



**Media Release**  
**March 2019**

## **HOP ON DOWN TO SYDNEY FISH MARKET FOR AN EASTER FEAST AND EXTENDED TRADING HOURS THIS GOOD FRIDAY**

More than 50,000 visitors are expected at Sydney Fish Market this Good Friday, as the iconic market and its on-site retailers gear up for the busiest day of the year, ahead of the Easter weekend.

To give Sydneysiders and international visitors the perfect opportunity to snap up their seafood favourites, Sydney Fish Market will open its doors for extended trading hours on Good Friday. Opening at 5.00am on Friday 19 April, trading will continue through to 5.00pm to accommodate the remarkable 650 tonnes of seafood expected to be sold throughout the day.

As per tradition, the Easter Bunny will bring its seasonal cheer with a special appearance from 11:00am – 2:00pm, passing out chocolate Easter eggs to little shoppers.

With more than 100 species of seafood available, Sydney Fish Market provides everything from fish favourites such as Snapper, Flathead and Ocean Jacket, to a huge array of alternative options for those wanting to spice up their Easter feast.

Sydney Fish Market General Manager, Bryan Skepper, says, “With our extensive seafood offering and range of on-site retailers, seafood lovers have many fresh and delicious options to choose from.

“Traditionally, fish such as Barramundi and Salmon are favourites, however, this year we encourage families to try something new. Australian fish like Mirror Dory, Eastern School Whiting, or Silver Trevally are great alternatives as they are in abundance around Easter, so they make for very affordable and sustainable options,” Mr Skepper added.

The Easter period coincides with the annual ‘Mullet Run’ which occurs on the East Coast of Australia. This spectacle is when large numbers of Sea Mullet begin their migration north very close to the shore, making them easy for the fishers to catch using nets on the beach. Sea Mullet are also at their best eating at this time of year making them an affordable and delicious option for a Good Friday feast.

The long weekend also provides the perfect opportunity to try something new on the BBQ before the winter chill hits. Sydney Seafood School’s [Barbecued Bonito Fillet with Tomato Fennel & Capers](#) recipe is a great seasonal choice for those wanting to keep the BBQ flame alive. For more delicious seafood recipes and useful seafood storage tips, visit [Sydney Seafood School](#).

**WHAT:** Sydney Fish Market Good Friday Trading  
**WHEN:** 5:00am to 5.00pm on Friday, 19 April 2019  
**WHERE:** Sydney Fish Market, Bank Street, Pyrmont, NSW 2009



Business will continue as usual over the remainder of the long weekend, with retailers open from 7.00am until 4.00pm daily.

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](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. Entry to Sydney Secondary College is via Pyrmont Bridge Road.

With an on-site fruit and vegetable shop, butcher, bakery, bottle shop and gourmet deli, in addition to the seafood retailers, Sydney Fish Market is 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.

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

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