



Complete Seafood

Your seafood partner

TRADE CATALOGUE & PRODUCT CODES



Backed by Complete Food Services Built for Australia's best kitchens

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ABOUT CFS SEAFOOD

With over 30 years of foodservice experience, Complete Food Services is expanding into seafood — bringing the same reliability, consistency and service you already know, now with a dedicated seafood range for hospitality and foodservice operators.

How we keep seafood at its best

Sourcing:

Our buyers hand-select from Australia's docks and wharves each morning, working with trusted fishers and farms to support responsible, well-managed supply.

Preparation:

Skilled fishmongers fillet and portion with care, so product arrives kitchen-ready and handled to preserve freshness and flavour.

Distribution:

A refrigerated distribution network helps maintain the cold chain, supporting timely deliveries that arrive crisp and cold.

Experience:

Decades of foodservice relationships help us secure quality product at competitive prices — with a team that understands service-day pressure.

SUSTAINABILITY & RESPONSIBLE SEAFOOD SOURCING

At Complete Seafood, responsible sourcing and sustainability are fundamental to how we operate. The seafood industry depends on healthy oceans, responsible fisheries and transparent supply chains. Our goal is to ensure the seafood available today remains available for future generations of chefs and diners.

We work closely with trusted fisheries, aquaculture producers and supply partners who share a commitment to ethical harvesting, sustainable stock management and responsible environmental practices. This includes working with fisheries that operate within regulated quotas, respect seasonal availability and use fishing methods designed to minimise environmental impact.

By focusing on carefully selected producers and fisheries, we help chefs serve seafood with confidence while supporting responsible fishing communities across Australia and internationally.

Traceability & Transparency

Understanding where seafood comes from is increasingly important for chefs and customers alike. Our supply chain is built around clear product identification and traceability, ensuring our customers have visibility over species, origin and handling practices.

We maintain strong relationships with fishermen, aquaculture farms and processors so that the journey of the product, from the water through to the kitchen, remains transparent and accountable. This approach supports chefs who want to communicate provenance and sustainability with confidence on their menus.

Working with Responsible Fisheries

Our sourcing approach aligns with recognised seafood sustainability frameworks and scientific guidance used throughout the Australian

seafood industry, including organisations such as:

- Australian Fisheries Management Authority (AFMA)
- Fisheries Research & Development Corporation (FRDC)
- Status of Australian Fish Stocks (SAFS)
- Marine Stewardship Council (MSC)
- Aquaculture Stewardship Council (ASC)

These frameworks help guide responsible fishing, aquaculture management and long-term fish stock protection.

Minimising Waste Across the Supply Chain

Sustainability extends beyond how seafood is caught. At Complete Seafood, we also focus on reducing waste across our processing and distribution operations.

Where possible, fish by-products such as bones, frames and roe are redirected for culinary use or secondary food production, ensuring valuable resources are utilised rather than discarded. Many seafood by-products can be repurposed for stocks, sauces and other food applications, helping maximise the use of each catch.

This philosophy supports both environmental responsibility and efficient foodservice operations.

Packaging & Logistics

We continue to explore practical ways to reduce our operational footprint, including improvements to packaging, handling systems and delivery logistics.

Reusable transport solutions and improved processing systems help minimise packaging waste while maintaining strict food safety and cold-chain standards throughout the distribution process.

These operational improvements allow us to support both environmental responsibility and consistent product quality.



SALMON ATLANTIC & OCEAN TROUT TASMANIAN

Our fresh salmon is sourced from trusted Tasmanian aquaculture farms and producers, ensuring consistent quality, premium provenance and year-round supply. These companies include Huon Salmon, Tassal Salmon and Petuna Salmon and Ocean Trout as well as imported New Zealand Fresh salmon, such as Ōra King Salmon and Akaroa Salmon.

To support the needs of professional kitchens, the range is available in multiple cuts, and specifications, with additional value-added processing in our Victorian-based production facility. This allows chefs to receive precisely cut portions, (for costing purposes), consistent sizing and minimal preparation time in the kitchen.

Example range includes:

Salmon – Atlantic, Tasmanian Huon / Tassal / Petuna
Salmon – NZ King and ORA King, NZ Akaroa
Trout – Ocean | Petuna
Trout – Rainbow | Goulburn River Trout

- Fresh and frozen Australian and imported supply options
- Whole fish, sides and premium fillets
- Portion-controlled cuts tailored to food service requirements
- Strict cold-chain management



BARRAMUNDI

Our fresh Australian farmed barramundi is sourced primarily through our preferred partnership with Infinity Blue Barramundi, a premium producer recognised for its quality, sustainability and consistency.

Infinity Blue Barramundi is grown across two exceptional Australian farming regions. In Far North Queensland, fish are raised in the pristine tropical waters surrounding Etty Bay and the Daintree, where the warm saltwater environment produces full-flavoured premium barramundi. Complementing this, Infinity Blue also operates a Victorian aquaculture facility in Wyndham near Werribee, where barramundi are raised in naturally heated geothermal spring water drawn from deep underground aquifers.

These unique growing environments produce barramundi with firm white flesh, excellent fat balance and a clean, delicate flavour, making it a highly versatile and reliable fish for professional kitchens.

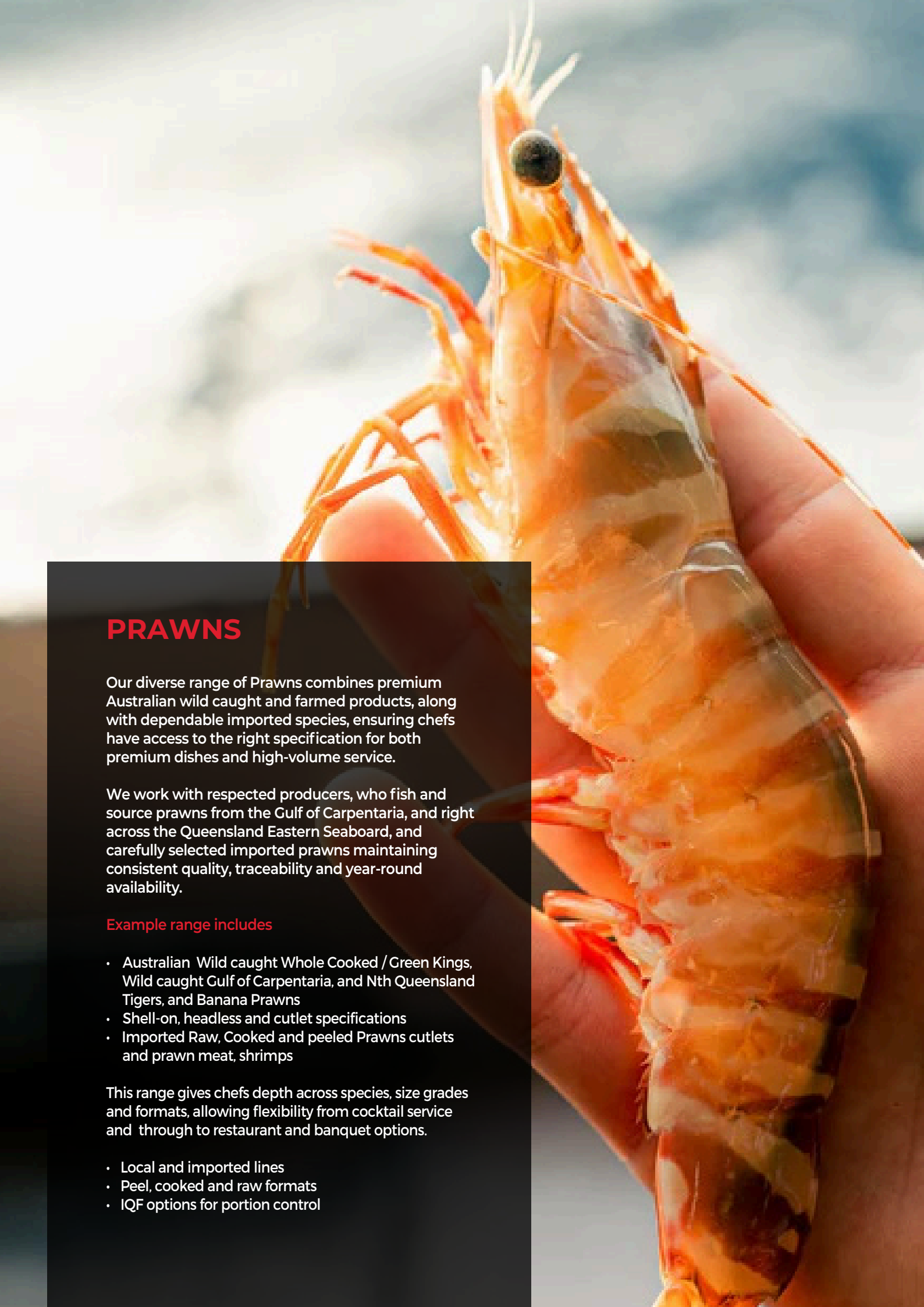
As our preferred barramundi supplier, Infinity Blue is the product we actively recommend and promote across our customer network whenever Australian farmed barramundi is requested.

To support foodservice operations, all fish can also be custom processed and portioned in our Victorian-based production facility, delivering consistent sizing, strong yields and reduced preparation time for busy kitchens.

Example preparation includes

- Whole, Butterflied, Boat-cut and fillet
- Skin-on and skin-off specifications
- Portion-control cuts tailored to chefs specific requirements

This structure provides chefs with flexibility across menu price points while maintaining premium Australian farmed barramundi as the hero fresh offering.



PRAWNS

Our diverse range of Prawns combines premium Australian wild caught and farmed products, along with dependable imported species, ensuring chefs have access to the right specification for both premium dishes and high-volume service.

We work with respected producers, who fish and source prawns from the Gulf of Carpentaria, and right across the Queensland Eastern Seaboard, and carefully selected imported prawns maintaining consistent quality, traceability and year-round availability.

Example range includes

- Australian Wild caught Whole Cooked / Green Kings, Wild caught Gulf of Carpentaria, and Nth Queensland Tigers, and Banana Prawns
- Shell-on, headless and cutlet specifications
- Imported Raw, Cooked and peeled Prawns cutlets and prawn meat, shrimps

This range gives chefs depth across species, size grades and formats, allowing flexibility from cocktail service and through to restaurant and banquet options.

- Local and imported lines
- Peel, cooked and raw formats
- IQF options for portion control

OYSTERS

Our oyster range showcases premium oysters sourced from respected growers across Australia's leading oyster regions. Carefully selected for quality and consistency, the range offers chefs a choice of species, growing regions and service formats to suit a variety of menu styles.

From classic raw service to grilled preparations and cooked oyster dishes with sauces or toppings, this selection provides flexibility while maintaining reliable quality, flavour and presentation.

Pacific Oysters

- Fast growing usually 12-18 months, Briny and buttery taste
- South Australia, Coffin Bay, Smoky Bay, Streaky Bay
- Tasmanian, Boomer Bay, Little Swanport, Pittwater, Pipe Clay, Barilla Bay
- Miyagi and Royal Miyagi oysters, Boomer Bay

NSW Rock Oysters

- Slow growing 2.5 years -4 years, salty, smooth, savoury taste with a clean mineral finish
- Sydney Rock Oysters, and Appellation
- Sourced from Merimbula, Wapengo, Narooma, Clyde River, Batemans Bay, Pambula, Shoalhaven, Wallis Lakes.

Albany Rock Oysters West Australian Leeuwin Coast (Oyster Harbour)

- Slow growing 2-3 years
- Known for a unique flavour creamy, mineral rich, ocean brine with a crisp slightly sweet finish
- Available only from October -May

Angasi Oyster

- Australia's native oyster
- Rich earthy, similar to the French Belon oyster
- Rare and hard to farm

Preparations Available

- Live oysters (in shell / unshucked)
- Shucked oysters
- Shucked oysters on the half shell (lid off)
- Shucked oysters with lid on (top shell replaced for presentation)
- Handling and storage advice available from our seafood team

Typical Oyster sizing

- Bistro size - typically 50-60mm oysters,
- Plate size - typically 60-70mm oysters,
- Standard/Large typically 70-85mm oysters
- Ask our team for current origin, species and seasonal availability





KINGFISH AND YELLOWTAIL

Our kingfish range features premium Hiramasa and Yellowtail Kingfish, highly regarded by chefs for their clean flavour, firm texture and exceptional versatility. Carefully sourced from respected producers, these fish are raised in pristine marine environments and harvested to ensure consistent quality and freshness.

Kingfish is prized for its silky, white flesh and balanced natural oils, making it ideal for a wide range of applications including sashimi, crudo, ceviche, grilling and pan-searing. Its clean taste and reliable structure allow chefs to present refined seafood dishes while maintaining excellent yield and consistency in the kitchen.

Available whole or custom portioned through our Victorian processing facility, our kingfish range supports professional kitchens with consistent sizing, minimal waste and dependable supply.

Example range includes

- Sashimi Grade farmed in the Spencer Gulf SA by Clean Seas



AQUNA SUSTAINABLE PREMIUM MURRAY COD

Grown in ponds based in
the Riverina, NSW

Aquna Sustainable Murray Cod is Australia's premium native freshwater fish, responsibly farmed in large open ponds across the Riverina region of New South Wales, within the natural environment of the Murray-Darling Basin. These land-based aquaculture farms replicate the cod's native river conditions, allowing the fish to grow in clean freshwater while maintaining exceptional quality and consistency.

The fish are raised using carefully managed farming systems that prioritise traceability, fish welfare and environmental sustainability, with no antibiotics or hormones used during the grow-out process.

Highly regarded by chefs, Aquna Murray Cod is known for its snow-white flesh, delicate flavour and buttery texture, making it ideal for a wide range of applications including pan-searing, roasting and grilling.

As Australia's leading producer of sustainably farmed Murray cod, Aquna provides chefs with a premium, responsibly grown fish that combines excellent eating quality with consistent year-round supply.



CRUSTACEANS

BUGS AND CRABS

Our bugs and crab range brings together a selection of premium Australian and imported species, giving chefs access to versatile crustaceans suited to a wide range of menu applications. The range includes whole cooked and green Queensland bugs, imported half-split bugs for convenient preparation, as well as blue swimmer crabs and crab meat sourced from South Australia and Victoria.

We also offer wild-caught spanner crabs and crab meat from the waters between Fraser Island and the Sunshine Coast, prized for their sweet flavour and delicate texture. For modern Asian and fusion menus, our range includes soft shell crabs sourced from Vietnam, Thailand and Indonesia, ideal for frying, bao, tacos and tempura-style dishes.

To complete the range, we supply premium king crab legs, both cooked and raw, sourced from Canadian and Alaskan fisheries, offering chefs a premium centrepiece product for high-end seafood menus.

Together, this range provides chefs with consistent quality, multiple preparation formats and reliable supply, supporting everything from casual seafood dishes to premium seafood presentations. Example range includes.

- Whole cooked and Green Queensland and Imported
- Half split Bugs (Imported)
- Blue swimmer crabs and crabmeat SA and Victorian
- Spanner Crabs, and meat cooked and raw, between Fraser Island and the Sunshine Coast
- Crabs Soft Shell, Vietnamese, Thailand and Indonesia
- King Crab Legs Cooked and Raw, Canadian and Alaskan

Lobsters (Crayfish)

Our lobster and crayfish range brings together premium Australian and imported products, giving chefs access to some of the most sought-after crustaceans available.

The selection includes live Southern Rock Lobster sourced from Tasmania, South Australia and Victoria, prized for its sweet, firm flesh and exceptional presentation, making it a standout product for premium seafood menus.

The range also features Western Australian rock lobster available frozen whole cooked and half-split, providing consistent quality and convenience for foodservice operations. For portion control and versatility, we supply lobster tails from both Australian and carefully selected imported species, suitable for grilling, roasting and premium plated dishes.

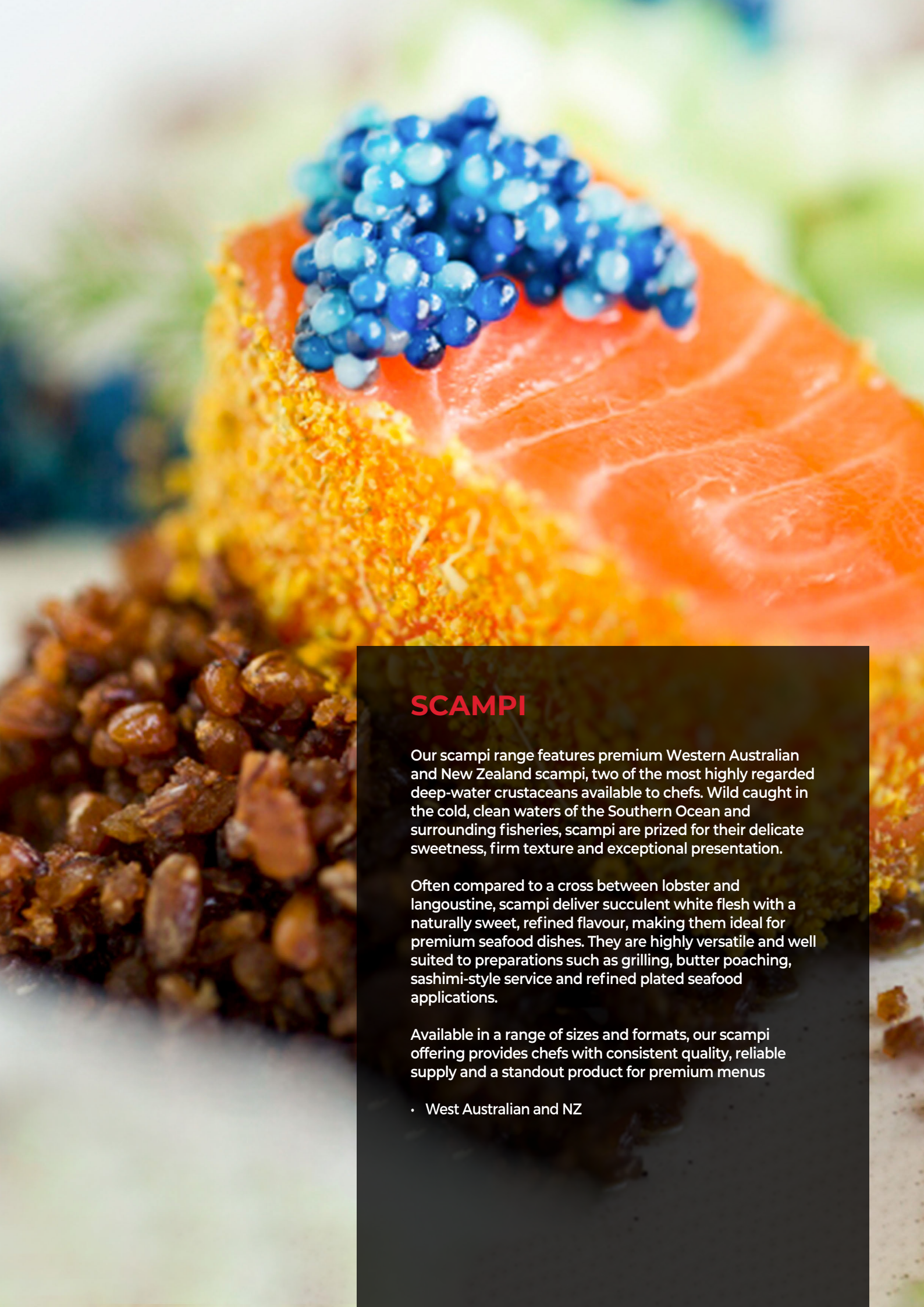
Complementing the Australian offering are Canadian lobsters available whole cooked or half-cut and blanched, alongside lobster meat for ready-to-use applications such as pastas, salads, seafood rolls and premium seafood preparations.

Together, this range provides chefs with multiple formats, reliable supply and consistent quality, supporting everything from refined fine-dining presentations through to versatile menu applications.

Example range includes

- Live Southern Rock, Tasmanian, SA and Victorian.
- WA frozen whole cooked, and Half split
- Lobster Tails Australian and imported species
- Canadian lobsters whole cooked, Half cut blanched
- Lobster meat





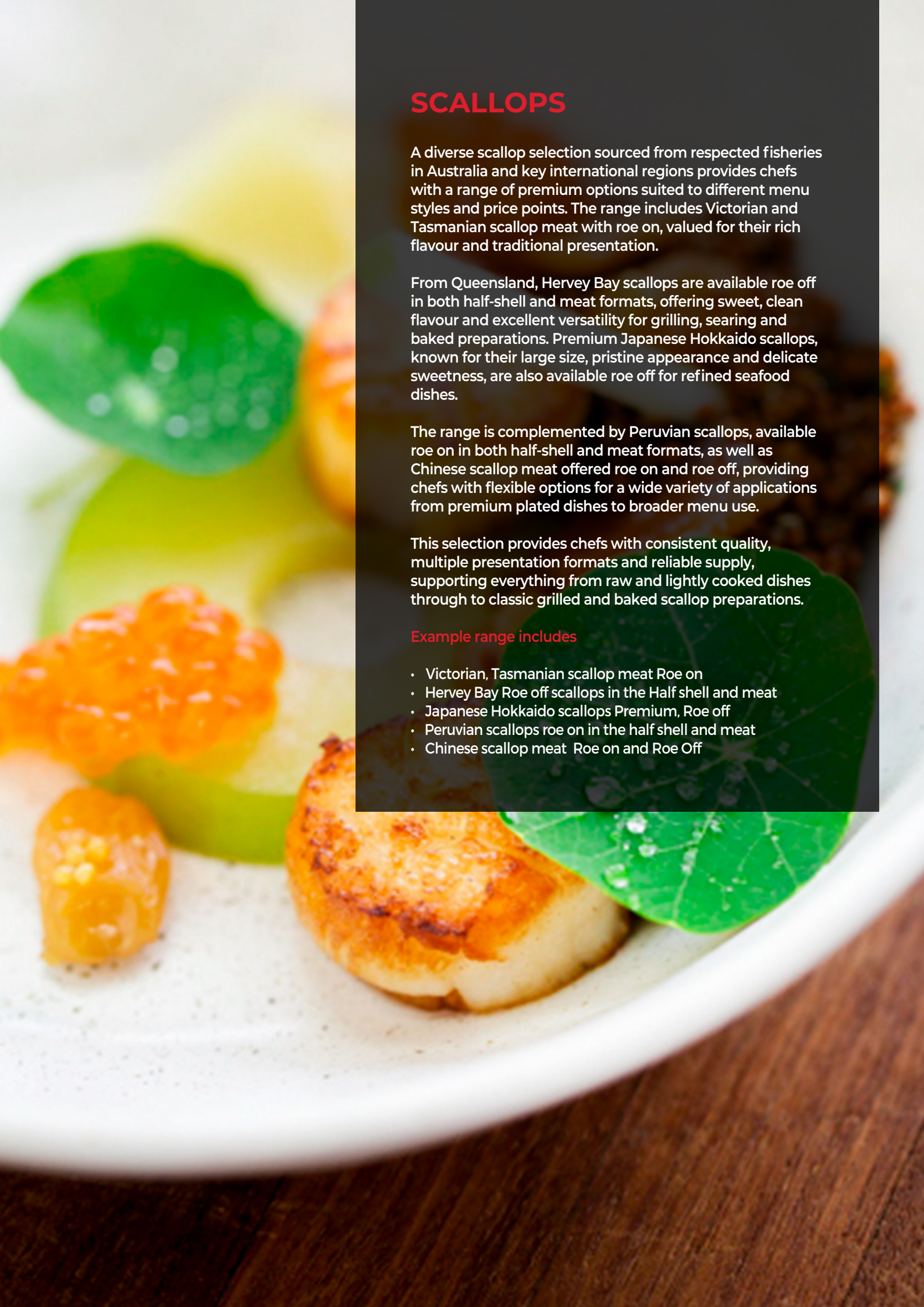
SCAMPI

Our scampi range features premium Western Australian and New Zealand scampi, two of the most highly regarded deep-water crustaceans available to chefs. Wild caught in the cold, clean waters of the Southern Ocean and surrounding fisheries, scampi are prized for their delicate sweetness, firm texture and exceptional presentation.

Often compared to a cross between lobster and langoustine, scampi deliver succulent white flesh with a naturally sweet, refined flavour, making them ideal for premium seafood dishes. They are highly versatile and well suited to preparations such as grilling, butter poaching, sashimi-style service and refined plated seafood applications.

Available in a range of sizes and formats, our scampi offering provides chefs with consistent quality, reliable supply and a standout product for premium menus

- West Australian and NZ



SCALLOPS

A diverse scallop selection sourced from respected fisheries in Australia and key international regions provides chefs with a range of premium options suited to different menu styles and price points. The range includes Victorian and Tasmanian scallop meat with roe on, valued for their rich flavour and traditional presentation.

From Queensland, Hervey Bay scallops are available roe off in both half-shell and meat formats, offering sweet, clean flavour and excellent versatility for grilling, searing and baked preparations. Premium Japanese Hokkaido scallops, known for their large size, pristine appearance and delicate sweetness, are also available roe off for refined seafood dishes.

The range is complemented by Peruvian scallops, available roe on in both half-shell and meat formats, as well as Chinese scallop meat offered roe on and roe off, providing chefs with flexible options for a wide variety of applications from premium plated dishes to broader menu use.

This selection provides chefs with consistent quality, multiple presentation formats and reliable supply, supporting everything from raw and lightly cooked dishes through to classic grilled and baked scallop preparations.

Example range includes

- Victorian, Tasmanian scallop meat Roe on
- Hervey Bay Roe off scallops in the Half shell and meat
- Japanese Hokkaido scallops Premium, Roe off
- Peruvian scallops roe on in the half shell and meat
- Chinese scallop meat Roe on and Roe Off

FRESH WILD CAUGHT, AUSTRALIAN AND NZ

A dependable range of Australian and New Zealand and wild-caught species offering consistent supply, excellent yield and strong value across a wide variety of kitchen applications. Australian and New Zealand fisheries are globally recognised for their strict quota management and sustainable harvesting systems, helping ensure stable year-round availability while supporting responsible fishing practices.

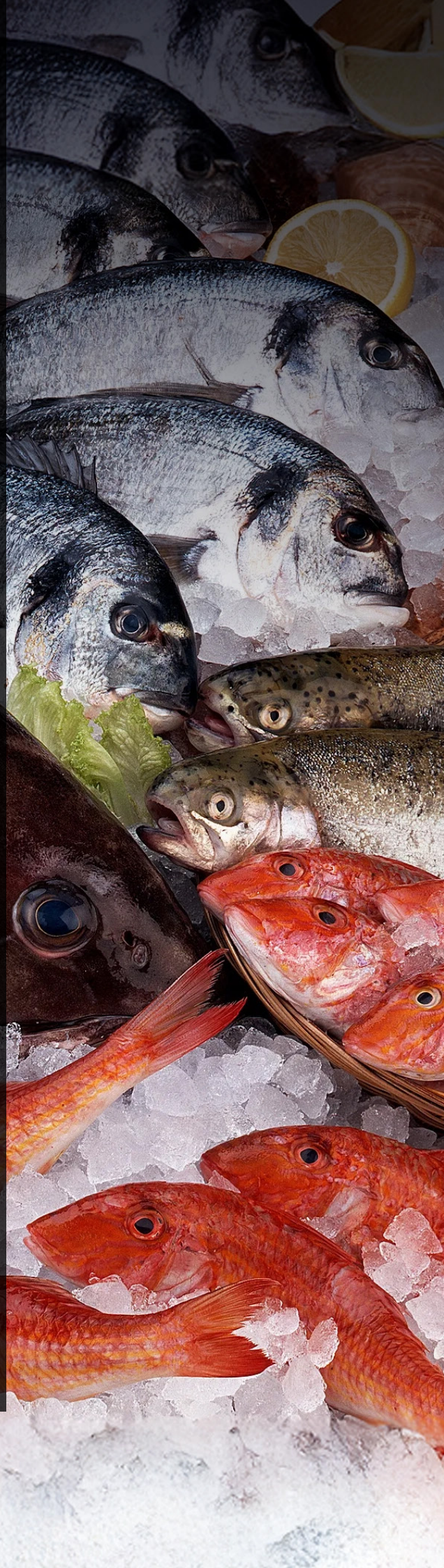
This selection features bright, clean, premium wild-caught species suited to modern restaurant menus, from sashimi-grade fish through to species ideal for grilling, pan-searing and classic seafood preparations. The program focuses on consistent quality, careful handling and chef-ready formats, giving kitchens reliable centre-of-plate seafood options and versatile species suited to daily specials and evolving menu styles.

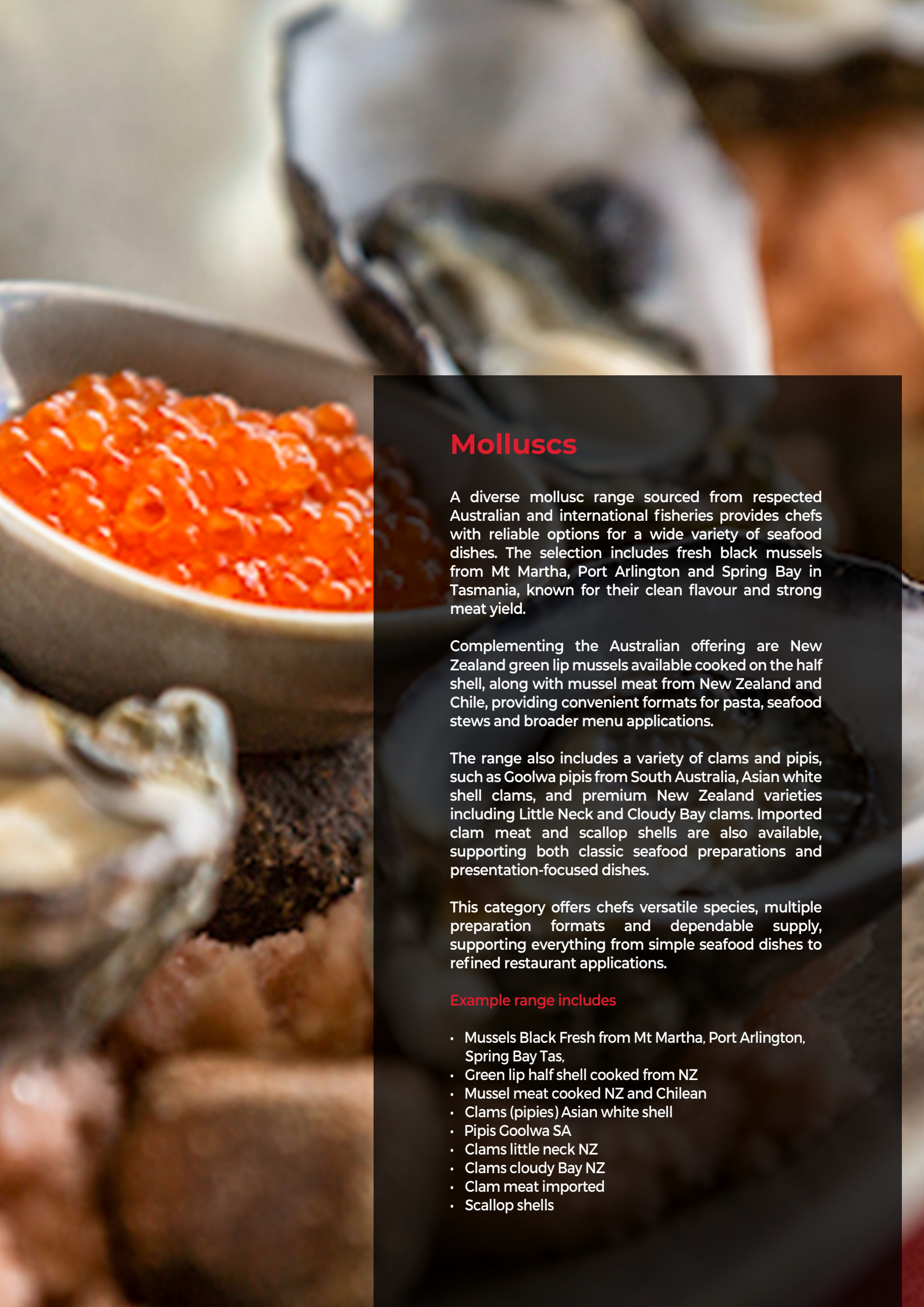
- Ideal for crudo, sashimi, grill and pan applications (species dependent)
- Chef-friendly cuts including whole fish and fillets
- Skin-on and skin-off specifications available
- Consistent cold-chain handling to maintain freshness

Example species include whole, skin on and skin off, Portions:

- Blue Grenadier
- Blueeye / Hapuka (Aust & NZ)
- Calamari (Locally caught)
- Dory - John Dory, Mirror Dory, King Dory
- Flathead - Sand, Tiger
- Flake - Gummy
- Flounders
- Gold Band Snapper (Tropical)
- Gurnard
- King George Whiting
- Ling (Rockling) - Aust & NZ
- Orange Roughy
- Marlin
- Monkfish (Stargazer)
- Nanagai (Red Fish)
- Red Snapper (Saddletail) - Tropical
- Snapper - Whole Large, Baby Snapper (Local & NZ)
- Spanish Mackerel
- Swordfish
- Trumpeter - Tas & NZ
- Tuna - Yellowfin, Bluefin, Bigeye (Local)

***Plus other species available
(depending on seasonality)





Molluscs

A diverse mollusc range sourced from respected Australian and international fisheries provides chefs with reliable options for a wide variety of seafood dishes. The selection includes fresh black mussels from Mt Martha, Port Arlington and Spring Bay in Tasmania, known for their clean flavour and strong meat yield.

Complementing the Australian offering are New Zealand green lip mussels available cooked on the half shell, along with mussel meat from New Zealand and Chile, providing convenient formats for pasta, seafood stews and broader menu applications.

The range also includes a variety of clams and pipis, such as Goolwa pipis from South Australia, Asian white shell clams, and premium New Zealand varieties including Little Neck and Cloudy Bay clams. Imported clam meat and scallop shells are also available, supporting both classic seafood preparations and presentation-focused dishes.

This category offers chefs versatile species, multiple preparation formats and dependable supply, supporting everything from simple seafood dishes to refined restaurant applications.

Example range includes

- Mussels Black Fresh from Mt Martha, Port Arlington, Spring Bay Tas,
- Green lip half shell cooked from NZ
- Mussel meat cooked NZ and Chilean
- Clams (pipies) Asian white shell
- Pipis Goolwa SA
- Clams little neck NZ
- Clams cloudy Bay NZ
- Clam meat imported
- Scallop shells

SEAFOOD VARIETIES FROZEN

An extensive frozen seafood selection sourced from Australia and leading international fisheries provides chefs with reliable access to high-quality species in convenient formats. The range includes fillets, loins and portion-controlled cuts designed to support consistent menu execution while maintaining strong yields and minimal preparation time in the kitchen.

Key species within the range include barramundi fillets and portions from Vietnam, Thailand and Sri Lanka, Norwegian smoked salmon fillets and portions, yellowfin tuna saku blocks, and gold band snapper portions sourced from Vietnam and Indonesia. Premium deep-water species such as Black Cod (Sablefish) from Alaska and Canada, prized for its rich, buttery texture, and Glacier 52 Toothfish from the sub-Antarctic waters of Heard Island, often referred to as “white gold” or the “Wagyu of the sea,” provide chefs with exceptional centre-of-plate seafood options.

The range is further complemented by whole New Zealand flounders, whitebait and traditional bacalao (salted cod), offering chefs a broad selection of species suited to a variety of cuisines and menu styles.

CFS Seafood maintains a large and evolving frozen seafood portfolio. If a specific species or product is required, the team will work closely with chefs and buyers to source and supply the product whenever available.

Example range includes

- Fillets and portions
- Barramundi Fillets and portions, Vietnam, Thailand, Sri Lanka
- Salmon smoked fillets and portions Norwegian
- Tuna Yellowfin Loins Saku Block
- Gold band snapper portions Vietnam, Indonesia
- Black Cod (Sable Fish) H/G, and Fillets Deep sea North Pacific prized fish, Alaska, Canada
- Toothfish Glacier 52 fillets and portions also called “white gold, or Wagyu of the sea Sub -Antarctic Heard Island”
- Whole flounders NZ
- Whitebait
- Baccala Salted Cod





SMOKED & MARINATED SEAFOOD

A carefully selected range of smoked, cured and marinated seafood products designed to add depth of flavour and convenience across modern menus. These products are ideal for charcuterie boards, breakfast service, canapés, salads and premium seafood plates, offering chefs ready-to-use ingredients with strong visual appeal and consistent quality.

The range includes both traditional Australian and European-style smoked seafood and contemporary cured products, alongside specialty imported items used widely in restaurants and catering operations.

- Hot and cold smoked seafood options
- Sliced, unsliced and banquet formats available
- Ready-to-serve products ideal for catering and plated service
- Marinated and preserved seafood specialties

Example range includes:

- Smoked Salmon Hot and cold (sliced and unsliced) Tasmanian and Norwegian
- Smoked Ocean Trout Tasmanian sliced and unsliced , also Norwegian smoked salmon
- King and Ora King Smoked Salmon and portions
- Akaroa New Zealand Smoked Salmon
- Smoked Cod
- Smoked Eel
- Smoked Salmon Pieces
- Salmon Gravlax (sliced) (marinated)
- Smoked Rainbow Trout Fillets
- White Anchovies in Extra Virgin Olive Oil
- Caviar Yarra Valley

This category provides chefs with ready-to-use premium seafood products that bring depth, flavour and convenience to both casual and refined menu applications.



ENQUIRIES

To request the latest catalogue PDF, item codes by venue type, or today's availability, contact your CFS representative or the seafood team

Note: Fresh wild-caught lines are subject to market conditions and seasonality.