



Royal Agricultural Society of NSW

# *Catalogue*

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Sydney Royal  
Fine Food Show  
Aquaculture

6 - 17 April 2023  
Sydney Showground  
Sydney Olympic Park  
[www.rasnsw.com.au](http://www.rasnsw.com.au)



*Sydney Royal*  
SINCE 1822



Royal Agricultural Society of NSW

## Welcome from the President



The mission of the Royal Agricultural Society of NSW (RAS) is to forge the future of Australian agriculture. Sydney Royal Competitions contribute significantly to this mission and have themselves become a benchmark of excellence, underpinning Australia's increasing agricultural performance and innovation. Sydney Royal Wine, Dairy and Fine Food competitions also deliver a much-needed showcase platform for growers and producers, connecting them directly with their target market commercial and consumer buyers. There are not many other avenues available for these communities to connect in such a dynamic, practical, and successful way.

The RAS understands that for Sydney Royal winners and champions, a win is a testament of achievement at the highest level in their respective associations, following months and often years of unswerving dedication to their craft. A Sydney Royal win is recognition of talent, personal dedication, commitment, uncompromising diligence, and good old Aussie hard work.

As well as pride and prestige, a Sydney Royal win provides a springboard to increased returns. All winners receive a Sydney Royal Medal and digital emblem, and we have seen these emblems pop-up everywhere from labels on bottles of winning wine, to websites for craft beers, and in the windows of brick-and-mortar gelato shopfronts!

Our competitions are renowned for their fair yet rigorous judging process, for the professionalism and integrity of our judging panels, and the relevance of our classes to industry and consumer trends. We review our Competitions every year to ensure they remain on target with industry standards and up-to-date with emerging trends.

There are many people involved in making our Competitions the world-class events they are. I must thank our judges for their time, expertise and energy. Their impeccable ethics ensure that only the best-of-the-best are awarded. I also extend my gratitude to our generous Competition sponsors along with our committees, Chairs and supporters.

And to our Sydney Royal entrants and medal winners, thank you! Thank you not only for participating but also for being part of the future of Australian agriculture! We are extremely grateful to all Australian producers who support our competitions and strive to excel within their industry. As each industry reaches for higher goals, all Australian's benefit.

I trust all entrants have enjoyed their experience and taken advantage of the judging feedback they receive, as well as the marketing opportunities available for those who are Sydney Royal medal winners. I encourage all of you to enter again next year and continue to grow your product alongside those of your peers.

A handwritten signature in black ink, appearing to read 'M J Smith'.

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Governor of New South Wales

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Mr G B Dudley OAM

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## ***TABLE OF CONTENTS***

Message from the President	1
Office Bearers	2
Committee & Officials	4
Sponsors	5
Medal Awards	5
Media Release	6
Special Awards	8
Aquaculture Competition	10
Index to Exhibitors	10

# ***2023 SYDNEY ROYAL FINE FOOD SHOW***

## FINE FOOD COMMITTEE

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Ms Lyndey Milan OAM

Ms Sally Evans

Mr Geoffrey Mason  
Mr Hunter White OAM

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Mr Bill Picken OAM

Mr Tim Slack-Smith

## INDUSTRY ADVISORS

Ms Tawnya Bahr

Ms Venessa Barnes

Mr Gregory Bonnefin

Mr Samuel Burke

Mr Ian Huntley

Mrs Brigid Treloar

## STEWARD - IN - CHIEF

Mr Lachlan Bowtell

## CHAIR OF JUDGES

Mr John Susman

## CHIEF STEWARD

Mr Michel Peters

## JUDGES

Mr Colin Barker  
Mr Jules Crocker  
Mr Simon Marnie  
Mr Josh Niland

Dr Sue Bastian  
Ms Rosie Love  
Mr Steve McOrrie  
Mr Wayne O'Connor

Mr Martin Bosley  
Mr Ian Lyall  
Mr Roy Mills  
Mr Stewart Wallace

## ASSOCIATE JUDGES

Mr P-J Charteris  
Mr Bosley McGee

Mr Sean Connolly  
Mr Andy Myers

## STEWARDS

Mr Ron Bowden  
Mrs Susan Healey

Mrs Grace Brennan

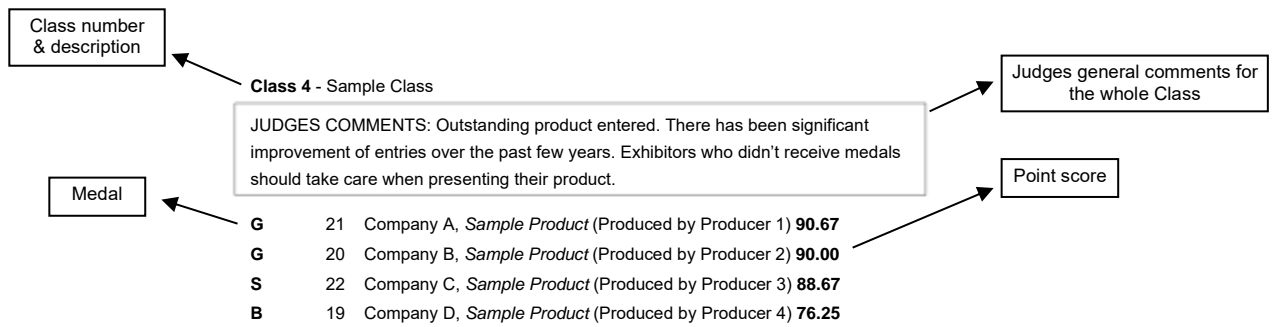
Ms Catalina Cuevas  
Mr Winston Kamdani

# SPONSORS

The Royal Agricultural Society of NSW gratefully acknowledges the below Sponsor of the Sydney Royal Aquaculture Competition

NSW Food Authority  
Sponsoring the Aquaculture Competition

## How to Read the Results Catalogue



LEGEND  
G Gold  
S Silver  
B Bronze

## Medal Awards

Medal Awards for all Competitions are determined by the Judges on the following scale of points:

- Gold - Exhibits gaining 90.00 points and over;
- Silver - Exhibits gaining 82.00 but less than 90.00 points;
- Bronze - Exhibits gaining 74.00 but less than 82.00 points.



## Sydney Royal's expert panel congratulate strong oyster and prawn entries as results are announced.

Friday, 21<sup>st</sup> April 2023.

The 2023 Sydney Royal Fine Food Aquaculture, Sydney Rock Oyster and Prawn Champions have been announced today, with New South Wales' Tathra Oysters and Queensland's Gold Coast Marine Aquaculture claiming the top prizes.

Judged at the Sydney Royal Easter Show on Monday 17<sup>th</sup>, twenty-two exhibits went under the careful eye and tastebuds of this year's stellar judging panel, which included the likes of international guest judge Chef Martin Bosley, Department of Primary Industries Program leader for Aquaculture, Ian Lyall and Executive Chef's Colin Barker and Stewart Wallace.

Out of the twenty-two entries that made it into the final judging, twenty of these received a medal, with eight gold, seven silver and five bronze medals awarded.

Sydney Royal Aquaculture Chair of Judges, John Susman said that despite a difficult season for aquaculture producers, the quality presented was outstanding.

"What was most notable this year was the high standard of exhibits presented. The medal count speaks for itself, but all of our producers should be incredibly proud of the quality submitted," Susman said.

"In addition to the exhibits entered, the insight and knowledge our 2023 judging panel provided was extraordinary. We welcomed a range of experts from across the aquaculture field, from professors and fishmongers to Executive Chefs and restaurant owners, which ensured we could provide a holistic judging approach and deliver insightful feedback to exhibitors on how to further advance their products, which is what the competition is all about."

This will be Tathra Oyster's thirteenth win of the coveted Champion Sydney Royal Rock Oyster title since 2004. This year it claimed the win for its Nelson Lake Premium Bag.

Gold Coast Marine Aquaculture claimed Champion Prawn for the tenth time for its Gold Coast Tiger Prawns.

"I congratulate our champions, Tathra Oysters and Gold Coast Marine Aquaculture, on once again presenting products that represent the highest standard in Australian aquaculture," Susman said.

Sydney Royal Fine Food Chair Lachlan Bowtell reiterated this year's high standards.

"The quality of the products presented at this year's competition is a testament to the industry's resilience throughout challenging times," Bowtell said.

"There is a real value in entering competitions like the Sydney Royal and having your product benchmarked against some of the best on the market. This year we were able to invite our first International Judge, Martin Bosley, thanks to the support Chair, John Susman and the seafood agency, Fishtales, which elevated the judging panel once again.

“By having access to these industry leaders, and in particular an international perspective, exhibitors can gain individual product advice that can help shape their business moving forward.”

The full results of the 2023 winners will be available via the Sydney Royal [website](#).

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MEDIA RELEASE





## ***SPECIAL AWARDS***

### CHAMPION PRAWN (Class 1)

The Champion Prawn Perpetual Trophy, donated by Graham J Crouch.

Gold Coast Marine Aquaculture

Produced by Gold Coast Marine Aquaculture

Class No. 1 / Cat No. 2

Gold Coast Tiger Prawns - 16/20

### CHAMPION SYDNEY ROCK OYSTER (Class 2)

Prize (Annual Trophy) supported by the NSW Food Authority.

Tathra Oysters

Produced by Tathra Oysters

Class No. 2 / Cat No. 28

NELSON LAKE PREMIUM BAG

# From farm to fork, we work with industry to protect the fine foods of NSW



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and our Foodwise newsletter  
[www.foodauthority.nsw.gov.au/emailalerts](http://www.foodauthority.nsw.gov.au/emailalerts)



## PRAWNS

CLASS 1 - Prawns, Cooked. Any Species.

JUDGES' COMMENTS: Although a small show, it was exceptional in quality, showing excellence in craftsmanship, and aquaculture husbandry. Both Exhibits performed extremely well across all attributes. Special mention to the balanced flavour profiles, mouthfeel and texture.

- G 2 Gold Coast Marine Aquaculture, Gold Coast Tiger Prawns - 16/20 (Produced by Gold Coast Marine Aquaculture) 94.33
- G 1 Gold Coast Marine Aquaculture, Gold Coast Tiger Prawns - 10/15 (Produced by Gold Coast Marine Aquaculture) 90.33

## EXHIBITOR INDEX

Australia's Oyster Coast: Batemans Bay NSW  
 Gold Coast Marine Aquaculture: Woongoolba QLD  
 Harris Oysters: Congo NSW  
 Hawkesbury River Oyster Shed: Mooneymooney NSW  
 Hazelgrove Oysters: Pambula NSW  
 Montague Oysters: Narooma NSW  
 Tathra Oysters: Tathra NSW  
 Wapengo Rocks Wild Organic Oysters: Wapengo NSW

## OYSTERS

CLASS 2 - Sydney Rock Oysters

JUDGES' COMMENTS: Given variable weather conditions, Entries were of an excellent standard. Some freshwater impacts were evident. There were also minor inconsistencies in shape and freedom from overcatch. Overall, the flavour profile was outstanding. A few Exhibitors needed to pay attention to the flavour of oyster submitted, clearly impacted by freshwater runoff. Medal winners highlight the outstanding quality of the Sydney Rock Oyster and the quality of Exhibits show improvements from year to year.

- G 28 Tathra Oysters, NELSON LAKE PREMIUM BAG (Produced by Tathra Oysters) 95
- G 22 Australia's Oyster Coast, Appellation Oysters - Merimbula Bistro (Produced by Australia's Oyster Coast) 93.67
- G 19 Australia's Oyster Coast, Appellation Oysters - Shoalhaven Bistro (Produced by Australia's Oyster Coast) 92.17
- G 16 Hazelgrove Oysters, Hazelgrove Oysters - Medium (Produced by Hazelgrove Oysters) 91.83
- G 26 Tathra Oysters, NELSON LAKE BISTRO BAG (Produced by Tathra Oysters) 91.67
- G 11 Wapengo Rocks Wild Organic Oysters, Wapengo Rocks Wild Organic Oysters Bistro Grade (Produced by Wapengo Rocks Wild Organic Oysters) 90
- S 17 Harris Oysters, Harris Oysters - Wagonga Sandflat SRO - Bistro (Produced by Harris Oysters ) 88.83
- S 3 Wapengo Rocks Wild Organic Oysters, Wapengo Rocks Wild Organic Oysters Petite grade (Produced by Wapengo Rocks Wild Organic Oysters) 88.33
- S 29 Tathra Oysters, NELSONLAKE PREMIUM CYLINDER (Produced by Tathra Oysters) 88.33
- S 21 Australia's Oyster Coast, Appellation Oysters - Wapengo Bistro (Produced by Australia's Oyster Coast) 88.17
- S 33 Hazelgrove Oysters, Hazelgrove Oysters - Large (Produced by Hazelgrove Oysters) 85.7
- S 27 Tathra Oysters, NELSON LAKE BISTRO CYLINDER (Produced by Tathra Oysters) 84
- S 24 Wapengo Rocks Wild Organic Oysters, Wapengo Rocks Wild Organic Oysters Premium Grade (Produced by Wapengo Rocks Wild Organic Oysters) 82
- B 10 Australia's Oyster Coast, Appellation Oysters - Merimbula Bottle (Produced by Australia's Oyster Coast) 80.67
- B 14 Montague Oysters, Montague Oyster Wild Caught - Bistro (Produced by Montague Oysters P/L) 80.67
- B 23 Australia's Oyster Coast, Appellation Oysters - Narooma Wagonga Bistro (Produced by Australia's Oyster Coast) 78
- B 9 Australia's Oyster Coast, Appellation Oysters - Wapengo Bottle (Produced by Australia's Oyster Coast) 76.5
- B 7 Australia's Oyster Coast, Appellation Oysters - Shoalhaven Bottle (Produced by Australia's Oyster Coast) 75.67
- 31 Montague Oysters, Montague Oysters Wild Caught - Plate (Produced by Montague Oysters P/L) 70.67
- 34 Hawkesbury River Oyster Shed, Sydney Rock oysters - Plate (Produced by Hawkesbury River Oyster Shed) 70.67



THE ROYAL AGRICULTURAL SOCIETY OF NSW WOULD LIKE TO  
THANK ITS 2023 SPONSORS FOR SUPPORTING EXCELLENCE IN  
AUSTRALIAN AGRICULTURE AND REGIONAL COMMUNITIES



Food  
Authority



THE STAR  
SYDNEY



Wine Selectors



Royal Agricultural Society of NSW