*, and in-house seafood preparation to ensure freshness and quality. The venue also supports the wider industry by sourcing premium Tasmanian seafood from other reputable producers when needed.

The menu changes seasonally to reflect local availability and features a wide range of Tasmanian seafood, including Pacific oysters, sea urchin, Tasmanian Aboriginal Seafoods abalone, Bass Strait squid, Stanley octopus, scallops and southern rock lobster. Mures Upper Deck also promotes clear seafood information through accurate labelling, strong support for country of origin labelling, and the use of standard fish names across menus and retail platforms.

Following significant renovation in 2024, Mures Upper Deck has further enhanced its dining experience through improved accessibility, refreshed interiors, and a strong focus on connecting guests to Tasmania's seafood, people and place.

Seafood Experience Award:

Tasmanian Wild Seafood Adventures

The Seafood Experience Award is presented to an entity that has demonstrated excellence in developing and undertaking a positive, educative seafood experience activity with opportunities to consume Australian seafood and has contributed substantially towards a positive public profile for the seafood industry. The experience may involve, but is not limited to, seafood cooking, trails, tours and festivals. In 2025, the award was presented to Tasmanian Wild Seafood Adventures (TWSA), owned and operated by multi-generational commercial fisherman Shane Wilson.

TWSA offers two standout experiences that connect guests directly with Tasmania's seafood industry. Its signature Deep to Dish tour is a 4.5-hour cruise featuring an interactive cook station and a seafood degustation showcasing six species, including seafood wild-harvested during the trip. Guests are invited to learn about each species' habitat, lifecycle and processing, while gaining simple cooking skills they can confidently recreate at home.

In June 2025, TWSA launched Sea to Sky, Tasmania's first night sky seafood cruise, blending local seafood with storytelling about the region's maritime history. The experience includes three local seafood dishes, featuring a Tasmanian scallop pie, and finishes with a dessert linking back to the story of barracouta.

With consistently strong customer feedback and a clear focus on sustainability, accurate seafood information and local sourcing, Tasmanian Wild Seafood Adventures continues to strengthen the public profile of Tasmanian seafood through an experience that is memorable, authentic and proudly local.



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Research, Development, and Extension Award:

Scientific Leadership in Reopening Australia's Live Lobster Export

The Research, Development and Extension (R, D&E) Award is presented to an entity that has demonstrated excellence in developing and undertaking research, development and extension activity that has contributed substantially towards a sustainable and profitable seafood industry. In 2025, the R, D&E was presented to the Scientific Leadership in Reopening Australia's Live Lobster Export project, led by Dr Alison Turnbull, Dr Sarah Ugalde, Dr Quinn Fitzgibbon and Dr Andreas Kiermeier from the Institute for Marine and Antarctic Studies (IMAS).

In October 2020, Australia's live lobster export industry faced an immediate crisis when China suspended imports after detecting cadmium levels exceeding its regulatory limits. With live lobster exports valued at \$773 million annually and China previously accounting for over 90% of export volume, the impact on fishing businesses, regional communities and supply chains was severe.

Despite tight timeframes, COVID-19 restrictions and high commercial sensitivity, the project delivered clear outcomes that supported the reopening of the Chinese market in December 2024. In the first month following re-entry, more than 1,500 tonnes of live lobster were exported, with beach prices exceeding pre-COVID levels.

This work restored market access, strengthened industry confidence, and improved Australia's capacity to manage food safety risks and protect the long-term future of the live lobster sector.



Environmental Stewardship Award: Saving Native Species – Giant Kelp Project

The Environmental Stewardship Award is presented to an entity that has demonstrated commitment and innovation in developing and implementing an initiative (including activity, project or event) that has contributed substantially to improving environmental stewardship/sustainability within the seafood industry or business operations; protecting or rehabilitating aquatic environments; or reducing adverse seafood industry impacts on the environment. In 2025, this award was presented to Saving Native Species – Giant Kelp Restoration Project led by the Institute for Marine and Antarctic Studies (IMAS) in close collaboration with the Tasmanian Commercial Divers Association (TCDA).

The project addresses the critical decline of Tasmania's giant kelp forests, a keystone marine ecosystem that has suffered an estimated 95% loss due to climate-driven ocean warming and sea urchin invasion. Giant kelp forests provide vital nursery habitat for key commercial species including rock lobster and abalone, support higher levels of fish and invertebrate productivity, and play an important role in nutrient uptake and coastal protection. Their loss represents a significant environmental and industry challenge, with the ecosystem listed as a threatened ecological community under the EPBC Act.

Since 2022, the project has delivered Australia's first operational-scale giant kelp restoration effort, combining cutting-edge science with industry-led delivery. Outcomes to date include restoration activities across 20 sites on Tasmania's east coast, the harvest of more than 10,000 long-spined sea urchins, and the out-planting of over two million giant kelp sporelings by trained commercial divers. Encouragingly, transplanted kelp at priority sites has shown strong survival, with some individuals exceeding eight metres in height and producing fertile material.

The initiative exemplifies genuine science-industry collaboration, bringing together researchers, commercial divers and broader partners to actively repair reef ecosystems. By restoring giant kelp forests, the project is strengthening ecosystem resilience, supporting sustainable fisheries, and providing a globally significant model for marine habitat restoration driven by Tasmania's seafood industry.

Coffee, Kelp and Octopus: Stay Afloat hits the north-west coast

ALAINA BOS

On Monday 10 May, the Seafood Industry Tasmania (SIT) team hit the road for a multi-day trip to the north-west coast.

This wasn't just a site visit; it was a mission focused on the mental health and wellbeing of our people. Joining forces with the legends from Rural Alive and Well (RAW), we set out to Smithton and Stanley as part of the Stay Afloat Tasmania program.

The journey kicked off with a stunning drive from Hobart through the Central Highlands and Great Lake. It was a scenic route that set the tone for a great few days of community connection. Tuesday morning started the best way possible, with caffeine. From 7am until 9am the SIT and RAW took over Hugo's Brew and Chew in Smithton, shouting coffee for locals and fishers who dropped by. These 'Coffee and Chat' sessions are all about breaking the ice and letting the community know that support is always just a conversation away.

After the morning rush we headed out to Marrawah to check in with the local seafood industry players. First, we dropped by Tasmanian Seafood Fertilisers where we had a chat with staff member Daniel. From there, we met with Justin at Marrawah Kelp who welcomed us with a tour of the factory. It was great to see the kelp processing firsthand and hear about all the countries they send the product to. It is important for us to call in and show our support in every corner of the seafood sector.

Next it was back to Smithton for a lunch shout with the work crew at Tasmanian Oyster Company. We really appreciate Daniel for gathering the staff together. We were able to leave behind Stay Afloat promotional material with, more importantly, the contact numbers for the program. The message was simple: if you or your work mates are doing it tough, don't hesitate to reach out.

We couldn't visit the north-west without dropping into Stanley and a visit to T.O.P. Fish. The coastal views around Stanley are as impressive as the operations themselves. We were warmly welcomed by Martin, who was kind enough to give us a tour of the facility. A highlight was to see Tasmanian giant crab, but the focus of the visit was seeing the dedicated T.O.P. Fish team at work. The SIT team were highly impressed to see the precision of the octopus processing and quality of the produce. Thank you T.O.P. Fish.

Another highlight of Stanley was a delicious dinner at Hursey Seafoods.

Our trip to the north-west shows our industry is built on hard work and often isolation. Simply showing up in person to say "G'day" and "How are you really going?" makes all the difference. We are already looking forward to the next Stay Afloat Tasmania regional trip and catching up with more members. Until then, keep an eye out for each other and remember the Stay Afloat team is always here for a chat.



UPCOMING STAY AFLOAT TASMANIA VISITS

Location	Visit Date
Dover	Week of 24/08/2026
St Helens	Week of 09/11/2026

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



A new year of taxes and fees

As oyster farmers have recently paid their annual suite of industry-specific taxes and fees, it is timely to review the industry's contribution to Tasmania.

Unlike most Tasmanian farmers, oyster farmers cannot farm without a licence. The reason for this is not clear, as oyster farmers are not fishing native species; they are farming a species that became pervasive in Tasmanian waterways decades before farming started, and their farming helps the environment. Nonetheless, Tasmania's oyster farmers pay around \$150,000 in annual Pacific oyster licence fees. This is separate from the cost of fees to farm additional species.

Tasmania's oyster farmers pay around \$22,000 in annual food safety accreditation fees. This is separate from the cost of the food safety audits they need to undertake.

They pay around \$175,000 in annual marine farm lease fees. This is separate from the cost of renewing or varying marine farm leases, the costs associated with Crown land leases and licences, and stamp duties on the transfer of both marine and land leases.

Tasmania's oyster farmers also pay the ShellMAP levy. The ShellMAP levy reflects ShellMAP's sampling and testing costs in oyster growing areas, less a government contribution acknowledging that the benefits of this testing go beyond the oyster industry. This year Tasmania's oyster farmers paid around \$734,000 in ShellMAP levy. This is separate from the costs oyster growers incur for post-sewage-spill testing, which fall outside the ShellMAP levy system.

All up, Tasmania's oyster farming businesses have once again contributed more than \$1 million in industry specific taxes and fees to the state government, on top of their payment of the taxes and fees applicable to all businesses.

In addition to paying taxes and fees, Tasmania's oyster farmers directly employ more than 300 Tasmanians across our regions to generate \$40 million in incomes each year, and to produce a healthy delicacy of which Tasmania can be proud. Oyster farmers also help the environment, with oysters playing a regenerative role for the broader ecosystem, including by playing a positive role with respect to both the nitrogen and phosphorus cycles.



Oyster farming also involves lower greenhouse gas emissions than the farming of any other meat, fish or crustaceans.

The Tasmanian Government both receives the taxes and fees paid by oyster farmers and makes important contributions to the industry. For instance, it contributes to the industry partnership agreement between Oysters Australia and the Australian Government's Fisheries Research and Development Corporation, and it supports Pacific oyster breeding and investigations at Pipe Clay Lagoon under the Sustainable Marine Research Collaboration Agreement with IMAS.

However, the Tasmanian Government also falls short in carrying out its responsibility to prevent pollution in oyster-growing waters. Industry bears the cost of this – closing farms as part of a commitment to only ever put the best, food-safe product on the market. Particularly because of government shortcomings regarding pollution, it seems clear that government imposes more costs on industry than industry does on government.

National oyster shucking champion

Our own Zoe Jacobson has taken out the national oyster shucking championship, held at the Narooma Oyster Festival in early May.

This despite the fact that the oysters shucked in the competition were Sydney Rocks, which all Zoe's competitors shuck day-in day-out.

This will hold Zoe in good stead when she represents Australia at the World Oyster Opening Championships in Galway, Ireland – where the oysters to be shucked will be the Galway Flat.

Congratulations Zoe!



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Alan (Tank) Gray ☎ 0417 357 005 ✉ tankgray@bigpond.com

Scallop Fishermen's Association of Tasmania Inc.

BOB LISTER

The SFAT Annual General Meeting and General Meeting was held by zoom conference call and phone in on 19 May 2026. John Hammond was re-elected as President, John Cull as Vice President and Jill Hammond as Secretary/Treasurer and Public Officer. All reappointments were unopposed.

Preseason surveys have commenced in Tasmanian waters with mixed results, which once again highlights that IMAS computer modelling for survey purposes is far from perfect.

Tasmanian Fishery

At our SFAT General Meeting we were provided with an update regarding preseason surveys in Marion Bay, near Long Point and the Bay of Fires.

Scallops were present in all areas but scattered with a significant population of eleven-armed starfish. Meats were generally good however with very little roe. A further assessment from IMAS will determine whether a sufficient biomass exists to support an East Coast opening.

It was also reported that scallops were scattered throughout the survey area east of Flinders Island; however, several target areas identified by IMAS consisted largely of reef and shallow ground. There were juvenile scallops south of Babel Island, and catch rates significantly improved outside formal survey lines where past year's harvest had occurred.

Concern was raised regarding the suitability and effectiveness of current IMAS survey methodology for the complex Flinders Island grounds.

One fisherman reported on Ringarooma Bay where scallop mortality was significant with starfish in all areas. Mortality appeared largely due to old age, although starfish may also be a contributing factor. This is very disappointing as we were keen to open Ringarooma late last season but it did not happen, and now we may be too late to take advantage of this resource.

At our meeting, industry members discussed the challenges of assessing scallop biomass in reef-dominated grounds and highlighted the need for IMAS and fishery managers to better recognise the limitations of current survey methods in eastern Tasmanian fisheries.

When IMAS assessments are complete, NRE Tas intends to hold a meeting in the week commencing 1 June to consider the results and to determine what areas can open, a TAC and opening date, which is likely to be in mid June.

Bass Strait Central Zone

AFMA advised that a biomass survey would not proceed in 2026 due to poor fishery conditions and economic viability concerns. There was difficulty recovering survey costs last year at the then levels of stock so the BSCZ scallop fishery would open in June at the 150 tonne default limit under the BSCZSF Harvest Strategy.

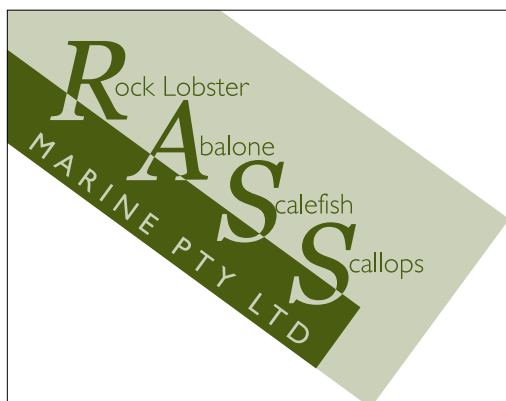


Other Matters

An industry delegation met with Fisheries Minister Hon Gavin Pearce on 5 May to voice our concerns regarding several fishery management issues.

Our discussions with the Minister centred on the desperate need to restructure the scallop consultative group to make it constructive and worthwhile, to change scallop management areas by extending the scallop size of 85mm in north-west Tasmania from Three Hummock Island east to Cape Portland, and last year's decision by NRE Tas to not open Ringarooma Bay for harvest. All very sensible recommendations from fishermen who have been working in the area for up to 40 years and at no cost to the Tasmanian Government. Negotiations are continuing.

With all the issues and differences of opinion and scattered stock, it looks like we may have another challenging scallop season ahead of us.



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Tasmanian Abalone Council Ltd

DR JULIAN AMOS, CEO



AIRF

The Abalone Industry Reinvestment Fund has been operating for over eight years and has funded a wide range of projects concerned with abalone management and welfare. In particular, it has concentrated its focus in recent times on the threat that the spiny sea urchin poses. Already, the urchin has played havoc with our marine environment and needs to be constrained.

Therefore, it is welcome news indeed that the government has agreed to fund the AIRF for a further year. At a time of significant budgetary pressures, that the government recognises the importance and value of the AIRF, and the projects the AIRF supports, needs to be recognised.

Our heartfelt gratitude goes to the government, the Minister and the Premier for their continuing support.

Florfenicol

The use of florfenicol by the salmon industry has caused increasing concern.

Dosing ceased at the beginning of March, but sampling and testing of animals has continued and confirmed that florfenicol remains in the environment for some time.

Florfenicol is not, we are told, dangerous to human health, and the EPA has now released a final report which concludes that florfenicol does not pose a threat to the environment.

As heartening as that is, it remains a fact that florfenicol has remained in the environment, and that of itself poses an existential threat to our industry. As a precautionary measure, the government has maintained a closure on a number of blocks and will continue to do so until the all-clear is sounded. The industry endorses this decision.

The salmon industry has declared its intention to seek a more permanent arrangement for the use of the substance – it is at this stage an effective antibiotic – but we have expressed our deepest concern to ensure that any permit issued meets the harshest operating and testing regimes, to ensure the continuing health of the marine environment and the viability of our industry.

It should not, and cannot, be an either/or situation.

Marine Stewardship Council certification

Full certification is now underway. One element to achieving this is the need for a recovery plan, to be implemented when an area has been closed.

The Recovery Plan has now been drafted, and discussions have taken place between the MSC auditor, NRE, IMAS and us. Essentially the draft plan has two trigger points, one when the biomass is down to 50%, and closure once it reaches 20%. Discussions are continuing.

Marketing

The TACL has embarked on a marketing program to lift awareness of our industry and our premium product in China. Our theme is 'Wildness'.

Stage 1, creating an awareness, has been successful, and we have reached over 1 million viewers on social media. We have now applied, and received support, for the continuation of this project – Stage 2. That will require establishing a trademark and a more focused targeting of our support base in China. More detailed information regarding the project can be found on our website – www.tasabalone.com.au

General Meeting

These and other matters were covered in a General Meeting and a following Fishery Reference Group meeting in May, where industry, NRE and IMAS came together to discuss a range of fishery management topics. It is important that our members are able to maintain dialogue with the regulatory authorities, to ensure that our concerns are heard and understood. It is a most valuable forum.

SOUTHERN BLUEFIN CARVING CEREMONY

A PREMIUM HOOK-TO-PLATE EVENT CELEBRATING THE EXCELLENCE OF SOUTHERN BLUEFIN TUNA.

It's less than one week until the first carving ceremony of 2026!

Witness a thrilling whole-fish carving ceremony by local Fisher Jock Mure, featuring a Tasmanian Southern Bluefin Tuna, fresh off Mures fishing vessel *Selkie*. Guests will taste fresh cuts straight from the frame before diving into a sensational 4-course degustation, each dish showcasing Tuna's vibrant flavor and versatility.

Throughout the evening, each course is thoughtfully paired with a [Stefano Lubiana](#) wine, chosen to echo the character of the dish and presented by a member of the Lubiana family who bring generations of insightful knowledge with them.

This hook-to-plate feast honours Tasmania's celebrated seafood and viticulture, while acknowledging something more enduring, a lasting connection to place.

We still have a few seats available for the session next Tuesday 26th May, so don't miss out!

DATE

Tue 26th May | Tue 16th June | Tue 7th July | Tue 28th July

TIME

6:00 PM – 9:00 PM

LOCATION

Upper Deck, Victoria Dock, Hobart, TAS, 7000

PRICE

\$229 per person

Includes a short film presentation, carving demonstration, 4-course degustation menu + canape, and matching wine pairings presented by the winemaker



From the Chief Executive

JULIAN HARRINGTON

Wharf talk: Separating rumour from reality

Recent months have brought intense If there's one thing Tasmania's seafood industry is good at, it is conversation. Across our wharves, jetties, processors, vessels and coastal communities, information travels quickly. Some of it is accurate. Some of it is opinion. Some of it is speculation. And some of it is simply misinformation. Unfortunately, misinformation can sometimes grow legs long before the facts catch up. Although 'wharf talk' is usually harmless, occasionally it can create confusion around who is doing what, why certain discussions are occurring, and whether hidden motives exist behind the scenes.

I am aware of recent wharf talk surrounding Seafood Industry Tasmania and even my role as CE. Commentary suggesting SIT is secretly orchestrating outcomes around industry issues and pursuing hidden agendas around Florfenicol (FFC), resource sharing and broader industry reform. There are even opinions that SIT is 'in the pockets' of government, aquaculture companies or sectors.

Let's be very clear. There are no hidden agendas. No secret plans. No orchestrated campaigns. No backroom deals. No attempts to control sector policy or drive predetermined outcomes. And we are not in the pockets of anyone. The reality is far less dramatic.

SIT works closely with Tasmania's seafood sector peak bodies. We support communication, coordination and representation across industry. Despite some speculation, SIT is not the policy developer or owner for individual sector organisations. Each sector association has its own Board, governance structure, membership base and decision-making authority. They determine their own policy positions.

SIT's role is to support sectors when requested. That support can include reviewing documents, assisting with drafting, facilitating discussions, coordinating meetings and helping ensure industry conversations occur professionally and constructively. Providing support should never be confused with development and ownership of policy.

One area where wharf talk has been particularly active is around discussions relating to FFC. Yes, the issue has generated strong opinions and considerable speculation. But let's be clear, SIT has not adopted a policy position supporting the future use of FFC. Nor are we secretly manoeuvring sectors toward a predetermined outcome. What SIT has done is facilitate discussion between sectors because the issue itself is complex and carries significant implications across wild-catch fisheries, aquaculture, processing, regional communities and export markets.

And when issues become complex, difficult or contentious, the role of a peak body should not be to inflame division or shut down discussion. Our role is to create space for discussion. Discussion

where all sectors have a voice. Discussion where differing perspectives can be heard respectfully. Discussion where evidence, governance and practical realities can be considered properly, even when people disagree.

That does not mean everyone will agree with every proposal, process or discussion. Nor should they. Healthy debate is part of any functioning industry. But there is an important distinction between facilitating discussion and controlling outcomes. SIT facilitates discussion. Sector associations determine policy and outcomes.

In fact, because of the sensitivity surrounding FFC discussions, SIT repeatedly offered to step back from any facilitation role if sectors believed our involvement created concerns around bias or confidence in the process. Those offers were declined. The sector associations involved instead strongly supported SIT continuing in that facilitation role because they saw value in having an independent peak body help coordinate communication across sectors. The discussions occurring across industry are not being imposed by SIT. They are occurring because sectors themselves recognise the importance of engaging on difficult issues, regardless of whether final agreement is ever reached.

It is also important to understand how SIT approaches its organisational policy more broadly. SIT operates under a formal 'Policy Development Policy' that attempts, wherever possible, to align SIT policy with the policy positions of sector peak bodies. That approach recognises sector associations as the primary policy owners for their fisheries and industries. However, SIT's membership base differs from individual sector associations, and there will inevitably be occasions where views conflict or do not fully align. When that occurs, SIT may choose not to hold a policy position at all. Alternatively, the SIT Board may develop an independent position where broader whole-of-industry considerations require it. Again, none of this is hidden or secretive. Nor is it designed to undermine sectors. It is simply the reality of representing a broad and diverse seafood industry where different sectors, regions and businesses will not always hold identical views.

Peak bodies inevitably operate in difficult spaces with often competing interests and competing expectations. That is the nature of modern industry representation. But if SIT has a guiding principle, it is this: transparency matters, governance matters and respectful engagement matters.

Industry does not benefit from misinformation, division or assumptions about hidden motives. Nor does it benefit from shutting down difficult conversations simply because they are uncomfortable. Tasmania's seafood industry is strongest when sectors engage honestly, challenge ideas respectfully, and understand the difference between facilitation and advocacy. And when SIT and the sector peak bodies work together in a united and collaborative way, we become a powerful force for industry. A voice that cannot be easily ignored by government or regulators.

So, the next time the wharf talk starts rolling around the docks, perhaps it is worth remembering that not everything you hear reflects the full picture. Sometimes the reality is exactly what it appears to be, people sitting around a table, working through difficult issues and trying to achieve the best possible outcomes for the future of Tasmania's seafood industry.

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Seafood And Maritime Training



From left: Dave Kinder, Michelle Dolby, Chadd Mumme

New roles, same team spirit

At SMT we continue to evolve, and we've made a few more adjustments to our team structure to better reflect how we work together day-to-day. While some job titles may have changed, one thing hasn't – our focus on delivering quality training and supporting both our trainers and clients.

Michelle Dolby has officially taken on the role of RTO Manager, overseeing the delivery of our courses and qualifications, along with student administration. Supporting Michelle in this space is Jen, who will continue focusing on quality assurance and compliance to help keep everything running smoothly behind the scenes.

Chadd Mumme has stepped into the position of Aquaculture Manager, overseeing the delivery and assessment of our seafood industry-specific training, including our SFI traineeship programs. With his industry knowledge and practical approach, Chadd will continue supporting students and trainers across the aquaculture sector.

Dave Kinder has moved into the role of Maritime Manager and is now overseeing the training and assessment of maritime qualifications, as well as the important work SMT carries out on behalf of AMSA. Safe to say, Dave is keeping the maritime side of things shipshape!

One of the biggest focuses for the team this year has been collaboration. We've placed a stronger emphasis on everyone working together to answer questions and solve problems as they arise, especially when Michelle, Chadd or Dave are tied up or out of the office.

At the end of the day, it's all about making sure we continue to provide high-quality training and the best possible support to our trainers, students and industry clients.

Zoe Jacobson shucks her way to the top

2026 Australian Oyster Shucking Champion, Zoe Jacobson, has built an impressive career in the seafood industry and it all started with a job she simply 'fell into'.

Today, Zoe holds the title of Australian Oyster Shucking Champion after taking out the top honour at the Narooma Oyster Festival.

Zoe first entered the seafood industry working in a Sorell factory packing oysters. Fascinated by watching experienced shuckers at work, she quickly developed an interest in the craft. With limited opportunities available at the time, Zoe began asking questions, observing closely, and after shifts would grab a knife and practise on her own. Completely self-taught through repetition and persistence, Zoe turned curiosity into mastery.

Having completed her Certificate III in Aquaculture with SMT in 2019, Zoe describes her training experience as "bloody amazing". "I learnt so much and I'm really grateful because it helped start my career," she said.

Over the years, she has worked with several Tasmanian oyster businesses including Cameron of Tasmania, Blue Lagoon Oysters/Barilla, Ma Bruny Oysters, and now manages Forty-Two Degrees Dunally and Living the Shucking Dream mobile oyster bar.

What Zoe enjoys most about the industry is the people. "I love the banter and camaraderie," she said. "It helps break up the long repetitive days."

She also loves introducing people to Tasmanian seafood for the first time and meeting passionate people across the industry.

"The different skill sets people have, how passionate they are, and belonging to an industry with such a strong culture and family backgrounds is really inspiring."

Despite her success, becoming Australia's best oyster shucker was never something she imagined. "Oh God no! not in a million years," Zoe laughed.

For Zoe, oyster shucking is both a trade and an art form, one that has required years of pushing herself to improve. She estimates she has shucked close to 4.5 million oysters during her career and is used to processing up to 200 dozen oysters a day.

During competition, her mindset is simple: "Get it done." Zoe first stepped into competitive oyster shucking at the 2023 Australian Wooden Boat Festival in Hobart, where she defeated all competitors as the only female entrant. That victory sparked her passion for competing.

Competing has also brought new challenges. While Zoe regularly shucks Pacific oysters

in her day-to-day work, the Narooma Oyster Festival used Rock oysters, requiring her to adapt her technique and presentation.

When asked which is harder – speed or presentation –

Zoe says presentation is the real challenge. "Every oyster is so unique and different."

As the current Australian champion, Zoe hopes her success inspires people, especially more women, to pursue careers in aquaculture and oyster shucking. "The more people coming into the industry, the better," she said. "I want to see more people giving it a go and helping preserve the craft."

Outside competition, Zoe enjoys oysters the simplest way possible – natural and straight out of the water.

Looking ahead, Zoe will represent Australia at the 72nd Galway International Oyster Festival in Ireland, where she will compete using the Galway Flat oyster, like Australia's native Angasi oyster. She is excited by the challenge and interested to see whether she will need to adjust her technique.

Zoe also hopes to grow her oyster knowledge and one day become an Oyster Sommelier, learning about the complex flavour profiles of oysters from around the world.



Zoe Jacobson

Beanies have arrived!

There's a new SMT merch just in time for the cooler weather. Our brand-new SMT beanies are now available for trainers and students undertaking longer courses. The navy-blue wool-blend beanies feature the SMT logo and are designed to keep everyone warm whether they're out on the water, working on farms, or heading to class on a chilly morning.

The idea came directly from student feedback, with SMT asking students what sort of merch they'd like to use. The answer was clear: warm, practical and something they could proudly wear while training.

Best of all, the beanies are completely free for eligible students and staff and are available now. Maddy Castle, our Administration Officer, is already a fan, saying she is loving "repping" the new SMT gear around the office.

Make sure you grab yours and stay warm while showing off a little SMT this winter!



2025 b kinder BBQ at SMT backyard

Spread kindness at SMT this June!

SMT is proud to be a b kinder workplace, and on 23 June we'll be celebrating b kinder day.

To support this wonderful foundation, SMT will be purchasing kindness cards and hosting a BBQ at our premises for students, contractors and staff.

The kindness cards will be available throughout classrooms and reception areas. Everyone is encouraged to write a positive message, thankyou note or kind thought for someone else. Once completed, cards can be placed into the SMT 'mailbox' located at the entryway and will be sent out at the end of June to help spread a little unexpected kindness far and wide.

Our BBQ from 12:00pm to 1:00pm on 23 June will top off the celebrations. It's a great opportunity for everyone to come together, enjoy some lunch and celebrate the importance of kindness in our workplace and industry.

Ash's exciting news, tiny deckhand on the way!

There's some very exciting news for Ash, who is preparing to welcome a bundle of joy in August. As she gets ready for this next chapter, Ash will be heading off on parental leave in the coming months.

To help support the team during this time, Maddy will transition from part-time to full-time at the end of May. In her expanded role, she will take over administration of the Coxswain courses while Ash is on leave, ensuring everything continues to run smoothly.

We're excited for Ash as she prepares for this special arrival and look forward to supporting both Ash and Maddy in their new roles over the coming months.

Tasmanian Rock Lobster Council



JANE MCGANN

The TRLC Board recently completed development of a new Strategic Plan that will guide the council's work through 2030.

The new TRLC strategy sets a clear and disciplined direction for the next phase of industry leadership – strengthening sustainability, securing access, improving economic viability, and ensuring the next generation of fishers can thrive.

By aligning industry, working constructively with government and research partners, and maintaining the trust of the community, the TRLC will play a leading role in shaping a sustainable and confident future for the sector.

Strategic priorities

1. Sustainable resource stewardship and secure access rights

- Advocate for transparent, stable licensing and quota frameworks
- Support science-based decision-making and sustainable harvest settings
- Strengthen partnerships with IMAS and NRE
- Promote responsible fishing practices to maintain community trust

2. Economic and market resilience

- Maintain and strengthen strategic relationships with key markets, including China
- Diversify export and domestic market opportunities
- Advocate for fair regulatory and infrastructure costs
- Support industry economic analysis and benchmarking

3. Generational renewal and industry wellbeing

- Develop clear workforce pathways from entry-level to skipper/owner
- Partner with government and training providers on structured training models
- Address barriers to entry including quota access and financial viability
- Promote the value and identity of the profession

4. Industry alignment, influence and communication

- Align interests across fishers, quota holders and processors
- Maintain a clear, evidence-based advocacy agenda
- Build trusted relationships with government and research partners
- Strengthen communication with members and the broader community.

The next phase for the TRLC is one of transition from a traditional advocacy body to a strategic, credible and influential leader. This will require stronger alignment across the industry, greater discipline in how we engage on policy and science, and a sharper focus on the long-term sustainability of both the resource and the people who depend on it.

By focusing on workforce renewal, economic resilience and trusted influence, the TRLC will help ensure the industry remains viable, respected and connected to Tasmania.



Institute for Marine & Antarctic Studies



Understanding spawning for the future of southern calamari

With southern calamari stocks declining in parts of Tasmania, scientists and fishers are joining forces to pinpoint spawning patterns, using new cost-effective tools to help rebuild and sustainably manage the fishery.

Over three years, scientists from the University of Tasmania's Institute for Marine and Antarctic Studies (IMAS) will look at how environmental conditions and fishing activity drive calamari spawning across the state.

"Southern calamari is a key commercial and recreational species in Tasmania, but current stock assessments classify the species as depleting in the north and depleted in the south-east," said IMAS senior researcher Dr Katie Cresswell.

"Fishing closures are an important tool to protect breeding adults, but getting the timing right is critical for rebuilding the stock."

IMAS researchers will begin monthly field surveys in July, using diver-based and towed-video methods in the north-east, north-west and south-east.

"These surveys will measure egg mop densities using traditional dive surveys, as well as validating new cost effective monitoring tools such as towed video survey with artificial intelligence training to detect egg mops from the data, and will map regional differences in peak spawning timing and duration," said Dr Katerina Charitonidou, a postdoctoral research fellow at IMAS.

"The team will also work closely with commercial fishers during the season to collect biological samples from adult females, helping determine maturity stages and improve understanding of pre spawning dynamics."

Dr Cresswell said the project represents an exciting opportunity to bring together environmental modelling, fisher knowledge and new technology to support cost-effective adaptive management of this important species.



Dr Camille White and her team looked at how nutrient enrichment might be affecting the reefs. Credit: Camille White

"Calamari have short life cycles and highly variable spawning patterns," Dr Cresswell said.

"To protect the stock and support fishers, we need to understand when and where spawning peaks occur, how they change year to year, and what environmental cues drive them."

Read the full story: <https://tinyurl.com/3tez5yzm>

Reef health research strengthened by on-water support

A growing partnership is strengthening reef research in Tasmania's D'Entrecasteaux Channel.

Pennicott Wilderness Journeys committed three days of skippering and providing a vessel to assist fieldwork for scientists at IMAS.

The support comes in addition to the Pennicott Foundation's funding of \$899,000 over five years to assess the current state of reef health in the Channel.

"The Pennicott Foundation's incredibly generous support is really helping us to drive our research forward in the Channel," said IMAS marine ecologist, Dr Camille White.

Robert Pennicott, founder of Pennicott Wilderness Journeys and Pennicott Foundation, skippered the Pennicott vessel during the fieldwork and said being directly involved in the research provided valuable insights.

"We are delighted to have this research project underway, and I was really pleased that we could provide one of our vessels to assist with three days of fieldwork," he said.



Southern calamari (Sepioteuthis australis). Credit: Antonia Cooper

"Seeing what the equipment does and what each person is responsible for is incredible. Being involved gives you a real appreciation of how the science works and we are looking forward to seeing the project evolve."

Over three days, Dr White and her team were able to do rapid visual assessment surveys and explore how nutrient enrichment might be affecting the reefs.

Read the full story: <https://tinyurl.com/4nnryp9v>

Diving to connect research and reef

After diving in oceans across the world, Lara Denis-Roy says there is something very special about Tasmanian waters.

Beyond the reefs and diverse marine life, what makes it truly enriching is the opportunity for Lara to connect the vast underwater world directly to her research.

"Diving is where I feel most connected to my work. I love it," said Lara, who recently completed her PhD at IMAS.

"I feel very lucky that I got to use diving as a tool during my PhD. Marine science is a passion of mine, and I appreciate that I am able to directly observe the reefs that I study thanks to scuba diving."

Lara's PhD research investigated how environmental DNA (eDNA) – genetic material released by organisms into water – compares with traditional underwater visual surveys conducted by divers.



IMAS students get hands-on experience. Credit: IMAS

Traditional dive surveys rely on what divers can see and identify, meaning they often miss small or hidden organisms such as tiny crustaceans, worms and microscopic life living within sediments, algae or reef surfaces, as well as species that pass through the reef and are not present when divers are in the water.

"With eDNA, we can detect trace genetic material in water samples, even from species that are small, hidden or active at different times of day," Lara said.

"It gives us a broader picture of what is living in these ecosystems, including species we would otherwise miss."

While eDNA is unlikely to replace dive surveys, it is a useful addition to our toolkit as marine ecologists to track biodiversity.

"If we can monitor our ecosystems, we can understand them and we can look after them," Lara said.

Read the full story: <https://tinyurl.com/9k3uswf4>

IMAS Sustainable Aquaculture students' one-of-a-kind experience

IMAS Sustainable Aquaculture students were getting hands-on experience at our Experimental Aquaculture Facility in Tarroona.

IMAS units JFA302 Aquatic Animal Feeds and Nutrition and KSM717 Aquatic Animal Nutrition and Physiology are the only tertiary aquaculture subjects in the country that combine practical learning with contributions to real-world science.

"Getting regular hands-on experience handling hundreds of fish is really important for students preparing for careers in industry or postgraduate study," said Dr Louise Adams, who leads the Sustainable Aquaculture major at IMAS.

"Our students developed essential skills in fish handling, sampling and dissection, with their work contributing to significant research projects. They'll also have the opportunity to present their findings to industry."

This unique opportunity for aquaculture students was made possible through the Industry Education Partnership, in collaboration with Skretting and Huon, and delivered through the Experimental Aquaculture Facility.



Lara's research investigated how eDNA compares with divers' traditional underwater visual surveys. Credit: Yann Herrera Fuchs



Scalefish rules remake

We have commenced the process to develop a new management plan for the Tasmanian scalefish fishery. An initial Fishery Consultative Group meeting was held on 2 April with Seafood Industry Tasmania representatives to discuss proposed changes; however, a proposal relating to management of southern calamari is still being developed.

NRE Tas intends to consult publicly on new rules this year. Consultation will be for at least 60 days. The aim of the remake is to support the recovery of depleted and depleting species. All stakeholders will be able to have their say on proposed changes.

Calamari research

We worked with IMAS and SIT to facilitate a pilot sampling program to assess spatial and temporal variation in peak spawning activity for southern calamari over the spring and summer. While samples for the north coast were limited due to poor weather, we obtained informative samples for the south-east. In Mercury Passage, spawning condition increased from late winter through spring, peaking in December 2025. Once finalised, information will be shared with all licence holders.

IMAS will shortly be undertaking broader sampling across the north-west, north-east and south-east through a FRDC-funded project. We will be seeking your input as to potential sites to survey and your observations of environmental influences on spawning activity. A survey will be distributed shortly to all licence holders. For more information on the broader project, visit <https://www.frdc.com.au/project/2024-075>.

Southern bluefin tuna diet study

Together with IMAS and TARfish, we've kicked off a citizen science project to add to scientific knowledge about tuna diets in Tasmanian waters, contribute to ecosystem understanding and support responsible fisheries management.

Whether you catch tuna commercially or recreationally, please send your stomachs in to IMAS to be analysed and we'll let you know what they were eating. You can also send a photo of the stomach and contents to the research team, if that's easier. To get involved, visit [Southern bluefin tuna diet study | Fishing Tasmania](#).

Rock lobster – direct sales guide

We've developed a simple guide for how to directly sell rock lobster to the public or a restaurant – it's easier than you think! Check out the guide at [Rock lobster fishery | Fishing Tasmania](#).

Shellfish rules

We have commenced the process of making new Shellfish Rules and are looking forward to hearing your ideas and feedback through an upcoming engagement process. Stay tuned!

Marine stressors

Alongside other government agencies, we have been working on strengthening Tasmania's preparedness for marine stressors such as marine heatwaves and harmful algal blooms. A suite of workshops and incident response training scenarios have honed the government's response plan and increased understanding as to how government, community and industry can best respond to and manage marine stressors and their impacts.

If you see anything unusual in the marine environment, please report it through our online form [here](#) or email marine.stressors@nre.tas.gov.au

Agfest

Marine Resources welcomed thousands to the annual Fishing Hub at Agfest in early May. Joining forces with IMAS, FRDC, Biosecurity Tasmania, Redmap, Sea Change Australia, Inland Fisheries Service and Fishcare Tasmania, there were many fruitful discussions about all things fishing, seafood, climate, sustainability, research and industry innovation. Centro and Australian salmon tastings were very well received, and live tanks showcased our healthy reef species, invasive species, Macquarie Harbour stratification, and oyster filtration.

Compliance

On 16 January 2026, Mr Gene Payten CLIFFORD in the Hobart Magistrates Court, was convicted of one count of non-commercial fisher exceed possession limit of rock lobster in a fishing region, contrary to rule 31(3) of the *Fisheries (Rock Lobster) Rules 2022*.

The detection of the offence arose following police interest in the exploitation of the recreational rock lobster fishery by charter fishers taking excess rock lobster fish.

Following a guilty plea on 20 November 2025, his Honour Magistrate R. Webster recorded a conviction, imposed the mandatory special penalty of \$2,660, and an additional fine of \$2,100, as well as court costs of \$80.22.

Contact

Laura Fatovich, Team Leader, Stakeholder Engagement laura.fatovich@nre.tas.gov.au



Rural Alive and Well



Supporting Rural Wellbeing, One Conversation at a Time

Rural Alive & Well (RAW) is a free and confidential service, providing face-to-face support to people right across rural Tasmania. Our team works alongside individuals, families and communities to help people navigate life's situational stressors, build resilience and feel supported through difficult times. Whether challenges are work-related, personal, or simply the weight of 'everything at once', you don't have to handle it alone.

Our passion is helping rural communities not just survive but truly thrive. And that starts with looking after the health and wellbeing of the people who live and work in them. We know that reaching out for support can feel hard, especially in tight-knit communities where people are used to getting on with the job.

RAW is proud to partner with Seafood Industry Tasmania to deliver the Stay Afloat program. This important initiative focuses on supporting the wellbeing of people working across the seafood industry, ensuring the sector remains strong and sustainable for generations to come.

Connecting with industry

The RAW team have recently completed a number of site visits across the West Coast at Huon Aquaculture, Tassal and Petuna Seafoods. These visits provide valuable opportunities to connect with industry workers on the ground, hear firsthand about current challenges and successes, and share relevant resources and support where needed.

We also had the opportunity to attend the Stay Afloat Program regional visit in Smithton on 12 May. This was a fantastic opportunity to connect with Seafood Industry Tasmania and continue strengthening the Stay Afloat program and its offerings for the seafood industry and regional communities.

The RAW team will continue travelling across the state to visit more industry sites (not just salmon) and strengthen connections with Seafood Industry Tasmania and regional communities through future Stay Afloat visits and engagement opportunities.

Call to Action / How to Access Support

Getting in touch is easy. You can complete a simple call-back request on the RAW website – for yourself or for someone you're concerned about – and one of our team members will be in touch.

Visit <https://ruralaliveandwell.com.au/> to get started. Alternatively, you can call us directly on 1800 729 827

Support is available, and help is only a conversation away.



Tasmanian Commercial Divers Association

SUE GRAU



Close up of Centrostephanus rodgersii

Longspined sea urchins or 'Centro'

While the longspined sea urchin, *Centrostephanus rodgersii* or 'Centro' for short, is native to NSW, it has become established in Tasmania. This invasive species can decimate marine environments as they eat right down to bare rock, creating urchin barrens.

At the time of writing, Centro harvesting and processing is moving to the latter half of the season. Urchin roe is at its peak in late summer/early autumn and it is currently looking great!

A good example is uni from our industry's newest processor, Ocean Gold Tasmania based at St Helens.



Although Centro is typically targeted for consumption when its roe is at its peak, divers are also encouraged to remove it from areas or during times that are not commercially viable. This may include, for example, areas that are more remote or where Centro is more difficult to harvest.

This has been funded through the Tasmanian Government's Incentivised Centro Fishing Program, which provides a cash per kilo incentive for key areas of concern.

TCDA in action

As part of its regular meeting in May 2026, the Tasmanian Commercial Dive Association (TCDA)'s Committee spent some time reflecting on some of its achievements as we head to the end of another financial year.

The peak body has invested a small surplus to strengthen the organisation. This increase in resources has included the employment of a part-time Executive Officer and enabled us to deliver value for our members.

Some of our successful work and advocacy includes:

- Advocacy to extend licence fee payments
- Successful submission for project funding for joint urchin and abalone events
- Protection of trade risk and sector reputation through advocacy, assessment and communication, in partnership with SIT and other wild-catch sectors
- Continued support for investment aligned with reef restoration efforts
- Increased payments for fishers under the Incentivised Centro Fishing Program
- Introduction of communication measures including Member Updates
- Updating administration and governance of the organisation.

We are looking forward to sharing more details with our members.

The last few months have emphasised the importance of peak bodies in promoting, protecting and advocating strongly for their members. The ongoing support of members through levies and engagement is what keeps organisations like TCDA able to continue this work.



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Government

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

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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Training

Seafood and Maritime Training (SMT)

www.smt.edu.au
03 6286 0400

State

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

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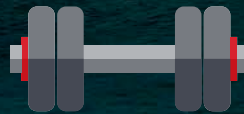
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