

IN THE KITCHEN WITH

FREMANTLE OCTOPUS



GLOBALLY RESPECTED | PRECISION-GRADED | IN A CLASS OF ITS OWN



Trusted by premium foodservice operators worldwide, octopus that's sustainable, provenance assured, wild caught in Western Australia and prepared to the highest standard.

RESPONSIBLY SOURCED FOR CULINARY GREATNESS, FREMANTLE OCTOPUS IS CHOSEN BY THE WORLD'S BEST CHEFS WHO TAKE EXCEPTIONAL PRIDE IN THEIR DISHES TO DELIVER AN OUTSTANDING CULINARY EXPERIENCE, EVERY SINGLE TIME.

Transforming a vision into reality is easy with Fremantle Octopus, with each tentacle hand graded for consistency, size and quality, offering plate ready integrity.

Tentacles are packed cleaned and are 100% natural with no beaks, guts, glazing, preservatives or additives, ever.

Delivering excellent cost-to-plate efficiency due to their high yield, tentacles are available frozen raw or cooked, ideal for:

- Mediterranean & Contemporary Cuisine
- Japanese & Izakaya Concepts
- Tapas Menus
- High-end Seafood Restaurants
- Hotel, Bar & Banquet Service



RAW OCTOPUS TENTACLES

VERSATILE | BESPOKE
ENDLESS POSSIBILITIES

A multiple winner of the MSC Best Sustainable Seafood Product Award in Australia.

Prepared and packed for discerning chefs who are ready to create culinary excellence, by offering:

- Consistent sizing for portion control.
- Superb texture.
- Excellent char performance.
- Clean, sweet ocean flavour.
- Strong yield retention.

Available as:

ORT-L-MSC

1kg (2.2 lb)
Large: 5-7 tentacles
130g - 229g each
Avg. 180g / 6oz each

Packed in High-Temperature Food Grade Sous Vide Vacuum Pouches 5 x 1kg per case

ORT-XL-MSC

1kg (2.2 lb)
Extra Large: 3-4 tentacles
230g - 400g each
Avg. 315g / 11oz each

Packed in High-Temperature Food Grade Sous Vide Vacuum Pouches 5 x 1kg per case



COOKED OCTOPUS TENTACLES

LABOR-SAVING | CHEF-READY
CONSISTENTLY TENDER

Sous vide with cooking juices included, ideal for jus, stocks and sauces.

Delivers a ready to use solution which offers:

- Reduced labour and prep time.
- Minimal waste.
- Consistent tenderness.
- Delicate ocean flavour.
- Premium presentation.
- Solutions for banquet and high-volume programs.

Available as:

OCT-L-MSC

1kg (2.2 lb)
Large: 5-7 tentacles
90g - 150g each
Avg. 120g / 4oz each

Packed in High-Temperature Food Grade Sous Vide Vacuum Pouches 5 x 1kg per case

OCT-200g/7oz-MSC

Portion Control/Retail
2-3 tentacles
50g - 80g each
Avg. 65g / 2oz each

Packed in High-Temperature Food Grade Sous Vide Vacuum Pouches 14 x 200g per case

MARINATED OCTOPUS TENTACLES

OUR ORIGINAL PRODUCT

Available as 250g | 500g | 5kg

Steamed bite sized Octopus medallions immersed in a blend of mild chilli, garlic, herbs and spices. Whether at home, in a bar, topped on a pizza or tossed through a salad, these tender morsels are a versatile culinary delight.

ORIGIN

Wild caught in the pristine coastal waters of Western Australia.

SPECIES

Western Rock Octopus (*Octopus djinda*).

FLAVOUR

Slightly sweet with a refreshing clean ocean taste and delicate richness.

TEXTURE

Naturally tender with a firm texture and luscious juicy mouthfeel once cooked.

NUTRITION

100% natural with no additives or preservatives, and high nutritional value as a centre of plate protein.

PACKAGING

Packaged in high temperature food grade safe sous vide cooking pouches, ready to cook in as required.

YIELD

Cooking tests indicate consistently strong yield retention compared to other species.

SUPPLY

Year-round fishing ensures consistent supply stability.