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Broadbrush

Rob Broadfield

Calling all chefs, a WA-listed seafood business, Mareterram, has a fleet of 10 trawlers in Shark Bay and has been delivering some extraordinary produce of late. We sampled some of its prawns recently and called to find out more.

We love WA produce being used in WA restaurants . . . hence our shout out.

Mareterram operates the Shark Bay boats and quotas formerly owned by chopper pilot, Nor-West Seafoods boss and all-round good bloke Kel Brown, who sold his Carnarvon-based Nor-West to Mareterram Ltd for \$20 million last year.

Mareterram processes about 1000 tonnes of prawns, 150 tonnes of crab and 30 tonnes of scallops annually from Shark bay.

The import side of the company also brings in Atlantic Cod, the thick, beautiful, flaky-fleshed fish which is the staple of British fish-and-chip shops. Can't wait to get our hands on some of that, too.

The good news is that Mareterram does not bombard its prawn catch with bleaching or stabilising chemicals, and you can taste the difference.

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Mareterram's Phillip Clark and David Lock. Pictures: Rob Broadfield