



Tangalle Fishing Port



The Tangalle Fishing Port is where we buy all of our seafood daily, whatever is in season, fresh each morning before dawn only a couple of kilometres away and delivered by tuk-tuk or motor bike from our agent at the port who chooses only the freshest and the best. Low carbon miles!



All kinds of fish, prawns, lobster, octopus, crab – whatever is in season along the coast and out to sea. We often don't know what is arriving until it turns up and that's the best thing about knowing that the product we source and sell is absolutely fresh off the boat.



The fishing port itself is old, serviced by small and large boats, all colourful and decked out with nets and fishing gear.



The catch is hauled onto the jetties and sorted according to species, size and weight.



And then the agents and locals arrive to inspect, haggle, bargain and secure the best prices.

You can watch all this if you get up about dawn and go by tuk-tuk from the front gate.

The seafood goes to local restaurants and homes with a large proportion distributed around the country.

Being local, ours is definitely fresher. No freezing.

You can taste the sea.

