



**Leeuwin Coast Akoya
Glenn Dibben & Claire Back
Wednesday 27th July 12 noon**

Akoya are a beautiful, natural treasure that grow native to Western Australia. They are widely versatile. Perfect cured, cooked or raw, they can be complemented by a multitude of other flavours.

**SUSTAINABLY CULTIVATED IN WA FOR AUSTRALIA
AND INTERNATIONAL MARKETS**

Our Akoya are farmed using better techniques, that fuel a better ecosystem, and a better planet. Traditionally famous for producing spectacular saltwater pearls, our bespoke aquaculture techniques in combination with the uniquely pure WA environment have turned the Akoya into a delicacy in its own right.

Recognised as the best in our state, the Akoya was announced as a 2021 delicious. Harvey Norman Produce Awards State Winner.

