



## SEAFOOD INDUSTRY VICTORIA

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### Media Release

May 16<sup>th</sup>, 2024

## Victorian seafood leaders celebrated in Melbourne.

More than 130 representatives from Victoria's seafood sector celebrated the best of their industry at Seafood Industry Victoria's award ceremony at Melbourne's Rydges Hotel on Thursday 9 May. Attendees included seafood producers, government officials, the Hon. Steven Dimopoulos (Minister for Outdoor Recreation), industry associations, seafood wholesalers, retailers and chefs. Seafood Industry Victoria worked closely with Rydges Hotel Executive Chef, Jack Clarke to showcase local seafood including wild caught snapper and flathead, salmon caviar produced in the Yarra Valley and Infinity Blue Barramundi grown in Werribee.

Seafood Industry Victoria CEO Matt Wassnig said the night was an opportunity to come together and celebrate achievement for an industry that is striving to provide locally sourced responsible seafood against a backdrop of increasing imported product.

"We are a lucky to have wonderful seafood producers, wholesalers and retailers who go the extra mile to provide Victorians with fresh, healthy and sustainable seafood. It's nice to be able to give back to the industry and celebrate their hard work and efforts," Mr Wassnig said.

The 2024 awards judges were impressed by the calibre of nominations and are thrilled to announce the following winners who now qualify for the National awards to be held in Hobart this September.

- **Primary Producer Award: Long Jetty Seafood** (Corner Inlet fisher) - Recognised for their unique professionalism in the industry and for constantly demonstrating leadership through a desire to innovate and improve.
- **Large Business Award: Jade Tiger Abalone** (aquaculture farm) - Jade Tiger Abalone are one of the top exporters of live Australian abalone worldwide and are renowned for their exceptional quality.
- **Small Business Award: Yarra Valley Caviar** (aquaculture farm) - Farmed sustainably and with excellent marketing and packaging, Yarra Valley Caviar is a standout business in Victoria's aquaculture sector.
- **Research, Development and Extension Award: Victorian Shellfish Hatchery** – By overcoming the complexities of culturing juvenile shellfish, VSH have addressed the production needs of Victorian mussel farmers and NSW oyster farmers.

- **Environment Award: Gary Ryan** (Warrnambool lobster fisher) - Conscious of the global issue surrounding microplastics in the marine environment, Gary began designing and building plastic free lobster pots.
- **Promotion Award: Wayne Cripps** (Port Franklin fisher) - Wayne is a fourth-generation commercial fisher who has authored children's books that ignite young people's imagination about marine life, including Charlie The Crayfish, Barry The Barracouta and Carla The Crab.
- **Restaurant Award: Taxi Kitchen** - A Melbourne institution with an unwavering commitment to excellence in seafood dining with menus carefully curated to showcase local seafood.
- **Take Away Award: San Remo Fisherman's Co-Op** - Recognised recently in the Delicious 100 magazine for its outstanding fish & chips, the Co-Op sits on the waterfront giving guests a view of the fishing boats owned by its members.
- **Seafood Experience Award: Portarlington Mussel Tours** - Mussel farmers Lance and Lizzie Wiffen have embraced the opportunity to create a boutique seafood experience in Port Phillip Bay that has immediately been a big hit with tourists.
- **Young Achiever Award: Stephanie Kaparos** - CEO of Clamms Seafood, Stephanie is a dynamic force in the seafood industry, embodying leadership and innovation from an upcoming generation.
- **Industry Ambassador Award: Jill Briggs** - Praised for over 25 years of working with members of the Australian seafood industry to develop skills through leadership and personal capacity programs.

The event was sponsored by the Victorian Fisheries Authority, Fisheries Research and Development Corporation, Australian Marine Safety Authority and Prime Safe. The seafood industry will be relying on a collaborative approach with Government to secure its future and sustainably grow local seafood supply for the Victorian public.

Seafood Industry Victoria CEO Matt Wassnig closed the night by saying: "Consumers are the real winners whenever they have an opportunity to access fresh, sustainable and local seafood thanks to our wonderful fishers, aquaculture producers and supply chain partners."

For images from the event please click here: [2024 Victorian Seafood Industry Awards Photography](#)

For further information please contact:

**Seafood Industry Victoria**

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### **About Seafood Industry Victoria**

For more than three decades, Seafood Industry Victoria (SIV) has been a strong, united voice for Victoria's commercial seafood industry, providing representation and services to help individuals, businesses and groups involved in the industry succeed in the ever-changing marketplace.

SIV strives to continue building and informing an ecologically sustainable and thriving seafood industry based on principles of equity and access, so that Victorian seafood can be enjoyed by everyone. To meet the people and see the places of Victoria's seafood industry visit

<https://www.victorianseafood.com.au/>.