



Sydney Fish Market Unveils Grand Opening Programming for Lunar New Year 2026

- *The New Sydney Fish Market is putting on a show for its Grand Opening to coincide with Lunar New Year 2026.*
- *There is something for everyone from traditional Lunar New Year celebrations, exclusive retail offers, special guest chef appearances at Sydney Seafood School, behind the scenes tours, and activities for the whole family.*

Sydney, 10 December 2025 – The new Sydney Fish Market may officially open its doors on 19 January 2026, but the celebrations will truly come to life during Lunar New Year, when the destination hosts its first major event. From Monday 16th – Sunday 22nd February, visitors can enjoy a vibrant schedule of cultural celebrations, exclusive retail offers, special Sydney Seafood School experiences, behind-the-scenes tours and family-friendly activities.

With something for everyone, the Lunar New Year period will mark a spectacular beginning to the market's new chapter.

Lunar New Year Celebrations

To welcome the Year of the Horse, Sydney Fish Market will come to life in dazzling shades of red, transforming the precinct into a vibrant hub of celebration.

The atmosphere will be festive from morning to night, with traditional lion dance performers, and moments of cultural celebration designed to delight families, food lovers and first-time visitors alike. Whether you're coming to soak up the spectacle, capture the perfect photo, or embrace time-honoured Lunar New Year traditions, Sydney Fish Market will be one of Sydney's most exciting destinations to ring in the new year.

Festive Flavours & Grand Opening Specials

Visitors can also look forward to a range of exclusive grand opening offers and special Lunar New Year menus across the Market's retailers and restaurants. From celebratory dishes symbolising prosperity and good fortune to limited-time tastings and promotions, there will be plenty to discover.

Expect festive favourites such as whole steamed fish for abundance, long noodles for longevity, and dumplings for wealth, alongside fresh takes from some of Sydney's best seafood chefs. Whether you're indulging in a New Year feast, picking up premium ingredients to cook at home, or exploring the Market's newest restaurants, there will be no shortage of delicious ways to celebrate.

A Fresh Catch of Classes at Sydney Seafood School

To celebrate the Grand Opening and Lunar New Year, Sydney Seafood School is hosting guest chef appearances by Junda Khoo, Nat Thaipun, Luke Bourke, and Somer Sivrioglu alongside an expanded program of hands-on classes and specialty workshops designed to inspire cooks of all skill levels.



New offerings such as *Land & Sea* and *Seafood Discovery* will sit alongside signature favourites including *Fillet-a-Fish*, *Raw & Cured*, and *Singapore Chilli Mud Crab*.

Discover the Market with the Experts

Sydney Fish Market will introduce a refreshed suite of tours offering visitors new ways to explore, taste and experience the Market. Whether you're curious about what happens behind the scenes, eager to enhance your seafood knowledge, or wanting to sample the best food the market has to offer, there's a tour designed for every kind of visitor.

Each tour offers a unique perspective on the people, produce and stories that bring Sydney Fish Market to life. Tours include:

- **Behind the Scenes Tour:** Join a Seafood Educator as you explore the inner workings of one of the world's largest seafood markets and see its famous auction in action. You'll uncover the journey seafood takes from Australia's pristine waters to the plates of Sydney's top restaurants, while gaining insight into the daily life of a working fishmonger.
- **Sydney Fish Market Discovery Tour:** Explore the market's stunning new design, learn its history, and understand how seafood moves from ocean to plate. Visit commercial fishing wharves, stand in the iconic auction area, and discover what it takes to be a fishmonger - an ideal introduction to Australia's vibrant seafood industry.
- **Tastes of Sydney Fish Market Tour:** Sample seasonal produce and signature menu items at various retailers while learning how to shop for seafood like a pro.
- **Sunsets on the Wharf Tour:** Begin at the commercial fishing wharf to see where the freshest catches arrive and learn about fishing methods and sustainability. Follow seafood's path to auction, gain insight into the fast-paced trading floor, and explore the innovative new facility. Finish with a relaxing drink and seafood canapé as you enjoy the waterfront view.

Community Day

Opening week celebrations will also feature a twilight Community Day on Friday 20th February, with free hosted tours, family-friendly activities and more programming to come.

Follow Sydney Fish Market across social channels to stay up to date and be the first to hear about exciting events and announcements. For more information on the market's retailers, dining experiences, and tours, or to plan your trip, visit: www.sydneyfishmarket.com.au

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