

CELEBRATE

LUNAR
NEW
YEAR



AT SYDNEY FISH MARKET

What's On

Retailer Offers ♦ Cooking Classes

Lion Dancers ♦ Free Tours ♦ Face Painting

Giveaways ♦ Activities For Kids ♦ Live Music

February
16 - 22

**SYDNEY
FISH
MARKET**

CELEBRATE LUNAR NEW YEAR

Celebrate Lunar New Year at Sydney Fish Market in 2026 with a huge range of fresh seafood, and fun events for the whole family!

Sydney Fish Market will herald the Year of the Horse, and host exciting lion dance performances and activations.

OPENING HOURS

SUN - THURS
7AM TO 10PM
~
FRI - SAT
7AM TO 12AM
Individual retailer hours apply

WHERE

On-site
Sydney Fish Market
Sydney Seafood School

WHEN

Feb 16, 2026 -
Feb 22, 2026

GETTING HERE

We're easy to get to via public transport - catch the Light Rail, bus or ride your bike!

Parking is available on-site, remember to leave extra time for your visit as we will be busy!

PLAN YOUR VISIT

sydneyfishmarket.com.au/plan-your-visit

AT THE MARKET

What's On:
February 16 - 22

MONDAY FEBRUARY 16

Red Packet Giveaway

Follow the clues via social media (@sydneyfishmarket) to one of our retailers to find a daily prize. Competition runs all week!

Taste of SFM Tours

Taste tours kick off this week.

TUESDAY FEBRUARY 17

Lion Dance Performance

Civic Plaza
(5.30pm)

WEDNESDAY FEBRUARY 18

Masterclass with Junda Khoo

Sydney Seafood School
Book via our website
(6pm)

THURSDAY FEBRUARY 19

Masterclass with Nat Thaipun

Sydney Seafood School
Book via our website
(6pm)

FRIDAY FEBRUARY 20

Twilight Community Day (4pm-8pm)

Lion Dance performance (6pm)
Free Discovery Tours - all day
~ Book via our website
Face painting
Kids colouring activity
Gelato cart
Lemonade stand
Weaving workshop

SATURDAY FEBRUARY 21

Live Music

Civic Plaza
(5-8pm)

First Nations Seafood Feast

With Luke Bourke & NICI
Sydney Seafood School
Book via our website
(6pm)

Singapore Chili Mud Crab Class

Sydney Seafood School
Book via our website
(6pm)

SUNDAY FEBRUARY 22

Masterclass with Somer Sivrioğlu

Sydney Seafood School
Book via our website
(11am)

OUR RETAILERS

RESTAURANTS, CAFES & BARS

A1 The Boatshed

A modern Australian take on Sydney's freshest seafood, from breakfast options to platters paired with signature cocktails.

A2 Touch Wood

Celebrating Australian brunch culture, artisan local producers and great Australian seafood, Touch Wood invites visitors to connect in its dreamy new waterfront all-day brunch cafe and bistro.

A3 Ichié

Backed by Hidetoshi Tsuboi, Libras Ting and Takeo Muramoto, Ichié is their spin on high-quality Japanese cuisine from ramen, donburi and sashimi, complimented with a sake bar.

A7 Fish Market Cafe

A bustling seafood eatery and an iconic institution serving the community for over 30 years. The menu celebrates fresh produce with classic grilled and fried seafood platters, plus their signature sushi taco and sushi donut.

B3 Sergio (Coming Soon!)

A refined European-style patisserie with handcrafted pastries and artisan cakes paired with specialty coffee, refined savoury dishes and elegant high tea – it's a complete dining experience from morning through to night.

B4 GetSashimi with GetSushi and Sushi Oe (Shop B4)

With expertly sliced sashimi, innovative sushi creations, and seafood-forward dishes designed for both purists and the curious—perfect for a quick bite or a moment to savour exceptional produce. Tucked in beside this Sydney favourite, you'll also find intimate Omakase dining – GetSushi and Sushi Oe (set to open end-Feb).

C1 Tavira Bakehouse (Coming Soon!)

Tucked beside Fruitezy, find their in-house bakery with freshly baked crusty breads and flaky pastries made on site every day.

C4 Blackwattle Deli

Speciality deli and cafe with a selection of quality local and international artisan charcuterie cheeses, antipasto, condiments and gourmet ingredients.

C11 Copper Hot Pot (Coming Soon!)

Set to arrive at the Sydney Fish Market soon, Copper Hot Pot will offer a new dining experience that blends fresh seafood with a modern take on hot pot.

C12 b Stitch Coffee

A cafe and speciality coffee hub with a rotating list of single origins, as well as premium ready-to-brew products, signature drink specials, souvenirs and bespoke coffee gifts.

D3 Squid Inc

Blending traditional seafood favourites with modern culinary creativity, offering a menu that surprises and delights in a welcoming atmosphere that balances comfort and sophistication.

D4 Tin Tin Harbour (Coming Soon!)

Delivering a refined Cantonese Yum Cha and Modern Chinese dining experience with daily handmade dumplings paired with live seafood and authentic Chinese cuisine.

E1a Tam Jiak

Headed by Malaysian restaurateur and chef Junda Khoo, the menu delivers homestyle Malaysian cooking with a bold modern twist, using flavour forward cooking that is both punchy and complex.

E1b Hamsi Taverna

Hamsi, a 200-seater by Chef Somer Sivrioglu and the Efendy Group, serves up Turkish charcoal-grilled seafood dishes using Aegean cooking techniques and a vibrant mezze bar.

E1c Lua by Luke Nguyen (Open Mid Feb)

Bringing together celebrated chef, Luke Nguyen and Doltone Hospitality Group, Lua is a celebration of Asian fire-kissed cooking, sustainable Australian seafood, and open-kitchen theatre.

E2 Mani

A modern Asian fusion restaurant offering dishes with the soulful comfort of Shanghainese home cooking, and the finesse of Cantonese flavours. Inspired by the rich bounty of local fresh seafood, paired with the timeless techniques of Chinese

F1b Lüneburger German Bakery

Inspired by the centuries-old baking traditions of Lüneburg, Germany, the menu combines time-honoured recipes for authentic breads, sweet and savoury pastries, cakes and sandwiches.

WESTERN PLAZA

F2 TJ's Po Boys

A casual eatery where Southern classic lobster rolls, burgers and craft beers dominate the menu, but take a coastal twist with premium seafood packed with big flavour.

F3 La Dea Pizza

La Dea Pizza brings a slice of Rome to Sydney with its artisan-style square dish pizzas created from special flour and crafted by chefs from Italy.

F9 Little Red

A go-to spot for good vibes and great eats with baked goods, pies and specialty coffee by day before switching gears to local beers, wines and seasonal small plates as the sun goes down.

SEAFOOD & FRESH PRODUCE

C5 & 6 Claudio's Seafoods

Bringing together decades of seafood knowledge and family heritage, Claudio's aims to guide novices and expert cooks to add more seafood to their table with quality whole fish, fillets, live shellfish and much more.

C9 Musumeci Seafoods

Proudly perfected over 40 years, the family-run seafood business has been a landmark institution at Sydney Fish Market since 2009, serving the community and visitors alike with the finest fresh seafood selections.

C13 Christie's Seafood

With deep ties to the seafood industry, Christie's specialises in premium fish, shellfish, crustaceans, oysters and more, plus ready-to-eat items and an extensive seafood kitchen menu.

F2 Fruitezy

A family-owned and operated greengrocer stocked with quality fruit and vegetables, pantry staples, locally sourced artisan products, as well as a dessert bar with smoothies, chocolate covered fruit and other delicious, healthy treats.

F5 & 6 Nicholas Seafood Traders

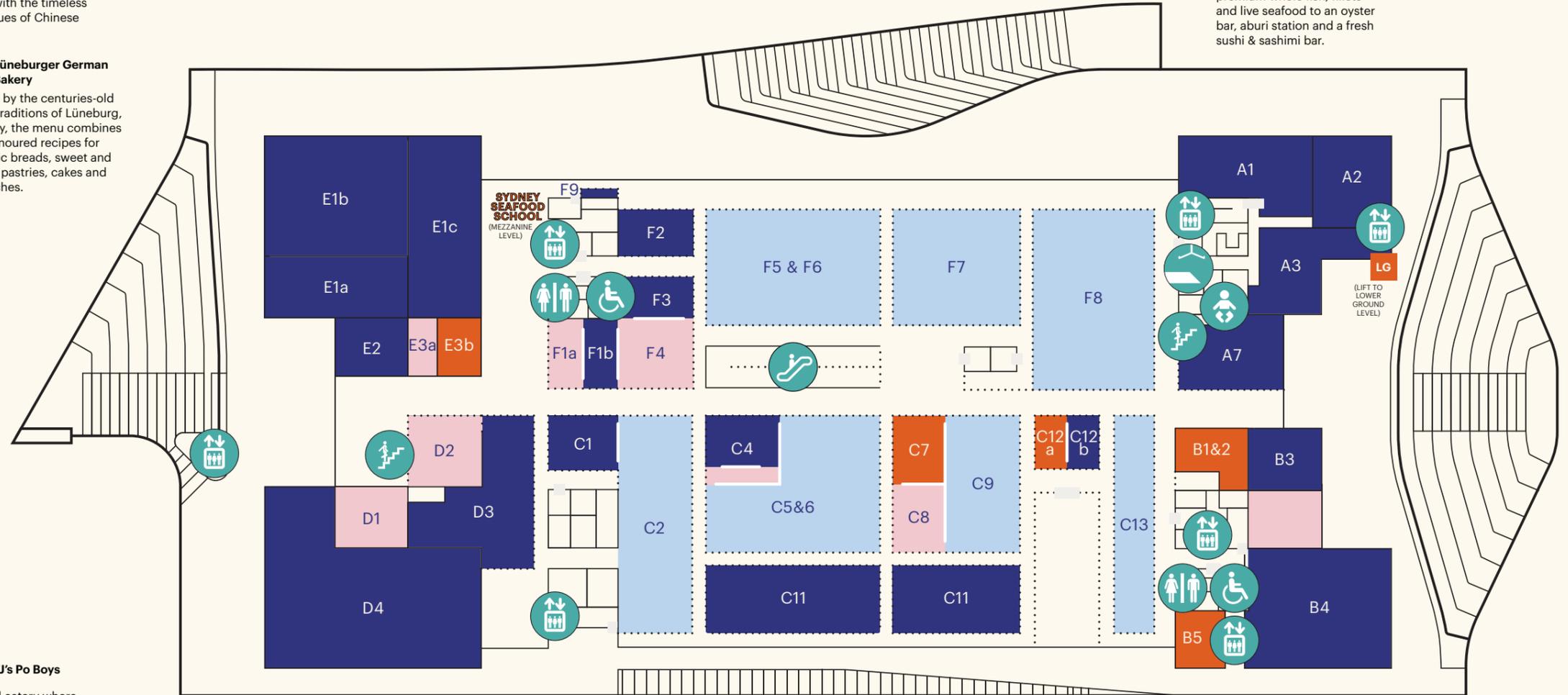
A celebrated fishmonger, known for sourcing and showcasing one of the largest and freshest seafood ranges including live lobster, king crab, abalone and freshly caught whole fish species.

F7 Peter's Sydney Fish Market

Offering an extraordinary selection with over 100 species of fresh seafood available daily – from premium whole fish, fillets and live seafood to an oyster bar, aburi station and a fresh sushi & sashimi bar.

F8 GetFish

Known for its extensive selection of fresh, high-quality seafood sourced directly from the market auction and trusted fisheries, you'll find a wide range of seafood varieties from prawns to sashimi-grade fillets.



BRIDGE ROAD

QUICK EATS

C4 Machimachi

Tucked in beside Blackwattle Deli, machimachi is a famous milk team brand found in Taiwan that has expanded across the globe.

E3a Gotcha Fresh Tea

Blending authentic Taiwanese ingredients with popular Southeast Asian and Western flavours to create signature creamy pearl milk teas, refreshing fruit teas and perfectly balanced blends.

C8 Leyrd

Celebrating its Vietnamese culture, heritage and culinary methods the menu modernises much-loved rice paper rolls and banh mi for the Sydney food-scene utilising seasonal, locally sourced seafood and ingredients.

D1 Cow & the Moon

This family run, award-winning artisan gelateria is a true dessert bar experience with ice cream cakes, coffee, and of course, a range of carefully crafted gelato flavours.

D2 Sushi Bar

Known for its daily-fresh nigiri, sashimi and sushi options plus other authentic and beloved Japanese dishes that highlight heritage and the unbeatable freshness.

F1a Top Juice

Prepared in-house daily and catering to a range of dietary needs with a range of healthy juices, protein shakes, cold pressed shots, salads and acai bowls.

F4 Nanjing Dumplings (Opening end-Feb!)

Featuring 100% handmade traditional and specialty dumplings, and one of the only places in Sydney to experience Nanjing-style xiao long bao, a doughier and slightly sweeter version of Shanghai's most famous soup dumplings.

SPECIALTY RETAIL

B1 & 2 The General Store

Whether you're a local looking to add to their kitchenware, or a visitor seeking a unique memento to encapsulate your time at Sydney Fish Market, The General Store is packed to the brim with exciting gifts and discoveries.

B5 Olivetta

A luxury Extra Virgin Olive Oil brand and Australia's first concept store dedicated to the luxury and lifestyle of olive oil and its many life-enhancing expressions.

C7 Fisherman's Fine Wines

Specialising in a curated selection of local and imported wines as well as crisp, refreshing beers and celebratory bubbles, it's the go-to spot for your seafood pairings.

C12a Green Valley Goes Nuts

Offering a wide range of packaged and freshly roasted nuts, hand-picked sweets and speciality grocery items that will delight gourmet food lovers looking add to their grazing table.

E3b Mayfarm Flowers

From humble beginnings selling flowers roadside to their expansion across Sydney farmers markets, this family-owned florist now joins Sydney Fish Market featuring their own farm-grown varieties that ensure superior quality every day.

LG Net & Tackle

Offering a wide range of commercial and amateur fishing gear, Net & Tackle joins the new Sydney Fish Market located on the Lower Ground level, overlooking Blackwattle Bay.

CIVIC PLAZA

CELEBRATE WITH OUR RETAILERS

OFFERS & PROMOTIONS

COW & THE MOON

Scoop of Fortune

Order a gelato and receive a Lunar New Year scratch card for your chance to win an extra scoop or land the Grand Prize. Available from 16-22 Feb, unless sold out prior.

Lunar New Year Gelato Specials:
Miso Caramel ♦ **Roasted Coconut Matcha**
White Chocolate Yuzu ♦ **Black Sesame**

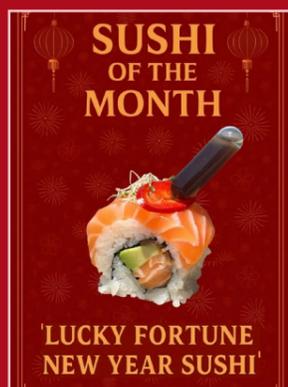


GETSASHIMI

Sushi of the Month



Try GetSashimi's viral sushi of the month – "Lucky Fortune" from \$4.50



TAM JIAK

Lunar New Year Entertainment & Menu

Saturday 21 February, at 1pm - Lion dance performance. Booking required.

Lunar New Year menu available from 10 February - 1 March, including Yee Sang (Prosperity Salad). Pre-order required.

Book now at tamjiak.com.au



STITCH COFFEE

Year of the Horse coffee blend coffee bag (100g)

This omni-roast blend showcases Ethiopian and geisha beans, the latter sourced from Yunlan Estate in Yunnan, China. Tasting notes combine oolong tea, permissions, raspberry and mango, making it a truly celebratory blend reflective of Asian history and flavours.



OLIVETTA

Limited edition Lunar New Year Gift Box

Featuring chilli Extra Virgin Olive Oil, delicate Extra Virgin Olive Oil and pomegranate balsamic vinegar. Plus, bonus jar of premium capers with every purchase.



2 SLICES + MATCHA TIRAMISU \$34.00

LA DEA PIZZA

Lunar New Year Pizza Special

Two slices of pizza of your choice + a Matcha Tiramisu from \$34. One per customer, available from 20-23 February, unless sold out prior.

GOTCHA FRESH TEA

Lunar New Year Happy Hour Specials

Enjoy \$5 New Year specials on Gotcha's regular size milk tea series from 3pm to 5pm weekdays. Offer available from 16-20 February 2026. Plus, a large Black Sugar Pearl Fresh Milk Tea for just \$5 from 3pm - 5pm weekends.



FRUITEZY

Gourmet Red Box Gift

Spend \$88 and receive Fruitezy's Gourmet Red Box (valued at \$30). Limited to the first 100 customers. Valid from 16 February 2026 until sold out.

Plus, enjoy Fruitezy's Signature Strawberry Surprise Small Chocolate Gift Box for just \$19.90 (valued at \$24.88). Valid until 28 February 2026, unless sold out prior.

Seafood is an iconic part of Lunar New Year celebrations in Chinese culture and boy do they know how to cook it beautifully.

If you're planning on celebrating the start of the Year of the Horse, or just want to try some delicious traditional Chinese dishes, we've got the species recommendations for you!

WHOLE FISH

Species recommendation · Coral Trout. Ocean Perch. Alfonsino, Ruby Fish, Imperadore.

Whole fish is the single most important cultural dish eaten on Lunar New Year.

The tradition of eating whole fish at this special occasion arose as the pronunciation of the Chinese word for "fish" also means "abundance"; therefore, this dish is symbolic of wellbeing and prosperity in the year ahead. Preparing and serving the fish whole is said to represent a good start and finish to the new year (head to tail!). Bonus for any red coloured fish which symbolises good fortune.

The traditional cooking method is steaming, topped with soy sauce, ginger and green onions. Hot seasoned oil is then poured over the top, to activate the aromatics and crisp up the skin.

Superstition says it's bad luck to turn a fish over, so instead, lift the bones out once one side is fully eaten, and access the bottom side that way.

ABALONE

Abalone is a revered species in Chinese culture, representing good fortune for the year ahead.

Traditionally, Abalone was served among families on the fifteenth day of the Lunar New Year to mark the end of the holiday, but now it is served on any day during the fifteen days.

Abalone is a highly sought-after ingredient, meaning that in Australia, you will sometimes see it priced accordingly! At Sydney Fish Market, you can have Abalone cooked fresh for you in your choice of sauce (we recommend ginger and shallot or XO!). You can also find Greenlip Abalone sliced and served in it's beautiful shell as sashimi. A great addition to your LNY feast.

PIPIS

Pipis are a popular choice for Lunar New Year just like most clams and shellfish for their shape, symbolising ancient Chinese currency.



You'll commonly find them served in XO sauce. XO sauce is an iconic condiment hailing from Hong Kong, made from dried seafood, salty ham, shallots, garlic, chilli, and oil. It is a real flavour bomb that can be spooned over any number of dishes to add a rich umami taste.

It's name, "XO", is Hong Kong shorthand for high quality, prestige, and luxury, making it the ideal sauce to enjoy on a special occasion like Lunar New Year.

LOBSTER

There are so many great commercial species of Rock Lobster in Australia: Eastern, Western, Southern, and Tropical.



While they vary in size and appearance depending on the region in which they were caught, they all share a famously sweet flavour profile that makes them one of the most revered Aussie seafood species.

Enjoyed in a variety of ways., Lobster is a great addition to add to your seafood noodles which are a key element of any Lunar New Year feast - the length of the noodles represents the longevity of one's life, and they are therefore very culturally important. You'll find a variety of fishmongers at Sydney Fish Market offering Lobster noodles, cooked to order.

Or give Char Kway Teow a try. It is a popular dish in Singapore, China, and Malaysia, and can be made with a varied combination of whatever seafood is freshest.

CRAB

Crab is a fantastic centrepiece to a Lunar New Year feast, and its bright red hue is a symbol of prosperity and good luck! Chilli Crab is a dish enjoyed in many Asian cultures, and while each country has its own take on the recipe, it is always guaranteed to be delicious.

If you're visiting us for Lunar New Year, ask your favourite retailer which crab they recommend on the day - Mud Crab is a traditional classic, but they may have some King Crab on offer if the supply has been good - and ask to have it cooked in Chilli Sauce. Enjoying this dish is a decadently messy affair, so grab some napkins and be prepared to dig in with your hands! You can even learn how to cook this iconic dish in the Sydney Seafood School's Singapore Chilli Mud Crab class.

SYDNEY SEAFOOD SCHOOL LUNAR NEW YEAR PROGRAM

Sydney Seafood School's Lunar New Year program is stacked with a stellar line up of guest chefs over one massive week. Some who even have their hand in the restaurants inside the new Sydney Fish Market.



Junda Khoo

In Junda Khoo's hands Malaysian food is accessible, joyful and utterly delicious, as the many accolades for his Ho Jiak restaurant group attest. He's recently open his fifth venue, Tam Jiak at Sydney Fish Market, and to celebrate that, and Lunar New Year, we've lured him into Sydney Seafood School for a not-to-be-missed class.

And did someone say Mud Crab?

WEDNESDAY FEBRUARY 18TH



First Nations Seafood Feast

Hosted by Luke Bourke and the National Indigenous Culinary Institute, our First Nations Seafood Feast returns.

Luke was Good Food's Young Chef of the Year 2025, and is head chef at Felons Seafood in Manly.

This special feast celebrates seafood as the original native food, which Indigenous Australians have been gathering and catching for millennia, and showcases some of the other native ingredients that pair so well with it.

SATURDAY FEBRUARY 21ST



Somer Sivrioğlu

Turkish-Australian chef Somer Sivrioğlu is synonymous with the flavours of Türkiye. A household name thanks to his role as a MasterChef judge, he's also the force behind Sydney's Anason, Mayandoz and the beloved former Efendy in Balmain.

This class serves up a true taste of Türkiye, along with a peek of Somer's beautiful restaurant Hamsi Taverna at Sydney Fish Market.

SUNDAY FEBRUARY 22ND

Good things come to those who celebrate...

And we're celebrating big!

Scan to meet the chefs or see the full program online at sydneyfishmarket.com.au/sydney-seafood-school.



GET COOKING

CATCH. EAT. COOK



THE BIG CATCH

WIN A SYDNEY FISH MARKET GRAND PRIZE

SIGN UP TO THE SYDNEY FISH MARKET NEWSLETTER TO GO INTO THE DRAW TO WIN A GRAND PRIZE!

VALUED AT \$1000

IMAGE CREDIT: TOM ROE

SCAN ME!



Prize includes 4x tickets to the new Sydney Fish Market Taste Tour, Sydney Fish Market's cookbook 'A Fish For All Seasons', and a hamper filled with goodies from our spectacular retailers.

T&C'S APPLY. FOR MORE INFORMATION HEAD TO SYDNEYFISHMARKET.COM.AU/EVENT/LUNARNEWYEAR/

Steamed Whole Ocean Perch with Ginger & Soy

SERVES 4

1 x 700g Ocean Perch, scaled, gilled and gutted
4cm piece ginger, cut into fine matchsticks
2 teaspoons peanut oil
1 clove garlic
1 tablespoon soy sauce
1 tablespoon oyster sauce
1 tablespoon Shaoxing (see notes)
1 teaspoon sesame oil
1 teaspoon white sugar
½ cup sliced green onions
¼ cup coriander leaves
Steamed jasmine rice, to serve
Steamed bok choy or Chinese broccoli, to serve

1. Half fill a wok or large saucepan with water and bring to the boil.
2. Rinse the belly cavity of the fish, rub away any black lining and pat dry with paper towel. Cut several deep slashes into the thickest part of both sides of the fish.
3. Place a plate in a steamer basket, or line with baking paper. Place the fish in the steamer and sprinkle with the ginger.
4. Place steamer over wok or saucepan, cover and steam for 10-15 minutes until the fish is opaque and flesh flakes easily when tested with a fork. (Smaller fish will take less time.)
5. Meanwhile heat the peanut oil in a small saucepan over medium heat. Add the garlic and cook for 1 minute, add the soy sauce, oyster sauce, Shaoxing, sesame oil and sugar.
6. Remove the plate from the steamer and pour the sauce over the fish. Sprinkle with green onions and coriander leaves and serve immediately with steamed rice and bok choy or Chinese broccoli.



Want recipe inspiration, delivered? Grab a copy of the Sydney Fish Market cookbook *A Fish For All Seasons*.



ALTERNATIVE SPECIES • Mirror Dory, Snapper, Whittings.

NOTES & TIPS • You could steam the bok choy in the basket with the fish; if you do so add it half way through the cooking time.

Shaoxing is Chinese rice wine, available from Asian grocery stores.



