



Royal Agricultural Society of NSW

Catalogue

Sydney Royal
Fine Food Show -
Aquaculture

February 2026
Sydney Showground
Sydney Olympic Park
www.rasnsw.com.au

Sydney Royal
SINCE 1822



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Royal Agricultural Society of NSW

Thank you from the President



On behalf of the Council of the Royal Agricultural Society of NSW (RAS), I want to extend heartfelt thanks to everyone who took part in this year's Wine, Beer & Cider, Distilled Spirits, Cheese & Dairy Produce, and Fine Food competitions. Your passion, craft and dedication truly embody the spirit of Australian agriculture and food production and are at the heart of everything we do.

Since 1822, the RAS has been driven by a simple but powerful purpose: to ignite a shared pride in Australia's agricultural excellence and inspire continuous improvement in Australian produce. That vision lives on through our competitions, which not only celebrate quality and innovation but also shape the future of our industries. Your entries, expertise and commitment help set the standard for what's possible.

A special thank you goes to our Judges, Officials, Stewards, and all volunteers, whose generosity and professionalism ensure the integrity and success of every event. And to our industry experts and our staff – your energy, enthusiasm and attention to detail bring these competitions to life. We couldn't do it without you.

Thank you for your participation and for the passion you bring to your craft. As we celebrate another year of Australian agricultural achievement, I hope your Sydney Royal experience was memorable. We'd be delighted to see you again next year.

A handwritten signature in black ink, reading "John C. Bennett".

John C. Bennett, OAM
President, Royal Agricultural Society of NSW

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DISCLAIMER

The information contained in this publication is for the purpose of providing information to our Exhibitors and Show patrons. The information is correct at the time of printing, however, the information may be subject to change or amendments. Please check our websites for the most recent up to date information.

SYDNEY ROYAL EASTER SHOW - A DIVISION OF THE ROYAL AGRICULTURAL SOCIETY OF NSW (RAS) ABN 69 793 644 351

SYDNEY ROYAL FINE FOOD SHOW

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Mr Julian Lobb

Mr Ian Lyall

Mr Daniel May

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Mr Andrew Myers

Mr Wayne O'Connor

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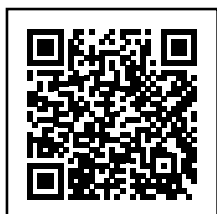
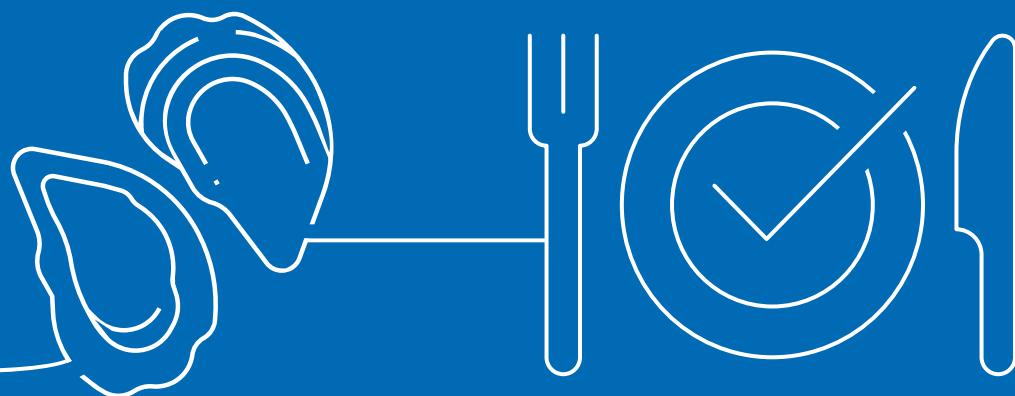
Ms Ruth Burns

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



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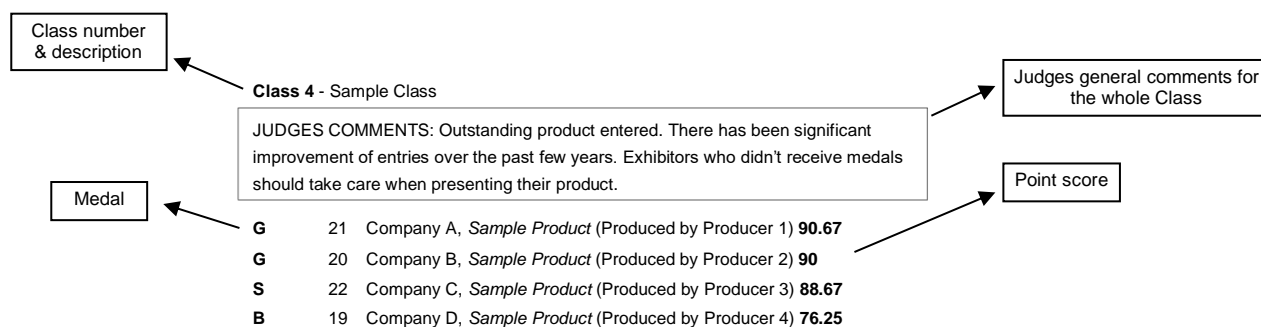


SPONSOR

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 points and over;

Silver - Exhibits gaining 82 but less than 90 points;

Bronze - Exhibits gaining 74 but less than 82 points.

New champions take centre-stage as Sydney Royal Aquaculture Competitions reveals its winners

Friday, 6 February 2026.

Australia's finest Sydney Rock Oysters have been put to the test in this year's Sydney Royal Fine Food Show - Aquaculture Competition, run by The Royal Agricultural Society of NSW, with both champion titles claimed by first-time winners.

Pambula's Sandingroove Oysters made an impressive competition debut, earning the top prize in the Commercial Sydney Rock Oyster category, while long-time entrants Wapengo Rocks Wild Organic Oysters took home the title of Champion Boutique Sydney Rock Oyster, a class that was introduced in 2024 to showcase smaller boutique-style farming operations.

Judging was held on Wednesday 4 February, where an expert panel tasted 38 oysters across the two classes, awarding 8 gold medals, 8 silver, and 11 bronze.

Sydney Royal Aquaculture Chair of Judges, John Susman, said this year's exhibitors demonstrated exceptional commitment to quality and craftsmanship.

"The quality of entries this year was truly outstanding. From across the NSW coastline, to Western Australia, the judges were impressed not only by the consistency, but by the exceptional flavour", Susman said.

"It is particularly exciting to see first-time champions this year, especially when an exhibitor has progressed through the competition over several years, taking on feedback, refining their product and ultimately producing a champion-winning oyster. It's a real testament to the value of the competition and the role it plays in supporting development within the industry."

The competition remains an important platform for oyster farmers and the industry at large, through the recognition of quality products, assessing products against industry standards, and providing important exhibitor feedback to help drive industry growth and excellence.

During judging, exhibits are assessed on a 100-point system with points deducted according to an oyster's uniformity, shape, and presentation, as well as its condition, colour, meat fullness, flavour, texture, and richness.

"Two-thirds of the judging score is focused squarely on culinary quality, with 60 of the 100 available points allocated to flavour and texture—so we're looking for true balance: briny and sweet, with a clean, delicious mineral finish on the back palate. Those characteristics aren't accidental—they're a direct reflection of each farmer's husbandry, growing and curation techniques, and ultimately their ability to manage (and express) the unique merroir of their estuary", Susman said.

"A highly skilled panel of judges from across the supply chain—oyster managers, wholesalers, distributors, retailers, chefs and sommeliers—assess entries using a system modelled on the proven wine show judging framework, with a clear purpose: to give consumers an identifiable, trustworthy guide to what excellence in Sydney Rock Oysters looks (and tastes) like."

MEDIA RELEASE

Established in 2001, this year's competition marks the first time judging has taken place outside the Sydney Royal Easter Show schedule, in a move to better align with the peak growing season for Sydney Rock Oysters, which typically runs from December to February.

The summer Aquaculture Competition officially launches the prestigious Sydney Royal Competition Program, with Cheese & Dairy Produce judging scheduled for next week, followed by Wine, Beer & Cider, and Distilled Spirits later in the year.

In August, the Sydney Royal Fine Food Show will continue its series of competitions including Branded Meat, Oil & Olives, Pasta, Professional Bakery, Smallgoods & Charcuterie, and Specialty Foods. A second Aquaculture Competition will also be held, catering to additional aquaculture products not included in the summer competition.

For further information, or to view the full list of results, please visit the [Sydney Royal Website](http://SydneyRoyalWebsite)

For interviews or photos, please contact:

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THE BEST OF THE BEST

19TH ANNUAL RAS OF NSW PRESIDENT'S MEDAL

Tathra Oysters, NSW - Winner 18th Annual President's Medal



Royal Agricultural Society of NSW

Australia's Premier Food & Beverage Award

The President's Medal is Australia's most prestigious award for food and beverage producers. Unlike other awards judged solely on taste, the Medal recognises excellence across the entire production cycle — from gate to plate.

Exhibitors are assessed on six integrated pillars: environmental sustainability, social responsibility, financial sustainability, climate and business shock resilience, succession and governance, and knowledge sharing and industry impact.

The 19th Annual President's Medal will draw from Champion and Trophy-winning Exhibits from the 2025 Sydney Royal Wine, Cheese & Dairy Produce, Fine Food, Beer & Cider, and Distilled Spirits competitions, examining and celebrating producers whose passion, innovation and leadership set a benchmark for the future of Australian agriculture.

To find out more www.rasnsww.com.au/presidentsmedal

SPECIAL AWARDS

CHAMPION BOUTIQUE SYDNEY ROCK OYSTER (Class 1)

Wapengo Rocks Wild Organic Oysters

Produced by Wapengo Rocks Wild Organic Oysters

Class No. 1 / Cat No. 1

PETITE GRADE

CHAMPION COMMERCIAL SYDNEY ROCK OYSTER (Class 2)

Annual Trophy sponsored by **NSW Food Authority.**

Sandingroove Oysters

Produced by Sandingroove Oysters

Class No. 2 / Cat No. 32

SANDINGROOVE OYSTERS - MEDIUM PAMBULA

OYSTERS

CLASS 1 - Sydney Rock Oysters - Boutique Volume

JUDGES' COMMENTS: Large variation across the Class.

Visually many entries looked good, with clean shell and attractive meat, but quite a few entries lacked complexity of flavour and richness.

- G** **1** WAPENGO ROCKS WILD ORGANIC OYSTERS, *PETITE GRADE* (Produced by Wapengo Rocks Wild Organic Oysters) **91.33**
- B** **2** HAZELGROVE OYSTERS, *PANBOOLA OYSTERS* (Produced by Panboola Oysters) **80.67**
- B** **4** WHEELERS OYSTER FARM PTY LTD, *TATHRA X MERIMBULA COLLAB* (Produced by James Wheeler) **77.33**
- 6** WAPENGO ROCKS WILD ORGANIC OYSTERS, *PREMIUM GRADE* (Produced by Wapengo Rocks Wild Organic Oysters) **71.33**
- 3** TATHRA OYSTERS, *NELSON LAGOON BISTRO CYLINDER* (Produced by TATHRA OYSTERS) **68.67**
- 5** ZEALAND'S OYSTERS, *SHOALHAVEN RIVER SYDNEY ROCK OYSTERS - PLATE* (Produced by Zealand's Oysters) **43.67**

CLASS 2 - Sydney Rock Oysters - Commercial Volume

JUDGES' COMMENTS: Under the circumstances, Judges were highly impressed with the selection and preparation of all Exhibits with the ongoing interpretation of the key markers of consistency and quality being clearly well understood. Overall, the Judges were excited about the ongoing improvement and interpretation for oyster excellence, as the increasing price at retail demands such commitment.

- G** **32** SANDINGROOVE OYSTERS, *SANDINGROOVE OYSTERS - MEDIUM PAMBULA* (Produced by Sandingroove Oysters) **92**
- G** **27** WAPENGO ROCKS WILD ORGANIC OYSTERS, *BISTRO GRADE* (Produced by Wapengo Rocks Wild Organic Oysters) **92**
- G** **13** LEEUWIN COAST, *LEEUWIN COAST ALBANY ROCK OYSTER - BOTTLE* (Produced by Leeuwin Coast) **91.67**
- G** **23** TATHRA OYSTERS, *NELSON LAGOON BISTRO BAG* (Produced by TATHRA OYSTERS) **90**
- G** **26** AUSTRALIA'S OYSTER COAST, *APPELLATION OYSTERS SHOALHAVEN BISTRO* (Produced by Australia's Oyster Coast) **90**
- G** **41** LEEUWIN COAST, *LEEUWIN COAST ALBANY ROCK OYSTER - PLATE* (Produced by Leeuwin Coast) **90**
- G** **44** TATHRA OYSTERS, *NELSON LAGOON PREMIUM BAG* (Produced by TATHRA OYSTERS) **90**
- S** **40** TATHRA OYSTERS, *NELSON LAGOON PREMIUM CYLINDER* (Produced by TATHRA OYSTERS) **88.33**
- S** **25** SANDINGROOVE OYSTERS, *SANDINGROOVE OYSTERS - MEDIUM MERIMBULA* (Produced by Sandingroove Oysters) **87**
- S** **33** LINDSAYS OYSTERS, *LINDSAYS OYSTERS SYDNEY ROCK OYSTER - BISTRO* (Produced by Lindsays Oysters) **86.67**
- S** **37** LEEUWIN COAST, *LEEUWIN COAST ALBANY ROCK OYSTER - BISTRO* (Produced by Leeuwin Coast) **86**

- S** **12** SANDINGROOVE OYSTERS, *SANDINGROOVE OYSTERS - SMALL MERIMBULA* (Produced by Sandingroove Oysters) **85**
- S** **22** THE NAMBUCCA OYSTER COMPANY, *L" IDEALE* (Produced by The Nambucca Oyster Company) **84.67**
- S** **24** GOODNIGHT OYSTERS, *GOODNIGHT OYSTERS SYDNEY ROCK BISTRO* (Produced by Goodnight Oysters) **83**
- S** **43** AQUACULTURE ENTERPRISES, *BISTRO* (Produced by Aquaculture Enterprises) **82.67**
- B** **29** AUSTRALIA'S OYSTER COAST, *APPELLATION OYSTERS MERIMBULA BISTRO* (Produced by Australia's Oyster Coast) **80.67**
- B** **8** BROADWATER OYSTERS, *SYDNEY ROCK OYSTER - COCKTAIL* (Produced by Broadwater Oysters) **79.33**
- B** **31** AUSTRALIA'S OYSTER COAST, *APPELLATION OYSTERS WAPENGO BISTRO* (Produced by Australia's Oyster Coast) **79.33**
- B** **34** STIRLING OYSTERS, *STIRLING OYSTERS* (Produced by Stirling Oysters) **79**
- B** **20** HAZELGROVE OYSTERS, *HAZELGROVE OYSTERS* (Produced by Hazelgrove Oysters) **78.67**
- B** **7** AUSTRALIA'S OYSTER COAST, *APPELLATION OYSTERS WAPENGO BOTTLE* (Produced by Australia's Oyster Coast) **78.33**
- B** **35** AQUACULTURE ENTERPRISES, *OYSTER BARN FARM GATE* (Produced by Aquaculture Enterprises) **78**
- B** **16** AUSTRALIA'S OYSTER COAST, *APPELLATION OYSTERS SHOALHAVEN BOTTLE* (Produced by Australia's Oyster Coast) **76.67**
- B** **11** SANDINGROOVE OYSTERS, *SANDINGROOVE OYSTERS - SMALL PAMBULA* (Produced by Sandingroove Oysters) **75**
- 21** WHEELERS OYSTER FARM PTY LTD, *HAND-PICKED GOURMET* (Produced by James Wheeler) **73.33**
- 36** BROADWATER OYSTERS, *SYDNEY ROCK OYSTERS - SELECT* (Produced by Broadwater Oysters) **72**
- 15** AUSTRALIA'S OYSTER COAST, *APPELLATION OYSTERS MERIMBULA BOTTLE* (Produced by Australia's Oyster Coast) **71.67**
- 19** THE NAMBUCCA OYSTER COMPANY, *LA COQUETTE* (Produced by The Nambucca Oyster Company) **71.67**
- 9** AQUACULTURE ENTERPRISES, *MGO BOTTLE* (Produced by Aquaculture enterprises) **69.33**
- 10** WHEELERS OYSTER FARM PTY LTD, *RETAIL GRADE* (Produced by James Wheeler) **64.33**
- 30** TUNSTEAD OYSTERS PTD LTD, *TUNSTEAD OYSTERS MEDIUM* (Produced by Tunstead oysters) **62**
- 39** BROADWATER OYSTERS, *SYDNEY ROCK OYSTERS - RESTAURANT* (Produced by Broadwater Oysters) **61.67**

INDEX TO EXHIBITORS

AQUACULTURE ENTERPRISES, Pambula NSW

https://www.instagram.com/the_oyster_barn/

AUSTRALIA'S OYSTER COAST, Batemans Bay NSW

www.australiasoystercoast.com

BROADWATER OYSTERS, Broadwater NSW

broadwateroysters.com.au

GOODNIGHT OYSTERS, Greenwell Point NSW

www.goodnightoysters.com.au

HAZELGROVE OYSTERS, Lochiel NSW

www.hazeltroveoysters.com.au

LEEWIN COAST, Perth WA

<https://www.leeuwincoast.com/>

LINDSAYS OYSTERS, Urunga NSW

<https://www.instagram.com/lindsaysoysters>

SANDINGROOVE OYSTERS, Pambula NSW

www.sandingrooveoysters.com

STIRLING OYSTERS, Merimbula NSW

www.stirlingoysters.com.au

TATHRA OYSTERS, Tathra NSW

www.tathraoysters.com.au

THE NAMBUCCA OYSTER COMPANY, Gumma NSW

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

TUNSTEAD OYSTERS PTD LTD, Lake Innes NSW

<https://www.facebook.com/tunsteadoysters>

WAPENGO ROCKS WILD ORGANIC OYSTERS, Wapengo NSW

www.wapengorocks.com.au

WHEELERS OYSTER FARM PTY LTD, Tura Beach NSW

www.wheelersoysterfarm.com.au

ZEALAND'S OYSTERS, Shoalhaven Heads NSW

<https://www.instagram.com/zealandsoysters>

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The RAS thanks the sponsors and supporters of the 2026 Sydney Royal Aquaculture Competition for their valued support in celebrating excellence in Australian agriculture and regional communities.

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