



Welcome to The
Farm.

Capel Marron

Established in 1988, Capel Marron Farm is a working aquaculture farm dedicated to showcasing exceptional, locally grown produce through a true pond-to-plate experience. We believe in transparency in farming — what you eat, where it comes from, and how it is raised should never be a mystery.

We proudly farm Western Australia's endemic marron alongside the iconic Australian Murray cod, raised right here on site. Our venue reflects this connection to place, built using recycled timber reclaimed from the old Fremantle Jetty.

Fun fact: Only around 48 tonnes of marron are produced worldwide each year, with approximately 90% grown in the South-West Western Australia. Marron are the world's largest commercially farmed freshwater crayfish, capable of reaching sizes of up to 2.2 kg.

As this is a working farm, we kindly ask guests to always remain within fenced areas for safety and biosecurity.

For the best Capel Marron Farm experience, we recommend ordering dishes to share and enjoying them together.

Please order at the bar. Complimentary bottled water is available near the entrance indoors.

Our Wi-Fi is available to use 'Marron Farm Guest' password: Marron1988

Follow us on social media: @capelmarronfarm.

**Our dishes are prepared fresh to order and delivered to your table as they are ready.
Should you wish to enjoy entrees prior to your main meals, please order them separately.**

Shares / Smalls

Chips w/truffle aioli - \$14 *V GF DF*

Garlic Ciabatta (6) - \$18 *V*

Cheddar Polenta Chips, lemon myrtle salt, Manjimup truffle mayo - \$18 *GF V*

Tempura Exmouth Prawns (5) hot honey, kewpie mayo - \$28 *DF A*

Japanese Fried Chicken, spring onion & kewpie mayo - \$28 *GF DF*

Murray cod croquettes (4) with citrus aioli and romesco sauce \$28 *A*

Beer & Miso Braised Cranbrook Salt Bush Lamb Ribs, w/ curry sauce - \$32

Rock Oysters, 1/2 dozen, natural, with lemon vinaigrette - \$36 *I GF DF*

Murray cod croquettes (4) with citrus aioli and romesco sauce \$35 *A*

Grilled Whole 150g+ Capel Marron, corn and cranberry salsa & garlic butter - \$36 *GF A*

Large

Winter Salad, spiced roast pumpkin, beetroot, mixed leaves, toasted seeds and feta \$28 *GF A*

Donnybrook Angus burger, cheese, caramelized onion, pickles, burger sauce w/chips and truffle aioli \$32

Pan Fried Gnocchi, mixed mushrooms, garlic cream sauce, parmesan - \$35 *V A*

Beer battered Barramundi, chips, zucchini pickle, tartare sauce - \$36 *DF A*

Geraldton Rock Lobster and prawn roll, w/ lettuce, chips and lemon myrtle salt - \$42 *A*

Grilled Whole 300g+ Capel Marron, corn and cranberry salsa, chips, salad, garlic butter - \$69 *GF A*

Please note a 15% Public Holiday Surcharge Applies

Tasting Platter - Serves 4 - \$249 *M*

2 Whole 250g+ Marron, 8 rock oysters, 8 Tempura Exmouth prawns, 4 Murray cod croquettes, 4 polenta chips, chips, chilli mussels & garlic ciabatta and salad

PIZZA

Margherita w/ fresh mozzarella & basil - \$26

V

Salami, caramelized red onion & hot honey -

\$30

Garlic Exmouth Prawn, chilli & pesto - \$32 *A*

++Chilli or mushrooms \$3

V = Vegetarian

DF = Dairy Free *GF* = Gluten Free *A*= Australian *I*= Imported *M*= Mixed

For the Kids

Mac and cheese - \$14 *V*

Beer battered Barramundi and chips - \$14 *DF A*

Ham and Pineapple pizza - \$14

Sweets

Local citrus tart, mixed berries, meringue \$16 *V*
+ *Vanilla ice cream* \$4

Chocolate torte, salted caramel, Chantilly cream \$16 *GF V*
+ *Vanilla ice cream* \$4

Traditional Ice Cream Sandwich, honeycomb, vanilla ice cream & chocolate sauce \$18

Please note there is a \$5 per person cake fee for BYO cakes

Non-alcoholic

Soda Water	6
Tonic Water	6
Coke – regular/zero	6
Sprite	6
Fanta	6
Juice box – apple or orange	6
Spider (Coke & Ice-cream)	8
Lemon, Lime and Bitters	8
Heineken 0.0	8
Coffee/Tea	8

Non-alcoholic Wine

Paradox (Zero) Sauvignon Blanc 0%	16	60
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Please note a 10% Sunday Surcharge and 15% Public Holiday Surcharge Applies

V = Vegetarian *DF* = Dairy Free *GF* = Gluten Free *A*= Australian *I*= Imported *M*= Mixed

Beer List	425ml	570ml
Rocky Ridge Crisp 3.4%	11	13
Rocky Ridge Jindong Juicy 5.0% 15	12	
Margaret River Beer. Co Kolsch 4.7%	11	14
Little Creatures Pipsqueak Apple Cider 5.2% 15	11	
Swan Draft 4.5% 14	11	
Hahn SuperDry 3.5%	11	13
James Squire Lemon Squash 4.0% 16	12	
Margaret River Beer. Co Megsy Ginger Beer 3.1% 16	12	
Stone & Wood Pacific Ale 4.4%	13	16
Spirits w/mixer		30ml
Jungle Juice Western Australian Vodka		15
Jungle Juice Western Australian Dry Gin		15
Jungle Juice Western Australian White Rum		15
Floricta Tequila		15
Jack Daniel's		15
Jim Beam		15
Johnnie Walker Red		15
Captain Morgan Spiced Rum		15
Cocktails		
Spritz (Aperol, Limoncello or Campari)		20
Megsy Dark & Stormy		22
Espresso Martini 22		
Margarita		22
Negroni		22

Please note a 15% Public Holiday Surcharge Applies

Wine List	150ml	750ml
Sparkling		
Mad Fish Prosecco	13	55
Hay Shed Hill Sparkling	15	62
Talisman Sparkling Riesling 2025 82	22	
Rose		
Capel Marron Rose'	14	55
Kellivale Estate Rose' 2019	15	65
2025 Talisman Arida Rose'	18	68
Whites		
Capel Marron Semillon Sauvignon Blanc 50	12	
Mad Fish Sauvignon Blanc Semillon 55	13	
Rosenthal Finder Chardonnay	14	55
Rosenthal Finder Sauvignon Blanc 55	14	
Talisman 2024 Wildchild Riesling 79	20	
Capel Marron Chardonnay	12	50
LS Merchants Treeton Chardonnay	16	72
LS Merchants Vermentino 72	16	
Talisman Sauvignon Blanc Fume 72	16	
LS Merchants Chardonnay 99	26	
Mad fish Moscato 45	13	
Reds		

Capel Marron Tempranillo	12	50
Mad Fish Shiraz 52	13	
Mad Fish Cabernet Sauvignon Merlot	13	52
2024 Fearon Cabernet Sauvignon 79	18	
2024 Harvey Tempranillo 79	18	
2025 Ferguson Valley Grenache 79	18	
2021 Talisman Cabernet Malbec 79	19	
2024 LS Merchants Pinot Noir	18	72
2021 LS Merchants Cabernet Sauvignon 139	45	

FAQs

How many marron ponds do you have?

Capel Marron Farm operates 90 purpose-built marron ponds across the property. Each pond is designed to optimise water quality, animal welfare, and sustainable production.

How many marrons are usually in one pond?

Stocking numbers vary depending on the size of the marron and the stage of their growth cycle. We manage carefully controlled stocking densities to reduce stress, minimise competition, and ensure healthy growth.

Where and when do marron breed?

Marron breed naturally in our ponds during the cooler months, typically from August to December. Females carry their eggs under their tails until the juveniles are ready to be released.

Are visitors able to feed or hold the marron?

For animal welfare and biosecurity reasons, visitors are not currently able to handle or feed the marron. Once our Discovery Centre and guided tour experience opens, there will be interactive viewing opportunities designed to safely showcase the marron up close.

How big do marron get?

Marron are the largest freshwater crayfish in the world, capable of growing up to 2.2 kg, although most table-size marron are harvested at 130–400 g.

What do marron eat?

Marron are detritivores. On the farm, they are fed a specially formulated commercial diet designed for optimal growth, health, and water quality, supplemented naturally by algae and plant material within the ponds.

Where does your water come from?

Most of our water comes from artesian underground aquifers, which are naturally filtered and extremely pure. This clean water is essential for healthy marron and sustainable farming.

Is marron farming sustainable?

Yes. Marron farming is considered one of the most sustainable forms of aquaculture. Marron have a low feed conversion ratio, minimal environmental impact, and thrive in natural pond systems with careful water management.

Can we do a tour of your facility and farm?

Not currently. However, a Discovery Centre and dedicated tour area is under construction and is scheduled to open for tours in April 2026.

What's the difference between a marron and a lobster?

Marron are freshwater crayfish, while lobsters are marine crustaceans. Marron have a sweeter, more delicate flavour and a firmer texture, making them highly prized in fine dining.

How many eggs does a marron produce?

A mature female marron can carry 200 to over 1,000 eggs, depending on her size and health. Larger females generally produce more eggs.

How do you harvest Marron from the ponds?

Marron are harvested using baited traps that allow us to selectively remove mature animals while minimising stress and disturbance to the pond ecosystem.

How many marrons are on the farm at one time?

At any given time, Capel Marron Farm is home to tens of thousands of marron across different life stages, from juveniles through to market-ready adults.

How long does it take for a marron to grow to table size?

Marron are a slow-growing species, typically taking 2 to 3 years to reach table size, depending on water temperature and growing conditions.

Where did marron originally come from?

Marron are endemic to south-western Western Australia, naturally found in cool, freshwater rivers and streams in the region.

What else do you farm?

In addition to marron, we also farm Murray Cod and Silver Perch, along with a few sheep that help keep the grass trimmed naturally around the property.

What colour are marron?

Marron range in colour from deep blue to jet black, sometimes with lighter highlights depending on age, environment, and genetics.

Where do you sell your marron?

Our marron are served on-site at the Capel Marron Farm restaurant and supplied to selected premium restaurants and buyers.

How deep are the marron ponds?

Our ponds are typically 1.5 to 2.5 metres deep, providing stable temperatures and safe refuge for the marron throughout the year.

How many marron are in the ponds?

Each pond holds roughly 2,000 marron, with numbers carefully managed to maintain water quality and animal welfare.

Why are the ponds different sizes?

Different pond sizes are used for different life stages. Smaller ponds are used for juveniles (0–12 months), and as the marron grow, they are moved into larger ponds with more space.

Do the marron and cod go in the same pond?

No. Marron and Murray Cod are farmed separately due to their very different behaviours and habitat requirements.

At what age do you harvest marron?

Marron are typically harvested once they reach table size, usually between 2 and 3 years of age.

How long does it take for marron to reach 250 grams?

Under good growing conditions, marron generally take around 2 to 3 years to reach 250 grams.

How come some of the paddle wheels are on and others are not?

Paddle wheels are used to manage oxygen levels and water circulation. They are switched on or off depending on weather, water conditions, and the needs of each pond at the time.

What is the large frame we can see when we look out to the ponds?

That structure is our 100 kW solar array, which helps power the farm by circulating water to the ponds and running equipment such as the paddle wheels.