





Yarra Valley Caviar is Proudly 100% Australian Family owned and operated and the leader in its field when it comes to sustainably grown, hand harvested Atlantic Salmon and Trout Roe. Located in the Yarra Valley region around 2 hours from Melbourne, these chemical free boutique freshwater aquaculture farms are gravity fed by pristine alpine river systems and powered by solar, taking our sustainability program right throughout the complete process from hatchery to harvest and beyond.

The fish are milked for roe entirely by hand, once per year, under a completely natural anaesthetic of clove oil, and are then gently placed back in their ponds to spawn again the following years.

Yarra Valleys Caviar’s products are packaged on site, without the use of any additives. The result is a superb quality roe salted with premium Australian sea salt to produce bright, plump and flawless caviar – bursting with flavour. The award-winning products are then shipped all over the world.

Along with BAP certification, a 100% vertically integrated farming system and our internal sustainability program, Yarra Valley Caviar truly showcase a world class and sustainable portfolio of products.



Why Does Yarra Valley Caviar Taste Better?

Our caviar explodes with flavour because our fish live well. Yarra Valley Caviar’s Salmon and Trout swim in the cool, clear waters of the Rubicon River in Victoria’s Yarra Valley region, allowing them to thrive in a natural, spacious environment. We’re also staunch believers in the humane treatment of fish, gently hand-milking the caviar and making sure the environment is pristine.

Yarra Valley Caviar continues to impress Australia’s best chefs and industry judges, featuring on menus in top restaurants and collecting a string of accolades at the Sydney Royal Fine Food Show, the Delicious Produce Awards and the Australian Food Awards.



**BESPOKE
EXPORT
GRADE**

**“First Harvest”
Salmon Caviar**



This Australian multiaward winning, world class salmon caviar is hand milked for the first time from three year old female salmon.

Extremely pure & unprocessed with only 3% added salt. It is the best salmon caviar on the market, setting the benchmark in world standards.

30g

250g



30g / 250g Tinplate tin



30g – 96 units
250g – 50 units



Frozen -18°C



1 year frozen from production | 90 days chilled 0-4 degrees from defrost



**Yarra Valley
Atlantic Salmon
Caviar - Jar**

50g



**Yarra Valley
Atlantic Salmon
Caviar - Jar**

100g



**Yarra Valley
Atlantic Salmon
Caviar - Jar**

300g



50g / 100g/ 300g Glass Jar



50g – 50 units
100g – 50 units
300g – 21 units



Frozen -18°C



1 year frozen from production | 90 days chilled 0-4 degrees from defrost



BLOODY SHIRAZ GIN CAVIAR

Yarra Valley Caviar x Four Pillars Bloody Shiraz Gin
was made using premium First Harvest Atlantic Salmon Roe.

The process involves salting and steeping the first harvest roe in Bloody Shiraz Gin for 24 hours, before the pearls are drained, tinned and gently pasteurised. The finished product has the signature shaped pearl Yarra Valley Caviar is regarded for which is plump and has transformed to bright burgundy in colour; its fine membrane allowing the ‘pop’ and burst of flavour.

The flavour profile starts with beautiful soft citrus notes, along with juniper and cassia. The gentle spice of coriander seed and native Tasmanian Pepperberry comes through with the salty burst and pop of the roe, while the lingering aroma of the Bloody Shiraz Gin is subtle yet present.



25g



85g

 25g / 85g Tinplate tin

 25g – 96 units
85g – 80 units

 Frozen -18°C

 1 year frozen from production | 70 days chilled 0-4 degrees from defrost



SMOKED SALMON PEARLS

Triple Smoked with Mountain Ash

Our Atlantic Salmon pearls are cured in Olsson’s 72hour smoked salt, then triplecoldsmoked using local Mountain Ash, yielding a sublime, smoky flavour. This caviar adds a wow factor to seafood and egg dishes.



30g



100g



30g / 100g Tinplate tin



30g – 96 units
100g – 50 units



Frozen -18°C



1 year frozen from production | 90 days chilled 0-4 degrees from defrost



IKURA SHOYU ZUKE

Our Atlantic Salmon Pearls are prepared using traditional Japanese flavours. Marinated for 24 hours in our house recipe, bringing a unique taste and visual appeal. The combination of premium soy sauce, katsubushi and Sake enhanced by hand harvested wakame from Victorian waters resulting in a umami rich roe perfect for rice and seafood dishes.

25g

85g



30g / 100g Tinplate tin



30g – 96 units
100g – 50 units



Frozen -18°C



1 year frozen from production | 90 days chilled 0-4 degrees from defrost





THE PEARL COLLECTION

The Official
Yarra Valley Caviar
Handcrafted Mother
of Pearl

Reserve your taste of the finest caviar with the official Yarra Valley Caviar handcrafted goods. Made from 100% natural white mother of pearl sea shell, delicately hand-crafted to perfection by experts through a special process.

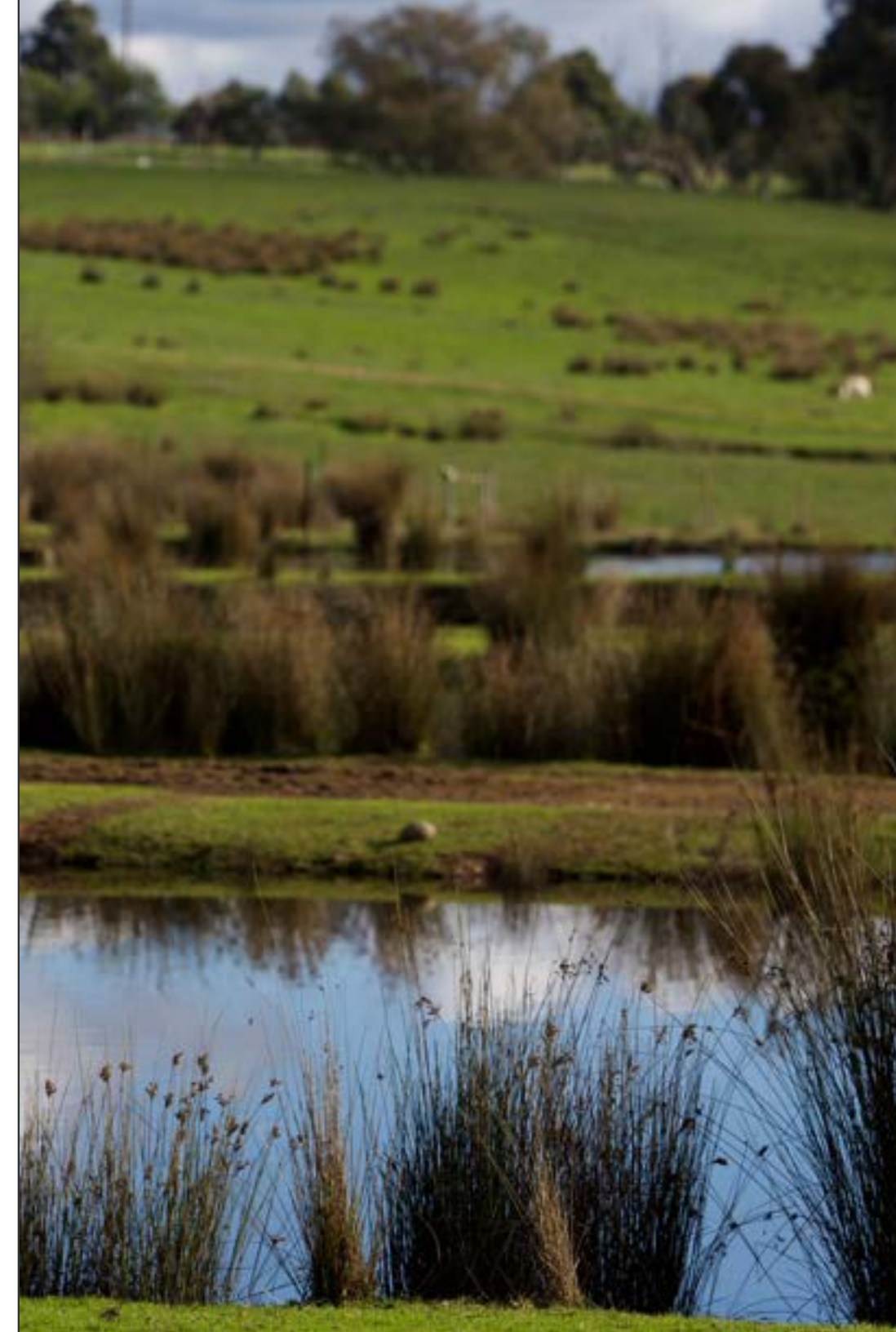
A bespoke piece of serving ware for your caviar that's elegant yet durable.

Plates (each)

Spoon

Spoon with Wooden Handled

Bespoke Tin Opener



Yarra Valley Caviar is a staunch believer in the humane treatment of its fish, and ensuring it sets best practice for the industry in its environmental practices.

It does this by:

- Yarra Valley Export Catalogue
- Refusing to use hormones or antibiotics
- Using natural river conditions, ideal for spawning
- Handmilking its fish under an entirely natural anaesthetic of clove oil
- Keeping stock levels low so the fish are stressfree
- Using biosustainable farming methods
- Following strict UK Soil Association guidelines for organic aquaculture

Explore our farm and
learn about our practices.
Scan the QR code to
watch the video:



Contact:

Yarra Valley Caviar

Nicholas Gorman
Director

+61 425 310331 | gormannicholas@gmail.com



About us.

