



**Media Release**  
**March 2018**

## **SYDNEY FISH MARKET TO REEL IN VISITORS THIS EASTER**

A Good Fish Friday is on the menu this Easter, as Sydney Fish Market and its retailers get ready to trade more than 650 tonnes of seafood on their busiest day of the year.

In anticipation of the thousands of Sydneysiders and international visitors expected to flock to the iconic market, Sydney Fish Market is opening its doors for extended trading on Good Friday, giving visitors plenty of time to snap up their seafood favourites for the Easter weekend celebrations.

Kicking off at 5.00am on Friday, 30 March, trading will continue through to 5.00pm to accommodate up to 50,000 visitors picking up their seafood for the weekend or enjoying a meal onsite. Business will continue as usual over the remainder of the long weekend, with retailers open from 7.00am until 4.00pm daily.

Sydney Fish Market General Manager, Bryan Skepper, says, “With six wet seafood retailers on-site, seafood lovers have an abundance of fresh and delicious options to choose from.

“Traditionally, white fish such as Snapper, Flathead and Ocean Jacket are popular choices for shoppers on Good Friday, however, as we have such a vast variety of seafood options on offer, customers will be able to get all the seafood they could possibly need for their Easter long weekend” Mr Skepper added.

Sydney Fish Market is known for its extensive seafood offering, with more than 100 species available. With an on-site fruit and vegetable shop, butcher, bakery, bottle shop and gourmet deli, in addition to the seafood retailers, it’s a one-stop shop for families to drop in and collect all the necessities for a delicious Easter feast.

Visitors can also indulge in a range of seafood delicacies at one of the on-site restaurants or cafes.

As per tradition, the Easter Bunny will be making a special appearance on Good Friday from 11:00am – 2:00pm, giving out chocolate Easter eggs to little shoppers.

A great dish to share with family on Good Friday is the [Steamed Whole Bream with Green Chilli & Coriander](#). For more delicious seafood recipes and useful seafood storage tips, visit [Sydney Seafood School](#). Seafood lovers can also find tips and tricks on seafood preparation and cooking on [Sydney Fish Market’s YouTube channel](#).



For those that want to see some great seafood recipes prepared first hand, Sydney Seafood School on the Road will be at the Sydney Royal Easter Show, conducting cooking demonstrations at 1.00pm each day of the show from 23 March to 3 April.

**WHAT:** Sydney Fish Market Good Friday Trading

**WHEN:** 5:00am to 5.00pm on Friday, 30 March 2018

**WHERE:** Sydney Fish Market, Bank Street, Pyrmont, NSW 2009

**GETTING THERE:** The best way to get to Sydney Fish Market is via public transport. Catch the Sydney Light Rail to the Fish Market stop, bus or walk to Sydney Fish Market. Bus services 501 and 389 regularly depart from the city. For route and timetable information visit [www.transportnsw.info](http://www.transportnsw.info)

Parking is available on-site at Sydney Fish Market and at Sydney Secondary College, Blackwattle Bay Campus for a flat rate of \$5.00 for two hours. Entry to Sydney Secondary College is via Pyrmont Bridge Road.

For more information, visit [www.sydneyfishmarket.com.au](http://www.sydneyfishmarket.com.au)

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**Sydney Fish Market online:**

[Facebook](#) | [Instagram](#) | [Twitter](#) | [YouTube](#)

**FOR FURTHER INFORMATION PLEASE CONTACT:**

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