



COOK, CONNECT AND CELEBRATE AT THE NEW SYDNEY SEAFOOD SCHOOL

- Sydney Seafood School is set to unveil its state-of-the-art new home in January 2026
- With an expanded program, the new cooking school will offer hands-on learning, shared meals and unforgettable experiences at the heart of the new Sydney Fish Market

The renowned Sydney Seafood School is diving into a bold new chapter, unveiling its expanded new home within the spectacular new Sydney Fish Market in January 2026. Perched high above the water, with sunlit spaces and sweeping views overlooking Blackwattle Bay, the reimagined school offers Sydneysiders and visitors a vibrant new destination to cook, connect and celebrate the very best of Australian seafood.

The new space marks a striking transformation from the beloved original venue, with an expanded footprint that includes a dedicated event space (*Ngara*) and a feature oyster bar. Class-goers will enjoy state-of-the-art cooking facilities including Neff and Gaggenau appliances. Designed to give guests the freedom to enjoy, learn and linger, every detail has been thoughtfully considered to celebrate quality, craftsmanship and sustainability – from energy-efficient appliances to a proudly NSW-focused wine program that pairs local wines with the freshest seafood.

Beyond its public program, Sydney Seafood School's versatile spaces will be available for private functions, corporate events, long lunches, and intimate celebrations.

Sally Webb, General Manager for Sydney Seafood School says, "We are introducing a dedicated new event space that will cater for groups up to 130 people. With harbour views, seafood-focused catering, and NSW wine, it will be an events experience that really captures the spirit of Sydney."

Webb says she couldn't be more excited to officially open the new cooking school early next year.

"Unveiling the new space is such a special moment for us. We've taken everything people have always loved about the school – the expertise, the joy and the incredible seafood – and brought it to life in a fresh new way.

"We've designed classes that reflect the way Aussies love their seafood. From learning how to confidently handle a whole fish to exploring underutilised species to build your seafood repertoire – we'll do it all!"

With an expanded program full of immersive mid-week, weekend and school holiday classes and guest chef experiences, guests will be spoilt for choice. Most classes end with a shared meal overlooking Blackwattle Bay – a signature Sydney Seafood School experience.

Popular favourites such as *Singapore Chilli Mud Crab* and a range of BBQ classes have been reimagined alongside exciting new offerings including *Seafood Discovery* and *Land &*



Sea. The *Seafood Discovery* class will spotlight NSW species and offer guests a taste of the history behind Sydney Fish Market while the *Land & Sea* class is designed to educate guests on native ingredients while showcasing how easy they are to cook with at home.

Not a seafood lover? There's still plenty to enjoy with engaging artisan classes focused on baking, preserving, pasta making and even gluten free cooking.

The School's guest chef program is also overflowing with talent including Danielle Alvarez (Culinary Director, *Sydney Opera House Events*), Khanh Nguyen (*King Clarence*), Joel Bickford (*Shell House, The International*), Brendan Pang (author, street food expert and content creator), Giovanni Pilu (*Pilu at Freshwater* and the soon to open *Flaminia*) and Alessandro Pavoni (*Ormeggio, a'Mare, Vineria Luisa*), with many more to be announced soon.

For more information: sydneyfishmarket.com.au/Sydney-Seafood-School

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As Australia's leading seafood cooking school, Sydney Seafood School is where the country's seafood story comes to life through hands-on learning, shared meals and unforgettable experiences. From beginners to seasoned cooks, guests can journey through global cuisines and learn to create dishes that marry Australia's freshest seafood with flavours from around the world.

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