

HOW TO BOOK: Jim's Wild Oysters

All bookings to jimwildoysters@bigpond.com

Copy: bookings@discoverjervisbay.com.au

Note: Closed Xmas Day and all Aust Public Holidays

NEW PRODUCTS = A) Budget Tour and B) Premium Tour

A) Budget Tour and Times:

10:00 & 10:30 am Daily 20/30-minute factory tour and taste # Includes tour and taste 2 farm fresh oysters Afternoon times available upon request Price: Up to 10 pax, flat fee of \$125.00 11 or more Additional people \$12.50 Bookings and prepayment essential.





B) Premium Tour and times- shared platter Oysters and Prawns 4 people

12 x Fresh Jervis Bay grown, Sydney Rock Oysters 20 x Fresh locally farmed Jervis Bay Prawns Fresh Lemon slices and Seafood sauce 4x Coke Cans Shared plate for 4 people. **TIME :** 10 AM or 2.30 pm **NET Price is \$60** (serve 4 pax) Exclusive International Product (not for domestic)

Terms and conditions

Bookings are required 14 days prior No cancellation and no reduction of group numbers within 7 days Prepayment is essential, 5 days before arrival.

Unique selling points

- 1. Australia's most famous oyster farm Australia's most friendly oyster farm.
- 2. Sally the daughter is Australia's fast oyster opener and will soon compete in international competition.
- 3. Jim Wild, Sally's father is globally known and for 10 years held the reputation as the Worlds Fast Oyster opener.
- 4. Offers Sydney Rock oysters and giant Pacific Oysters all grown and farmed locally in Jim Wild Oyster farm on Shoalhaven River Jervis Bay.
- 5. Visitors can order ADDITIONAL fresh and cooked oysters as well as locally caught fresh prawns.
- 6. BYO beer and wine welcome, we recommended <u>www.coolangattaestate.com.au</u>
- 7. Jim Wild farm is a true working oyster farm, oysters are commercially grown and harvested on site by all local farm staff and family.

*** Kindly Note that due to poor Weather conditions or Tidal issues tours may not be available

