

BEHIND EVERY ENJOYABLE DINING EXPERIENCE IS A PASSIONATE CHEF...

In supporting a passion for fine food and creativity in the kitchen, Infinity Blue is dedicated to supplying the freshest, highest quality Barramundi. Our Eastern seaboard locations have been hand-picked, with each province imparting unique eating qualities onto the fish. Free of antibiotics, hormones, colourants and whitening agents, our Barramundi are nurtured in the purest of water with premium feed and truly sustainable farming practices – Infinity Blue is simply a restaurant favourite.



DAINTREE BARRAMUNDI

Our Tropical North Queensland farm is located where two World Heritage Sites meet - The Daintree Wet Tropics Rainforest and the Great Barrier Reef.

The unique high salinity pure saltwaters of the Reef infuse our Daintree fish with magnificent one-of-a-kind flavour. Daintree produces premium fillet sized saltwater Barramundi with a sweet, buttery, moist texture, and large meaty flakes once cooked.



WYNDHAM BARRAMUNDI

Our Wyndham farm is located in a historic agricultural food bowl that has supplied Victoria with fresh food for generations. Wyndham Barramundi are grown in geothermally heated spring waters which are drawn from the ancient aquifer that links Hepburn Springs and the Peninsula Hot Springs. This ancient water source is free of all industrial or biological pollutants, achieving an amazingly mild and gentle flavour. This environment allows the Barramundi to develop a layer of natural fat, and are consistently plate-sized, sweet-flavoured and tender.



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DAINTREE
BARRAMUNDI



WYNDHAM
BARRAMUNDI

WHAT'S YOUR SIGNATURE BARRAMUNDI DISH?



Tasting Notes

INFINITY BLUE DAINTREE BARRAMUNDI

Combining the purest high salinity waters, best feed, fish care, science and speed to market, our fish are the highest quality available. Just as differences in soil and weather provide variances in wine, our different farms and ecosystems produce fish with different size, flavour and taste attributes. Infinity Blue Daintree Barramundi boasts a naturally buttery and sweet taste that is versatile for any dish and cooking style and is a perfect choice for a discerning foodie or chef.



INFINITY BLUE WYNDHAM BARRAMUNDI

Wyndham baby Barramundi is the freshest to market, which allows for ultimate flexibility in dish choice. The soft, delicate texture and mild, sweet eating qualities are simply exceptional. When raw, the flesh absorbs and highlights the flavouring of the dish and melts in the mouth. The soft texture is similarly brilliant fried, baked or grilled, where the thin layer of natural fat between the skin and flesh means the fish remains moist throughout the cooking process.



Common Name:

'Barramundi' comes from the Gangulu language group in Central Queensland and means 'large-scaled river fish'.

Scientific Name:

Lates Calcarifer

Infinity Blue Regions:

Daintree, QLD
Wyndham, VIC

Sustainability Credentials:

Best Aquaculture Practices ★★ ★
Sustainable Australian Barramundi ✓

