



## SYDNEY FISH MARKET PREPARES FOR 'FISH FRIDAY' WITH EXTENDED EASTER TRADING

- *Sydney Fish Market's Good Friday extended trading returns this Easter*
- *Doors open from 5:00am until 5:00pm on Friday 18 April*
- *More than 50,000 visitors are expected to attend*
- *Australia's largest variety of seafood on offer*

[Link to assets](#)

Good Friday extended trading is returning to Sydney Fish Market this April, bringing a spectacular selection of top-quality seafood for every seafood spread and budget.

The event marks the last time Sydneysiders can attend the tradition at the current Sydney Fish Market site, with the 2026 Good Friday trading event set to take place at the spectacular new Sydney Fish Market next door.

Seafood lovers will have more time to shop for their Easter feasts, with doors open from 5:00am to 5:00pm on Friday 18 April. Business will continue as usual over the remainder of the long weekend, with retailers open from 7:00am to 4:00pm every day.

Good Friday will see over 50,000 visitors walk through the doors to experience the excitement and find the 'perfect catch' for their Easter celebrations.

Sydney Fish Market CEO, Daniel Jarosch, says, "Easter at Sydney Fish Market is a tradition for so many, including my own family. Now I am thrilled to experience it for the first time with the Sydney Fish Market team.

"Many Australian seafood species come into their prime in Autumn, so we're anticipating strong supply and great quality product this Easter."

With over 100 different species available at the Market, there's something to suit every taste and budget. Alongside the usual Easter favourites like prawns and oysters, Sydney Fish Market's top recommendations this year include Snapper, Murray Cod, Flathead, Eastern School Whiting and Blue Swimmer Crab.

Over 650 tonnes of seafood is expected to be sold during the Easter long weekend, including 100 tonnes of prawns and almost 1 million oysters.

Australia's home of seafood is ready to help hosts impress their guests with a delicious, spectacular seafood spread. For those unsure of what to prepare, Sydney Fish Market's very own cookbook, '*A Fish For All Seasons*', will have the solution. Featuring recipes developed by the Sydney Seafood School team, this cookbook has something for everyone and includes practical tips and tricks on how to prepare and cook seafood.

To complete their meals, visitors can expect to find much more than just seafood at the Market's retailers, with high quality fruit and vegetables, fresh bread, premium deli goods, and fine wine all available on site – making Sydney Fish Market the ultimate one-stop-shop this Easter.



**WHAT:** Sydney Fish Market Good Friday extended trading

**WHEN:** 5:00am to 5:00pm on Friday 18 April

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

**HOW TO GET THERE:**

Limited car parking will be available at Sydney Fish Market, with additional parking at Sydney Secondary College Blackwattle Bay Campus (opposite Sydney Fish Market on Bridge Road).

Visitors commuting by public transport can catch the 501 and 389 bus services, which regularly depart from the city. Visitors can also catch the Sydney Light Rail, which runs between Dulwich Hill and Central Station, to the Fish Market stop. For route and timetable information visit [www.transportnsw.info](http://www.transportnsw.info)

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

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