

Media Release January 2018

SYDNEY FISH MARKET TO CELEBRATE CHINESE NEW YEAR WITH INAUGRAL NIGHT MARKET

To ring in the Year of the Dog, Sydney Fish Market is hosting its first ever Chinese New Year Night Market, where visitors will have the opportunity to feast on an array of seafood options throughout the evening.

On Friday 16th February, for one night only, Sydney Fish Market, in partnership with UnionPay International, will transform into a bright, multi-coloured Night Market, with red hanging lanterns illuminating the boardwalk and delicious Chinese inspired food offerings wafting throughout the arcade.

A rare opportunity to enjoy Sydney Fish Market at night, Sydneysiders and tourists are welcome to come and enjoy the variety of seafood delights on offer. Dining options include Yum Cha and Chinese cuisine at the licensed restaurants as well as fresh and cooked seafood from the selection of retailers on site. Customers can enjoy the pleasures of whole fish, crabs and lobsters, seafood BBQ, fresh oysters shucked to order, fresh fruit and desserts from the fruit and vegetable stalls.

In traditional Chinese style, Sydney Fish Market will also be handing out red envelopes in the hope of bestowing happiness and good prosperity to visitors. Guests will also receive special fortune cookies filled with fishy puns, predicting an 'o-FISH-ally' prosperous New Year and UnionPay cardholders will be treated with a special gift from participating retailers when purchasing on their UnionPay card.

Sydney Fish Market is one of Sydney's key attractions amongst Chinese locals and tourists, with over a third of Chinese tourists visiting the Market during their visit to Australia. This year, Sydney Fish Market can expect to see over 100,000 visitors during the week-long Spring Festival period.

Sydney Fish Market General Manager, Bryan Skepper, says, "We are excited to host our very first Chinese New Year Night Market and celebrate what has become a cultural extravaganza in Australia for both Chinese and non-Chinese societies. Chinese New Year is usually a busy time for our retailers and this year will be even more eventful with our hours extending until 10.00pm for the festivities. We wish all of our guests a fun night and a prosperous New Year."

Popular seafood for Chinese New Year include fish species that are red in colour, such as Eastern Red Scorpionfish, Redfish and Alfonsino as they symbolise good luck and good fortune in Chinese culture. Traditional Lunar New Year recipes vary between regions within China, but seafood and fish are a staple in the celebrations.

For delicious, Chinese seafood recipes and useful seafood storage tips, visit <u>Sydney Seafood School</u>. An all-round favourite at this time of year is the <u>Steamed Whole Ocean Perch with Ginger & Soy</u> and

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<u>Steamed Chinese-style Whole Murray Cod</u>. Seafood lovers can also find tips and tricks on seafood preparation and cooking on <u>Sydney Fish Market's YouTube channel</u>.

WHAT: Chinese New Year Night Market at Sydney Fish Market

WHEN: Friday, 16 February. Sydney Fish Market opens at 7.00am, with the Night Market officially

opening from 4.00pm - 10.00pm

WHERE: Sydney Fish Market, Bank St, Pyrmont

PARKING: Free parking from 4.00pm

The best way to get to Sydney Fish Market is via public transport. Catch the Sydney Light Rail, bus, or walk to Sydney Fish Market. For route and timetable information visit www.transportnsw.info

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FOR FURTHER INFORMATION PLEASE CONTACT:

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