



premium fish, wild Territory
Australia's Saltwater Barramundi

www.humptydoobarramundi.com.au





The Farm

Humpty Doo Barramundi is located in remote wilderness on the banks of the majestic Adelaide River halfway between Darwin and Kakadu National Park. Surrounded by lush mangroves and virgin tropical savannah, the farm's unique bio system has been designed to have minimal impact on the surrounding environment, whilst providing a natural habitat for a range of native animals, birds and marine species. The sustainable water reticulation system developed by the farm delivers consistent water quality of pristine salt water throughout the year.

At Humpty Doo Barramundi, sustainability is more than an operating practice; it is an ethic which runs deep through the DNA of the business.

The environmental credentials of Humpty Doo Barramundi are first tier, surpassing the legal and commercial requirements. Third party sustainable certification, coupled with a commitment to eco efficiency, has resulted in the development of habitat for native flora and fauna, whilst producing a premium quality fish.

As a Best Aquaculture Practices certified facility, Humpty Doo Barramundi maintains a holistic approach to sustainability, considering the health of the environment, the barramundi and the consumer. Humpty Doo Barramundi are also certified sustainable under The Australian Sustainably Farmed Barramundi Certification Program.







The Fish

The award winning Humpty Doo Barramundi is characterised by its superb eating quality.

The flesh of the fillet carries unique intermuscular marbling, delivering a clean, firm flesh which, when cooked, renders into a sweet, moist and scalloping flesh with notes of mushroom, kelp and steamed lettuce.

The fish carries a thin layer of fat under the skin, making it ideal for crisp-skin cooking.

The “wings”, belly and head are especially suited to highly flavoured and high heat preparations where the high fat content delivers an unctuous texture and lasting deep, rich flavour.

Humpty Doo Barramundi is the only farm in Australia producing consistent, saltwater plate sized barramundi, year round. Size graded to 400-600gm, 600-800gm & 800-1000gm; the Humpty Doo Barramundi plate sized fish exhibit the same high quality culinary standards of the large fish, with the convenience of consistency and continuity.









For sales enquiries please contact:
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