



Sydney Fish Market Confirms Opening Date and Full List of Retailers

- *The new Sydney Fish Market will open its doors on 19 January 2026 – ensuring a truly world-class experience for visitors from the very first day*
- *Sydney's newest waterfront destination will feature an exciting mix of fresh produce, dining and retail, celebrating Australian seafood and global cuisines.*

Sydney, 11 October 2025 – The highly anticipated new Sydney Fish Market will open its doors on Monday, 19 January 2026, marking a major milestone in Sydney's cultural and culinary evolution.

After decades at the existing site, Sydneysiders will be able to say one last goodbye at this year's 36-Hour Seafood Marathon before Australia's home of seafood moves next door to a striking new harbourside location on Blackwattle Bay.

Construction of the new Sydney Fish Market building is on track for completion by mid-November, after which retailers will finalise their bespoke fitouts and familiarise themselves with operations at the new site.

The months ahead will focus on operational readiness to ensure an outstanding visitor experience in this once-in-a-generation development. Sydney Fish Market, together with Infrastructure NSW, is committed to ensuring its long-term success and delivering a world-class destination that the community can be proud of.

Sydney Fish Market CEO Daniel Jarosch says, *"We've waited decades for this new market, and taking this time means we can open with a bang. A January opening gives tenants the time to finish fit outs this year, and then train staff and prepare operationally, so that they are ready to deliver an incredible experience from day one."*

Seafood lovers are expected to turn out in record numbers for the famous 36-Hour Seafood Marathon to enjoy a "last hurrah" at the existing Pyrmont site this Christmas.

Mr Jarosch says, *"It's the end of an era and the beginning of something extraordinary."*

"We will celebrate one final Christmas in our current home, before we open the doors to Sydney's newest waterfront icon."

"It will also mean a smooth experience for Sydneysiders as they buy their seafood for Christmas. It is an important tradition amongst many families, and we want to guarantee their access to seafood."

The New Sydney Fish Market Experience

Bringing everything under one roof, the revitalised market is expected to attract over six million visitors annually. It offers a vibrant mix of retail and dining, from much-loved favourites to bold new names including Luke Nguyen's flagship Southeast Asian restaurant and more.

Visitors can also enjoy fresh produce, deli goods, baked items, and an Australian-first olive oil concept store. Immersive experiences include behind-the-scenes tours, masterclasses at Sydney Seafood School, and cultural storytelling that celebrates First Nations fishing traditions.



Sydney Fish Market CEO Daniel Jarosch says, *“For decades, Sydney Fish Market has held a special place in the hearts of Sydneysiders and visitors alike – a place where people come not just to buy the freshest seafood, but to enjoy the unique blend of culture and heritage.*

“With the new Sydney Fish Market, we honour that legacy while looking firmly to the future. The vision is simple: to create a destination people will return to again and again, not just to buy seafood, but to experience it. This is a place where you can take a behind-the-scenes tour, discover the origins of your meal, and explore the cultures that celebrate seafood across the globe. It’s about education, enjoyment, and creating a real sense of connection to the produce, the people, and the place.”

World-Class Dining and Retail

The new Sydney Fish Market will feature more than 40 retailers bringing together an extraordinary mix of international flavours, local favourites, and unique shopping experiences, all under one roof.

Highlights include:

- **International Cuisine & Desserts**
 - *The Japanese Collective* – ramen, donburi, seafood BBQ and a sake bar
 - *Tam Jiak by Ho Jiak* – Junda Khoo’s award-winning, hatted Malaysian restaurant
 - *Tin Tin Harbour* – classic yum cha and quality live seafood
 - *Cow & The Moon* – family run, artisan gelateria voted world’s best gelato
 - *Sergios* – high teas, cakes and pastries
- **Specialty Restaurants & Retailers**
 - *Hamsi* – Turkish charcoal dishes and mezze bar by chef Somer Sivrioglu and the Efendy Group
 - *Mani* – Modern Asian fusion
 - *Lunenburg* – Sydney’s most awarded authentic German bakery
 - *Le Dea Pizza* – Italian slices and pastas, headed by chef Gino Spaziani
 - *Lua* – Luke Nguyen’s flagship southeast Asian restaurant
 - *Olivetta* – Sydney’s first specialty Olive Oil concept store
- **Casual Dining**
 - *Touch_wood* – Inner west favourite Dirty Red delivering a premium waterfront café by day, bistro and bar by night
 - *TJ’s Po Boys by Trippas White Group* – Southern US-inspired lobster rolls, burgers and craft beers
 - *Nanjing Dumplings* – traditional and specialty dumplings
- **Celebrating Market Heritage with Reimagined Original Retailers**
 - *Nicholas Seafood & Peter’s Fish Market*– enhanced Takoyaki and Aburi bars plus cooked-to-order seafood
 - *GetFish and GetSashimi* – fresh seafood, a sushi train and speciality concept Japanese diner outposts Sushi Oe and Restaurant 16



- Much loved market favourites including *Boatshed Cafe, Claudio's Seafood, Christies Seafood, Fish Market Cafe, Fruit Ezy, Blackwattle Deli and Musumeci Seafood*

The Heart of the Market: Seafood

Ultimately, the star of the show at the new Sydney Fish Market is the seafood, showcasing the incredible variety, freshness, and quality of Australian catch. As the beating heart of the national seafood industry, the market not only celebrates the skill and dedication of Australia's primary producers but also sets the stage for global recognition.

From sustainably farmed oysters to wild-caught fish, prawns, and lobsters, visitors can experience the very best of Australian seafood, where they can taste, learn about, and celebrate our seafood heritage.

Whether you're looking to explore world-class dining, shop for the freshest seafood, or enjoy immersive experiences like behind-the-scenes tours and masterclasses, there's something for everyone under one roof. For more information on the market's retailers, dining experiences, and tours, or to plan your trip, visit: www.sydneyfishmarket.com.au/Corporate/The-New-Sydney-Fish-Market/Project

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