



Department of
Primary Industries

A photograph of a fisherman walking on a sandy beach at sunset. The fisherman is wearing a blue shirt, shorts, and a white cap, and is carrying a fishing rod. The ocean is visible in the background with waves breaking on the shore. The sky is a mix of orange and blue.

2022 FISHERIES CALENDAR



School of fish Krystal Hurst

ACKNOWLEDGEMENT OF COUNTRY

NSW Department of Primary Industries (DPI) Fisheries acknowledges that it stands on Country which always was and always will be Aboriginal land.

We acknowledge the Traditional Custodians of the land and waters, and we show our respect for Elders past, present and emerging.

We are committed to providing places in which Aboriginal people are included socially, culturally and economically through thoughtful and collaborative approaches to our work.



Our NSW DPI Fisheries teams are focused on delivering world-class scientific research, monitoring and assessment to support fisheries and aquaculture management and the broader NSW marine estate.

We recognise the cultural and spiritual importance of sea country and that Aboriginal people have been harvesting from the ocean for thousands of years.

NSW has the most significant number of recreational fishers in Australia and is renowned for having some of the best fishing locations anywhere in the country, with over 474,000 recreational licences purchased during 2020-21.

NSW commercial fishers supply fresh, locally caught sustainable seafood to the NSW community. Our recreational and charter fishing sectors contribute an estimated \$2.05 billion in fishing and fishing-related activities and support regional communities.

We are working with commercial, recreational and Aboriginal cultural fisheries across NSW to deliver best-practice fisheries management by introducing harvest strategies for priority fisheries and species.

A harvest strategy brings together the key scientific monitoring, assessment and management measures used to make decisions to achieve defined objectives, including those related to the intensity of fishing activity to be applied to a species or catch to be removed from a fishery.

Harvest strategies are a best-practice approach to fisheries management decision making and an effective way to balance the ecological, social and economic outcomes of fisheries management across all sectors into a single framework for better decision making.

Our teams also work to prevent illegal fishing, protect aquatic resources, including fish habitats, and ensure we have sufficient fish stocks for present and future generations.

We are also working to promote the richness and uniqueness of our marine estate. This includes almost a million hectares of tidal rivers and estuaries and their shorelines, submerged lands, offshore islands, as well as the ocean along the NSW coast.

We want to ensure our community can become active custodians of fisheries across NSW so it continues to be a place of recreational, cultural and commercial activities

Sean Sloan

Deputy Director General
NSW Department of Primary Industries | Fisheries.

JANUARY



The NSW commercial fishing industry is mainly small family businesses that rely on high local knowledge and skills learnt over many generations.

These businesses use some of the most environmentally sound technology available, such as the world-leading by-catch reduction devices, and operate under stringent controls on their fishing times, seasons and equipment.

The annual value of NSW wild harvest commercial fisheries is close to \$90 million at the first point of sale and underpins the economy of many coastal towns.

**SPECIES OF THE MONTH
KING PRAWNS**



RECIPE OF THE MONTH BARBECUED CORIANDER & PEPPER PRAWNS



Image and recipe Sydney Seafood School

Ingredients

- 700g green Prawns, peeled and deveined, tails intact
- 1 lemon, cut into wedges

Coriander & Pepper Paste

- 1 bunch coriander, leaves, roots, and stems all roughly chopped
- 7 cloves garlic, roughly chopped
- 1 teaspoon black peppercorns
- 1 teaspoon white peppercorns
- 2 teaspoons coriander seeds
- 2 teaspoons salt flakes
- 2 tablespoons lemon juice
- 2 tablespoons extra virgin olive oil

Method

- 01.** Make Coriander & Pepper Paste: place all ingredients in a mortar and use a pestle to pound into a coarse paste.
- 02.** Coat Prawns with the paste and leave to marinate for 20 minutes.
- 03.** Heat a barbecue or char-grill plate.
- 04.** Cook the Prawns for 1-2 minutes until well coloured, then turn and cook for a further minute or 2 until just opaque all the way through.
- 05.** Serve immediately with lemon wedges.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	31	1 New Year's Day
2	3 New Year's Day Public Holiday ○	4	5	6	7	8
9	10 ◐	11	12	13	14	15
16	17	18 ●	19	20	21	22
23	24	25	26 Australia Day ◐	27	28	29
30	31	1	2	3	4	5

Notes

WHAT'S IN SEASON

Prawns

Australian Bass

Yellowtail Kingfish

Eastern Sea Garfish

Blue Swimmer
Crab

Blue, Black and Striped
Marlin

BAG, SIZE, AND POSSESSION LIMITS*

10 litres total

Bag limit 2, legal length only 1 over 35cm

65cm bag limit 5

Commercial

Bag limit 10,
legal size 6.5cm

Bag limit one of each
species

*The bag and size limits referred to in this calendar are recreational limits and subject to change. Size lengths are minimums unless otherwise stated.

Cultural fishing interim arrangements also apply, more information can be found at:

<https://bit.ly/3EdFXGg>
or by calling **1300 550 474**



FISHING TIP

Summer is a great time to take the kids fishing – make sure everyone wears a lifejacket if you are on a boat.

FEBRUARY

Mr Daniel Stewart, Lobster fishery shareholder and fisher, is a member of our NSW Lobster Industry Working Group.

Lobster fishery management has gone from strength to strength through sound assessment and management.

DPI is partnering with commercial, recreational and Aboriginal cultural fisheries across NSW to develop tailored harvest strategies. A well-constructed harvest strategy provides certainty and transparency for all fishery stakeholders and allows for more efficient and proactive decision making.

**SPECIES OF THE MONTH
SAND WHITING**



**RECIPE OF THE MONTH
STEAMED WHITING WITH ASPARAGUS & SAUCE
GRIBICHE**



Image and recipe Sydney Seafood School

Ingredients

- 12 x 50g Whiting fillets, skin on, bones removed
- 1 lemon, zest grated, juiced
- Salt flakes and freshly ground black pepper, to taste
- 1 bunch green asparagus, thinly sliced diagonally
- Steamed Kipfler potatoes, to serve
- Sauce Gribiche
- 3 hard boiled eggs, halved, yolks set aside, whites finely chopped
- 1 raw egg yolk
- ½ teaspoon Dijon mustard
- 2 tablespoons lemon juice
- 1 cup extra virgin olive oil
- Salt flakes and freshly ground black pepper, to taste
- 1 tablespoon small salted capers, rinsed and dried
- 1 tablespoon finely chopped flat-leaf parsley
- 1 tablespoon finely chopped chervil
- 1 tablespoon finely chopped chives

Method

- 01.** Sprinkle the fish with lemon zest, salt and pepper, cover and chill until ready to cook.
- 02.** Half fill a wok or large saucepan with water and bring to a boil.
- 03.** Meanwhile, make the Sauce Gribiche: blend the cooked and raw egg yolks, mustard, lemon juice, salt and pepper in a food processor. With the motor running, slowly drizzle in the olive oil to make a smooth, thick sauce. Place in a bowl, stir in capers, parsley, chervil, chives and egg white and set aside.

Continued on calendar page ✓

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	31	1 ○	2	3	4	5
6	7	8	9 ◐	10	11	12
13	14	15	16	17 ●	18	19
20	21	22	23	24 ◑	25	26
27	28	1	2	3	4	5

Notes

04. Place a plate in 2 steamer baskets or line with baking paper.
05. Arrange the asparagus in one steamer basket and the fish in the other. Squeeze lemon juice over the fish. Stack the baskets on top of the wok, with the asparagus closest to the wok and the fish on top. Cover with the lid and steam for 3-5 minutes, depending on the thickness of fillets, until the fish is opaque and flesh flakes easily when tested with a fork.
06. Stack fillets and asparagus on 4 plates with kipflers and some Sauce Gribiche on the side.

WHAT'S IN SEASON

Australian Salmon

Blue Grenadier

Balmain Bug

Sea Mullet

Sand Whiting

Mahi Mahi (Dolphinfish)

BAG, SIZE, AND POSSESSION LIMITS*

Bag limit 5

Commercial

10cm and bag limit 20

30cm and bag limit 10

27cm and bag limit 20

60cm and 1 over 110cm bag limit 10



FISHING TIP

Be aware of weather conditions – make sure you have the most up-to-date local weather information available and be prepared for sudden changes.

MARCH

Research Scientist Tom Davis undertakes kelp holdfast strength tests to predict kelp loss in response to climate-driven increases in the frequency and intensity of East Coast Lows.

The marine environment of NSW is warming three times faster than the global average, changing the distribution of fisheries resources and marine biodiversity. NSW Department of Primary Industries are conducting research and taking management action to minimise the adverse outcomes of climate change and to capitalise on emerging opportunities.

Species like Bonito, Kingfish, Dolphinfish, Spotted and Spanish Mackerel are moving south up to 250 km per decade, meaning a change in fishing opportunities. The prediction is that these fish will continue to move into the southern regions of the NSW coastal ocean. At the same time, fishing opportunities in the north are likely to remain stable into the future.

Photo credit: Meryl Larkin.

SPECIES OF THE MONTH LEATHERJACKET



RECIPE OF THE MONTH LEATHERJACKETS WITH BURNT BUTTER & CAPERS



Image and recipe Sydney Seafood School

Ingredients

- 4 x 300-350g Leatherjackets, heads and skin off
- Salt flakes and freshly ground black pepper, to taste
- 1/4 cup extra virgin olive oil
- 120g butter
- 16 sage leaves
- 1/3 cup capers in brine, rinsed and dried
- 4 lemon cheeks
- Wild or baby rocket, to serve

Method

- 01.** Heat a large frying pan over high heat and add olive oil. When oil is hot, reduce heat to medium and add fish. Cook on one side for 4-5 minutes, until golden. Add butter and as soon as it starts to bubble and foam, turn fish over. Cook for another 2-3 minutes, until flesh flakes easily when tested with a fork, basting a few times, then remove from the pan and keep warm.
- 02.** Return the pan to high heat and cook until the butter turns brown, add capers, then sage leaves and cook for another minute or so, until capers and sage are crisp. Add a squeeze of lemon juice and remove from heat.
- 03.** Mound rocket into the centre of plates, top with fish, spoon butter, capers and sage over the top and serve with a lemon cheek

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	1	2	3	4	5
6	7	8	9	10 ○	11	12
13	14	15	16	17 ◐	18	19
20	21	22	23	24	25 ●	26
27	28	29	30	31	1 ◑	2

Notes

WHAT'S IN SEASON

Golden Perch

Yellowfin Bream

Leatherjacket

Blue Swimmer Crab

Sydney Rock Oyster

BAG, SIZE, AND POSSESSION LIMITS*

30cm bag limit 5,
10 in possession

25cm bag limit 10

Bag limit 20

6cm bag limit 10,
20 in possession

Bag limit 50



FISHING TIP

Make sure you have a current NSW Recreational Fishing licence, and you know the bag limits for what you are catching. The FishSmart App has all this information and more in it.

Download the FishSmart NSW app:

Google Play
<http://bit.ly/2hO7jLZ>

iTunes app store
<https://appsto.re/au/FY3gbb.i>

APRIL

With an increasing demand for high-quality seafood, aquaculture is a growing industry in NSW.

The Aquaculture Management and Research sections of the NSW Department of Primary Industries works with aquaculture industries, the community, and other agencies to ensure aquaculture develops sustainably.

We have conducted extensive research for farming species such as Oysters, Silver Perch, and marine fish (Snapper, Mulloway and Yellowtail Kingfish) and support this knowledge transfer to industry. Aquaculture development can provide employment and economic growth in rural NSW and support the future food security needs of the state.

SPECIES OF THE MONTH MUD CRAB



RECIPE OF THE MONTH CHILLI GARLIC MUD CRAB



Image and recipe Michael, DPIE

Ingredients

- 4 x decent size live Mud Crabs (feeds 6 adults)
- 4 x shallots/spring onions
- 2 x long red mild chillies
- 5 x cloves garlic
- 1 x tablespoon soy sauce
- 2 x tins chopped tomatoes
- 1 x teaspoon raw/palm sugar
- Half cup vegetable oil
- Half a cup of chicken stock

Method

- 01.** Take the four fresh, live Mud Crabs.
- 02.** Put in fridge 4 hours to stun/kill.
- 03.** Remove head shell, quarter, clean and wash body segments (discarding guts and dead man's fingers).
- 04.** Pre-crack claws with the back of a knife.
- 05.** Chop shallots 1cm slices, de-seed and slice chillies into thin rings, fine dice garlic cloves.
- 06.** Place large wok on a gas burner (high heat), add Crab, garlic, chillies, olive oil to wok, sugar, soy sauce, mix over Crab pieces, cook uncovered for 2 minutes, then cover with a fitted lid.
- 07.** Steam until shell turns red, mix around when checking, remove Crab pieces, place in dish, cover.
- 08.** Remove lid, add spring onions, tomatoes, stock, simmer until reduced by half.
- 09.** Place Crab pieces on a platter and pour the mixture over the top.
- 10.** Eat with friends, crusty bread slices and a quality white wine of choice, or just a few beers. Do not wear white to eat.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	29	30	31	1	2
3	4	5	6	7	8 ○	9 ◐
10	11 School holidays begin	12	13	14	15 Good Friday	16 Easter Saturday
17 Easter Sunday ●	18 Easter Monday	19	20	21	22	23 ◑
24	25 School holidays end Anzac Day	26	27	28	29	30

Notes

WHAT'S IN SEASON

Mud Crab

Tiger Flathead

Octopus

Yellowtail Kingfish

Australian Bonito

BAG, SIZE, AND POSSESSION LIMITS*

8.5cm bag limit 5

33cm bag limit 10,
20 in possession

Bag limit 10

65cm bag limit 5

Bag limit 10



FISHING TIP

Catch and release is popular with many fishers – circle hooks increase the likelihood of the fish surviving.

For more information about circle hooks and other sustainable fishing tips see dpi.nsw.gov.au/fishing/recreational/fishing-rules-and-regs

MAY

Initiative 4 of the Marine Estate Management Strategy aims to increase the broader community's understanding of Aboriginal Sea Country values.

Large stone fish traps such as those at the Arrawarra Headland are a traditional method for harvesting seafood for Aboriginal people. Fish traps are built from rocks in the tidal zone of rocky shores and are baited on the outgoing tide to attract fish on the incoming tide. For thousands of years, Aboriginal people have passed on stories and knowledge from generation to generation. These stories shape everyday living on Country (Land, Water and Sea). Connection to the land and sea is strong and enduring.

SPECIES OF THE MONTH BALMAIN BUGS



RECIPE OF THE MONTH SALAD OF BALMAIN BUGS AND BROWN RICE WITH SESAME DRESSING



Image and recipe Sydney Seafood School

Ingredients

- 12 cooked Balmain Bugs
- 1 cup brown rice, boiled in salted water until tender
- 1 bunch green asparagus, trimmed, blanched, and sliced
- 6 cups mixed baby salad greens, to serve
- 1/4 cup flaked almonds, toasted

Sesame Dressing

- 1/4 cup rice vinegar
- 1/4 cup peanut oil
- 1 tablespoon sesame oil
- 1 tablespoon light soy sauce
- 2 teaspoons grated ginger
- 1 small red chilli, seeded and finely chopped
- 1 teaspoon sesame seeds, toasted

Method

- 01.** Make Sesame Dressing: combine ingredients in a screw-top jar and shake well. Set aside until needed.
- 02.** Slice Bugs lengthways, remove the meat from the shells, and remove the digestive tract (grey thread) running down the middle of the tail meat. Cover and refrigerate.
- 03.** Place rice, asparagus and salad greens in a large bowl. Add dressing and toss well to combine. Divide between plates, top with bug tails and sprinkle with almonds.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 ○	2	3	4	5	6	7
8	9 ◐	10	11	12	13	14
15	16 ●	17	18	19	20	21
22	23 ◑	24	25	26	27	28
29	30 ○	31	1	2	3	4

Notes

WHAT'S IN SEASON

Balmain bug

Yellowfin Bream

Tailor

Bluespotted flathead

BAG, SIZE, AND POSSESSION LIMITS*

10cm bag limit 20

25cm bag limit 10,
20 in possession

30cm bag limit 10,
20 in possession

33cm bag limit 10,
20 in possession



FISHING TIP

If you are fishing from the beach, the best time is around sunset and sunrise.

JUNE

Erin Lake translocating Murray Crayfish on the Murray River.

DPI is responsible for threatened aquatic species of fish (both marine and freshwater fish) and marine vegetation that are listed in NSW.

The Threatened Species Unit leads DPI's work to protect, conserve and manage aquatic threatened species to prevent their extinction and achieve their recovery in NSW. Further information on threatened species and DPI's work for threatened species is available on the DPI website.

**SPECIES OF THE MONTH
YABBY**



RECIPE OF THE MONTH BOILED YABBIES WITH CHILLI TOMATO SAUCE



Image and recipe Sydney Seafood School

Ingredients

- 1kg live yabbies (see notes)
- Flat-leaf parsley leaves, for garnish

Chilli Tomato Sauce

- 1/3 cup extra virgin olive oil
- 2 small green chillies, seeded and chopped finely
- 2 cloves garlic, crushed
- 1 firm ripe tomato, peeled, seeded and diced finely
- 1 tablespoon sugar
- 1/4 cup white wine vinegar
- 2 tablespoons lemon juice, more or less to taste
- Salt flakes and freshly ground black pepper, to taste

Method

- 01.** Place Yabbies in a deep bowl, wrap in a cloth and put into the freezer for 30-60 minutes, until insensible.
- 02.** Meanwhile, make Chilli Tomato Sauce: heat oil in a saucepan, add chillies, garlic, tomato, sugar and vinegar and cook for about 5 minutes, until soft. Taste and stir in lemon juice, salt and pepper and set aside until needed.
- 03.** Bring a large saucepan of salted water to a boil. Add Yabbies, cover and boil for 5 minutes. Drain yabbies and slice down the centre, remove digestive tract and pile onto a serving platter when cool enough to handle. Garnish with parsley.
- 04.** Whisk sauce well to emulsify and serve alongside the Yabbies.
- 05.** Note: The easiest and most humane way to kill any crustacean is to chill them in the freezer for 30-60 minutes until they become insensible (but not long enough to freeze them). Once chilled, they should be killed promptly by splitting in half or dropping into rapidly boiling water.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
29	30	31	1	2	3	4
5	6	7	8	9	10	11
12	13 Queen's Birthday	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	1	2

Notes

WHAT'S IN SEASON

Rock Blackfish
(Black Drummer)

Southern Calamari

Sea Bully (Mullet)

Yellowfin Tuna

Southern
Bluefin Tuna

Yabby

BAG, SIZE, AND POSSESSION LIMITS*

30cm bag limit 10

Bag limit 20

Bag limit 20

Less than 90cm
bag limit 5

Less than 90cm
bag limit 1

Bag limit 200



FISHING TIP

A good way to attract fish into your fishing spot is to use berley.

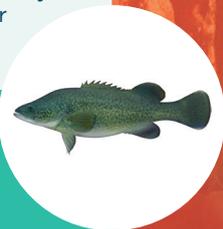
JULY

Dr Matthew Gordos at the Kyogle fishway on the Richmond River in northern NSW.

Australian native fish need to migrate to spawn, seek food and shelter, and avoid poor water quality and drying habitats during drought.

Their ability to migrate has been constrained by constructing more than 2,000 barriers such as dams and weirs, contributing to a decline in native fish populations of 90% since European settlement.

The NSW Ministerial Task Force on Fish Passage developed the NSW Fish Passage Strategy, a coordinated 20-year plan to restore fish passage at 165 high priority weirs. This will improve native fish access to 9,000 km of mainstem rivers and key off-channel habitats below all major storage dams in NSW.



SPECIES OF THE MONTH MURRAY COD

RECIPE OF THE MONTH STEAMED FARMED MURRAY COD NORI ROLLS



Image and recipe Sydney Seafood School

Ingredients

- 4 x 150g farmed Murray Cod fillets, skin off, bones removed
 - 8 sheets toasted nori
 - Salt flakes and freshly ground white pepper, to taste
 - 10 garlic chives, finely chopped
 - Pickled ginger, for serving
- Asian Dressing
- 2 tablespoons lime juice
 - 2 tablespoons fish sauce
 - 1 tablespoon mirin
 - 2 teaspoons finely grated ginger
 - 1/2 teaspoon sesame oil

Method

- 01.** Cut fillets in half lengthways either side of the pin bones, discard the bones.
- 02.** Dip both sides of a sheet of nori in a bowl of water and place on a clean, dry tea towel.
- 03.** Place a piece of fish along one edge of the sheet, sprinkle with salt, pepper and garlic chives and roll up to completely encase it. Place on a plate.
- 04.** Repeat with remaining fish, nori and garlic chives.
- 05.** Place plate inside a bamboo steamer over a wok of simmering water. Cover and steam for 4 minutes.
- 06.** Meanwhile make dressing: combine all ingredients.
- 07.** Remove steamer from wok and lift rolls out of basket. Trim off ends, slice rolls on the diagonal and arrange on plates with pickled ginger and dipping sauce.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
26	27	28	29	30	1	2
3	4 School holidays begin	5	6	7 ☾	8	9
10	11	12	13	14 ●	15 School holidays end	16
17	18	19	20	21 ☾	22	23
24	25	26	27	28	29 ○	30
31	1	2	3	4	5	6

Notes

WHAT'S IN SEASON

Murray Cod

River Garfish

Australian Sardines (Pilchards)

Snapper

BAG, SIZE, AND POSSESSION LIMITS*

55-75cm bag limit 2

Bag limit 20

Bag limit 100

Up to 30cm bag limit 10



FISHING TIP

Dispose of all litter and fish waste responsibly. Collect and bin fishing line and rubbish.

AUGUST

DPI has responsibility for administering fisheries and marine estate laws governing aquatic habitats and fisheries resources of the state, which we do through our Fisheries Compliance Unit in conjunction with a wider regulatory framework of stakeholders.

Fisheries Officers spend many hours on patrol, detecting and preventing illegal fishing and protecting fish habitats and the marine estate. Everyone has a role in protecting fisheries in NSW.

Learn more about how you can help stop illegal fishing and protect our fisheries and aquatic habitats for current and future generations.

For more information visit dpi.nsw.gov.au/fishing/compliance

SPECIES OF THE MONTH BREAM



RECIPE OF THE MONTH STEAMED WHOLE BREAM WITH GREEN CHILLI AND CORIANDER



Image and recipe Sydney Seafood School

Ingredients

- 4 plate-sized Bream, scaled, gilled and gutted
- 2/3 cup fish sauce
- 1/3 cup lime juice
- 2 teaspoons grated palm sugar
- 4 cloves garlic, finely chopped
- 4 small green chillies, finely sliced
- 1/2 bunch coriander leaves, roughly chopped
- 2 lemons, zested
- Steamed jasmine rice, to serve

Method

- 01.** Rinse the belly cavity of the fish, rub away any black lining and pat dry with a paper towel. Check for any remaining scales. Cut several deep slashes into the thickest part of both sides of the fish.
- 02.** Half fill a wok or large saucepan with water and bring to a boil.
- 03.** Place a plate in 2 steamer baskets.
- 04.** Combine fish sauce, palm sugar, lime juice, garlic, chilli and half the coriander.
- 05.** Place 2 fish in each basket and stack baskets over wok or saucepan, cover and steam for 10-12 minutes until the fish is opaque and flesh flakes easily when tested with a fork, rotating the baskets after 6 minutes.
- 06.** Remove the plates from the baskets. Place fish on serving dishes, pour fish sauce mixture over them and sprinkle with remaining coriander and lemon zest.
- 07.** Serve immediately with steamed jasmine rice.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
31	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31	1	2	3

Notes

WHAT'S IN SEASON

Bream – Black and Yellowfin

Australian Sardines (Pilchards)

Spanner Crab

Whiting

BAG, SIZE, AND POSSESSION LIMITS*

25cm bag limit 10, 20 in possession

Bag limit 100

9.3cm bag limit 10

27cm bag limit 20



FISHING TIP

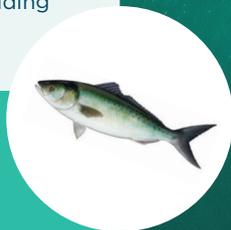
Only catch sufficient fish for your immediate needs.

SEPTEMBER

NSW is renowned for having some of the best fishing locations anywhere in the country, and recreational fishing is enjoyed by one million anglers every year.

The NSW recreational fishing sector is valuable to our coastal and inland communities. It generates about \$3.4 billion of economic activity into the NSW economy each year, including creating the equivalent of about 14,000 full-time jobs.

SPECIES OF THE MONTH AUSTRALIAN SALMON



RECIPE OF THE MONTH INDIAN-STYLE CURRY OF AUSTRALIAN SALMON



Image and recipe Sydney Seafood School

Ingredients

- 2 tablespoons coriander seeds
- 1 teaspoon fenugreek seeds
- 2 cups shredded coconut
- 2 tablespoons tamarind liquid (see notes)
- 2 tablespoons medium-strength Indian chilli powder
- 1/2 teaspoon ground turmeric
- 2 teaspoons salt flakes
- 1/2 teaspoon freshly ground black pepper
- 1/2 cup vegetable oil
- 400ml water
- 800g Australian Salmon fillet, skin off, bones removed, cut into small bite-sized pieces
- 3 small green chillies, finely sliced
- Steamed basmati rice, for serving

Method

- 01.** Toast coriander and fenugreek seeds in a dry frying pan over low heat for 2 minutes, until fragrant. Cool, then grind to a fine powder in a spice grinder.
- 02.** Heat a large frying pan over low heat, add coconut and stir for a few minutes until lightly browned. Place in a food processor with coriander, fenugreek, tamarind, chilli powder, turmeric, salt and pepper and blend until finely ground.
- 03.** Add oil to the frying pan, place over medium-high heat, add coconut mixture and fry until aromatic. Add water and stir to form a thick sauce. Stir in fish, return to the boil, sprinkle with green chilli, cover and remove from heat.
- 04.** Serve with steamed rice, cucumber raita, tomato salad and mango chutney.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
28	29	30	31	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26 School holidays begin	27	28	29	30	1

Notes

WHAT'S IN SEASON

Australian Salmon

Australian Bonito

Yabby

Snapper

BAG, SIZE, AND POSSESSION LIMITS*

Bag limit 5

Bag limit 10

Bag limit 200

Up to 30cm bag limit 10



FISHING TIP

Protect fish habitat so there are more fish for the future. Tread carefully around shoreline vegetation such as mangroves, saltmarsh plants and river oaks.

OCTOBER

The NSW marine estate includes around one million hectares of estuary and ocean, including more than 1,500 km of ocean coastline, 6,500 kilometres of estuarine and coastal lake foreshores, 755 beaches and 184 estuaries and coastal lakes.

It is one of the most significant natural resources of the state, supporting a rich biodiversity, cultural connections, recreational and commercial opportunities, providing carbon sequestration and climate regulation.

A healthy and productive marine estate is critical to the health, wellbeing and prosperity of NSW. Of the 7.9 million people in NSW, 85% live within 50 km of the marine estate. Multiple threats are impacting the NSW marine estate. To combat this, the Marine Estate Management Strategy is implementing over 100 projects state-wide to reduce these threats and enhance community wellbeing.

To find out more visit marine.nsw.gov.au

SPECIES OF THE MONTH GARFISH



RECIPE OF THE MONTH SKEWERED GARFISH ROLLS



Image and recipe Sydney Seafood School

Ingredients

- 16 Garfish fillets, skin on, bones removed
- 50g butter, softened
- 2 teaspoons wholegrain mustard
- Salt flakes, to taste
- 1 clove garlic, crushed
- 16 garlic chives, ends trimmed, plus extra for garnishing
- Vegetable oil, for pan-frying

Method

- 01.** Lay fillets out on a chopping board, skin-side down.
- 02.** Combine butter, mustard, salt and garlic. Spread butter evenly over the flesh side of each fillet. Place a garlic chive along each fillet and roll fillets towards the tail. Secure by pushing 2 rolls onto a bamboo skewer.
- 03.** Heat a large frying pan, add a little oil and cook skewers for about 2 minutes each side, until just cooked through.
- 04.** Serve garnished with extra garlic chives.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
25	26	27	28	29	30	1
2	3 Labour Day ☾	4	5	6	7 School holidays end	8
9	10 ●	11	12	13	14	15
16	17	18 ☾	19	20	21	22
23	24	25 ○	26	27	28	29
30	31	1	2	3	4	5

Notes

WHAT'S IN SEASON

Rainbow Trout

Eastern Sea Garfish

Snapper

Luderick

BAG, SIZE, AND POSSESSION LIMITS*

25cm bag limit 5

Bag limit 20

30cm bag limit 10

27cm bag limit 10



FISHING TIP

Catch and release fishing is an increasingly popular practice among many anglers. For more information see dpi.nsw.gov.au/fishing/recreational/fishing-skills/catch-and-release

NOVEMBER



Oyster reefs provide a wide range of ecosystem services such as water filtration improving water quality and clarity, which encourages the growth of marine plants.

They can also provide shoreline protection through wave energy reduction and support other marine species, including commercially and recreationally important fish species.

Oyster and mussel populations still exist in most NSW bays and estuaries but at very low densities compared to the pre-European period. Oyster reef restoration efforts are increasing in NSW to recognise the benefits of reinstating more of this lost habitat. The first large-scale project for NSW was launched in Port Stephens in January 2020.



**SPECIES OF THE MONTH
OYSTERS**

RECIPE OF THE MONTH OYSTERS WITH WASABI DRESSING



Image and recipe Sydney Seafood School

Ingredients

- 1/2 cup mirin
- 1/4 cup rice vinegar
- 3 teaspoons wasabi paste
- 1 Lebanese cucumber, seeded and finely diced
- 36 freshly shucked Oysters
- 1 and 1/2 tablespoons pickled ginger

Method

- 01.** Combine mirin, vinegar and wasabi and toss through cucumber.
- 02.** Lift Oysters out of their shells, divide cucumber salad between shells and place Oysters on top.
- 03.** Garnish with a little pickled ginger and serve.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	31	1 ☾	2	3	4	5
6	7	8 ●	9	10	11	12
13	14	15	16	17 ☾	18	19
20	21	22	23	24 ○	25	26
27	28	29	30	1	2	3

Notes

WHAT'S IN SEASON

Sydney Rock Oyster

Jackass Morwong

Red Morwong

Yellowtail Kingfish

BAG, SIZE, AND POSSESSION LIMITS*

Bag limit 50

30cm bag limit 10

30cm bag limit 5

65cm bag limit 5



FISHING TIP

Ever thought about going out on a professional fishing charter? They know all the best spots, and you can get tips, tricks and techniques from the experts!

DECEMBER

Lead Fisheries Technician Marcus Miller, measuring an Eastern Rock Lobster, *Sagmariasus verreauxi*, captured during a fishery-independent survey of the abundance of Rock Lobster spawning stock.

This survey has documented a 6-fold increase in spawning stock over the last two decades.

When combined with the other components of the Eastern Rock Lobster research, monitoring and assessment project, this research has informed the management of our lobster fishery, resulting in the spectacular recovery of the NSW lobster stock.



**SPECIES OF THE MONTH
EASTERN ROCK LOBSTER**

RECIPE OF THE MONTH ROCK LOBSTER AND HERB SALAD WITH ASIAN DRESSING



Image and recipe Sydney Seafood School

Ingredients

- 1 x 1kg cooked Rock Lobster
 - 1 cup watercress sprigs
 - 1/2 cup coriander leaves
 - 1/2 cup spearmint leaves
 - 2 Lebanese cucumbers, halved lengthwise, seeded and sliced into crescents
 - 2 spring onions, bulbs only, finely sliced
 - 2 teaspoons sesame seeds, toasted
- Asian Dressing
- 1/4 cup lime juice
 - 2 red shallots, finely chopped
 - 2 medium red chillies, seeded and chopped
 - 2 teaspoons sesame oil
 - 2 teaspoons fish sauce
 - 2 teaspoons grated palm sugar

Method

- 01.** Make Asian Dressing: combine ingredients in a large bowl. Set aside.
- 02.** Place the Rock Lobster on its back on a chopping board and, using a sharp knife, separate the tail from the head. Use kitchen scissors to cut down either side of the underside of the tail shell. Pull shell back and remove the meat in one piece. Slice 8 medallions from the thickest part of the tail, remove the digestive tract that runs through the top half of each medallion. Roughly chop remaining meat. Cover and refrigerate until needed.
- 03.** Combine watercress, coriander, mint, and wash and dry well. Add cucumber, spring onion and dressing and toss well.
- 04.** Divide salad between plates, scatter with chopped Rock Lobster meat, place 2 medallions on each salad, drizzle any remaining dressing over the medallions and sprinkle with sesame seeds.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27	28	29	30	1	2	3
4	5	6	7	8 ☾	9	10
11	12	13	14	15 ●	16 ☾	17
18	19	20	21 School holidays begin	22	23 ○	24
25 Christmas Day	26 Boxing Day	27 Christmas Day Public Holiday	28	29	30 ☾	31

Notes

WHAT'S IN SEASON

Eastern Rock Lobster

Australian Bass

Yellowtail Kingfish

Mahi Mahi (Dolphinfish)

Sand Whiting

BAG, SIZE, AND POSSESSION LIMITS*

10.4 – 19cm max bag limit applies

Bag limit 2, legal length only 1 over 35 cm.

65cm bag limit 5

60cm and 1 over 110cm bag limit 10

27cm bag limit 20



FISHING TIP

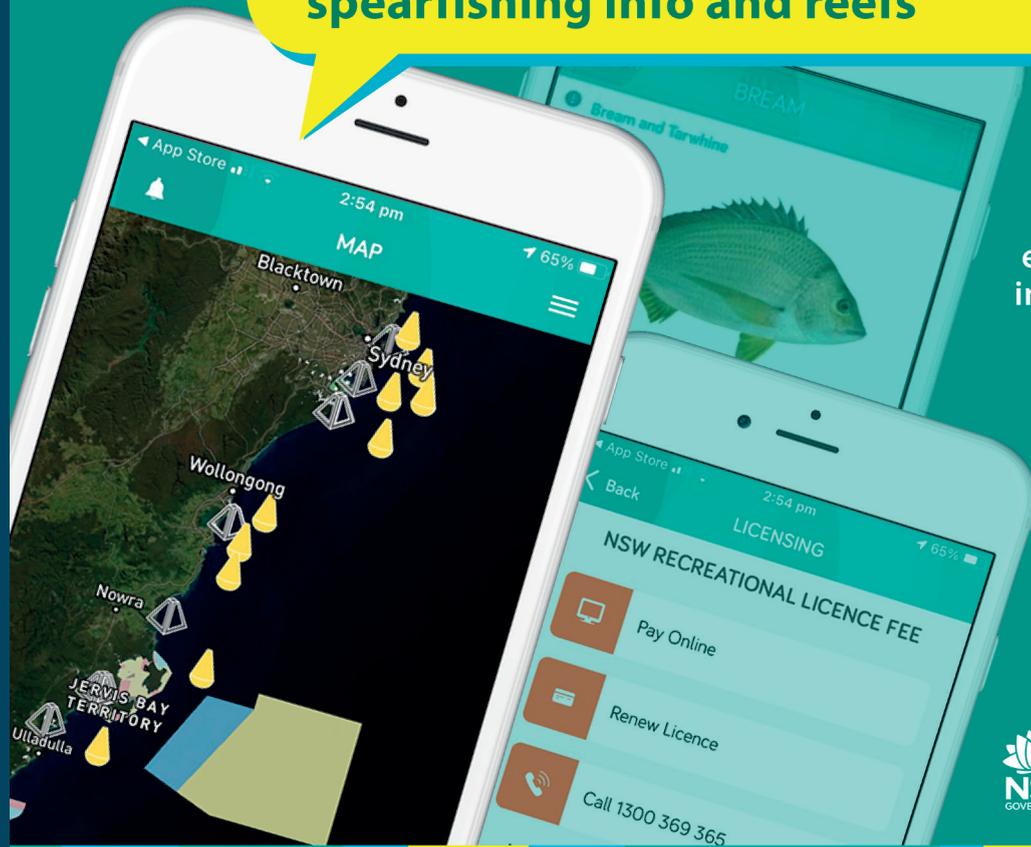
Don't forget to give Santa your wish list for your fishing gear – bait and tackle shops will be stocked up and ready to help you no matter what you want to catch.



FishSmart

Get the app today!

See your location in relation to FADs, marine park zones, RFHs, spearfishing info and reefs



Download the app for 24/7 access to essential NSW fishing information & services



Department of Primary Industries

DOWNLOAD THE FREE FISHSMART NSW APP!

Did you know DPI has a free app that provides recreational fishers with 24/7 access to essential info they need to know to fish in NSW, such as a picture guide of common recreational species, bag and size limits, closed seasons and fishing gear rules?

We have also recently enhanced our real time maps to locate your nearest FADs (Fish Aggregation Devices), artificial reefs, spearfishing info, recreational fishing havens and Marine Park Zones.

You can also quickly find your local weather, tide, moon phase and barometric pressure to help choose the best time to fish and record your fish your very own catch log, plus more.

Download the latest version of the FishSmart NSW app:

Google Play
<http://bit.ly/2hO7iLZ>

iTunes app store
<https://appsto.re/au/FY3gbb.i>



Department of Primary Industries

2022 Fisheries Calendar
dpi.nsw.gov.au