



To: Quinn Clarke, General Manager, Underwater World Sea Life Mooloolaba  
From: Ashley Fruno, PETA Australia

7 June 2016

Dear Mr Clarke,

I'm writing from People for the Ethical Treatment of Animals (PETA) Australia on behalf of all the fish in the sea to ask Underwater World Sea Life Mooloolaba to end the sale of seafood on its premises. Underwater World advertises itself as a place where people can cultivate an understanding of and an admiration for sea animals. Yet after allowing people to look at these glorious, fascinating animals in awe, it's rather odd that you then invite visitors to stick a fork in them. Serving fish at an aquarium is like serving monkey nuggets at a zoo.

Talk of conservation and "sustainably caught fish" fails to consider the implications for individual animals, and the fact remains that the seafood in your café is made from living sea animals who treasured life and were needlessly subjected to pain and fear.

And human consumption of sea animals is the very cause of the catastrophic destruction of life in the Earth's oceans. Fish farms introduce non-native animals into sensitive ecosystems, and commercial fishing ships "clear-cut" the ocean floor, "inadvertently" maiming and killing billions of "non-target" marine animals, including porpoises and sea lions. By encouraging people to eat sea animals, you perpetuate the problem.

Although fish may not always express suffering in ways that humans can easily recognise, experts around the world agree that fish are sensitive, intelligent animals who feel pain and have complex social structures. In fact, a 2014 study by Sydney biologist Dr Culum Brown found that fish can cooperate and learn from one another, have excellent long-term memories and can use tools. Another leading marine biologist, Dr Sylvia Earle, has said, "You know, fish are sensitive, they have personalities, they hurt when they're wounded".

She has also said, "I used to eat all kinds of seafood, but I know too much now. Both about how I value them alive and as individual components of what makes the world work. I'd much rather see grouper swimming in the ocean than swimming in butter with lemon slices".

I do hope you'll agree with her and instead offer your visitors animal-friendly seafood options, such as fishless fillets and vegetarian prawns. These options are delicious, environmentally friendly and free of the toxins and cholesterol found in fish flesh, and – most importantly – no one has to die for them!

Please let us know that you've made the responsible decision to stop serving marine animals in the Octopus Garden Cafe and at your events. I can be reached at [AshleyF@peta.org.au](mailto:AshleyF@peta.org.au). Thank you for your consideration.

Kind regards,

Ashley Fruno  
Associate Director, PETA Australia

PEOPLE FOR  
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