



Oyster Experiences at the Twankey

ALEXANDER BAY OYSTERS

Cultivated and harvested from barges in dams at Alexkor Diamond Mine.
Grey, brown and green shell. Many skirts. Almost full oyster. Taste salty and fleshy.

KNYSNA OYSTERS

Cultivated and harvested from long lines in Algoa Bay.
White shell and some fouling i.e. barnacles.
Relatively thin oyster. Taste is tender and soft.

LUDERITZ OYSTERS

Cultivated and harvested from barges and long lines in Luderitz.
White and grey shell. Sharp shell.
Almost full to thin oyster. Taste is tender and soft.

WEST COAST OYSTERS

Cultivated and harvested from barges in an iron-ore rich dam in Saldahna.
Grey brown shell. Relatively smooth and deep shell.
Almost full to thin oyster. Taste is metallic and fleshy.

PATERNOSTER OYSTERS

Cultivated and harvested from crates in shallow salt pans in Paternoster.
Dark brown and green shell. Smooth and clean shell.
Full oyster. Taste is sweet and wholesome.

St HELENA BAY OYSTERS

Cultivated and harvested from crates indoors in an old crayfish factory.
White and brown shell. Clean shell with skirts.
Full oyster. Taste is sweet and wholesome.

WALVIS BAY OYSTERS

Cultivated and harvested at the Salt Refineries in Walvis Bay.
White shell with some fouling i.e. mollusks. Brittle shell.
Full oyster. Taste is sweet, creamy and fatty.

WILD OYSTERS

Grow wild on the rock embankments along the Garden Route.
Harvested by hand during Spring Tide.
Irregular shape shell with many organisms on and in the shell.
Relatively full oyster. Taste is musky and fleshy.