

SYDNEY  
FISH  
MARKET

ALL

UNDER

ONE

ROOF

Discover the world's best seafood, speciality retail, waterfront dining, and a vibrant public space where industry meets a bold new future.



# AUSTRALIA'S HOME OF SEAFOOD, REIMAGINED.

The new Sydney Fish Market brings together every part of the seafood story in one extraordinary waterfront destination. Under one spectacular wave-shaped roof, the new Market features bustling wholesale trade, dining, retail, and education, creating a place where industry and community meet.

From early morning tours to long lunches by the harbour, from cultural events to cooking classes with acclaimed chefs, we invite you to go deeper with every visit.

## A WORKING MARKET AT ITS CORE

The new Sydney Fish Market is deliberately designed as an authentic working fish market, not just a retail or food-hall experience.

Purpose-built for the seafood trade, the new market features dedicated wharves where commercial fishing vessels can berth and unload their catch directly into the market.

Inside, upgraded wholesale and auction facilities continue the daily trade that has defined Sydney Fish Market for decades, connecting Australia's fishers with seafood buyers and businesses across Sydney and beyond.

Behind the scenes, enhanced infrastructure such as large-scale ice-making and high-capacity crate-washing systems will support the heavy demands of Australia's busiest seafood marketplace, ensuring operations remain efficient.

Visitors to the fish market will get to experience this vibrant working environment up close. The market's open design allows the public to see trade operations in action, with viewing areas overlooking the auction room and working wharf.

## RETAIL, REIMAGINED

Above the working market is the retail floor, featuring more than 40 retailers - including fresh seafood outlets, specialty stores, cafés and restaurants. From casual fish and chips to fine dining, the Market caters to all tastes and budgets.

Expert advice, exceptional quality and incredible variety remain the hallmarks Sydney Fish Market has long been known for, now presented in a contemporary setting.

While seafood remains the heart of the Market, the new Sydney Fish Market is also a curated specialty retail destination, bringing together the ingredients and produce that naturally belong alongside great seafood.

A greengrocer supplies fresh fruit, vegetables and herbs; a deli offers artisan cheeses, smallgoods and specialty pantry items; and Australia's first dedicated olive oil concept store invites visitors to taste, learn and shop

premium oils. Speciality coffee and cafes anchor the day from early morning, while bakeries, desserts and gelato round out the experience.

Beyond food, the market's gift stores offer homewares, keepsakes and locally inspired pieces, allowing visitors to take a reminder of the Market home with them.

## A DESTINATION FOR DINING

Dining at the new Sydney Fish Market includes much-loved Market favourites alongside a new range of contemporary food offerings.

Casual eateries, cafés and takeaway sit alongside destination restaurants, offering everything from quick bites to long, harbour-side meals.

The strength of the dining mix lies in its diversity. The Market celebrates the many cultures that champion seafood, with offerings spanning Japanese, Vietnamese, Malaysian, Turkish, Chinese and creole-style cooking, alongside classic Aussie fish and chips.

## EDUCATION, TOURS AND DISCOVERY

The Sydney Seafood School returns in an upgraded waterfront location, hosting hands-on cooking classes, guest chefs and private events with stunning views over Blackwattle Bay.

A new program of guided tours invites visitors behind the scenes - from auction floor insights to tasting tours and more.

## PUBLIC SPACE ON THE WATER

With 6,000 square metres of new public open space, the Market connects seamlessly to the harbour. Landscaped gardens, seating, viewing points and play areas invite visitors to linger, gather and enjoy the waterfront.

Five permanent art installations reflect the site's maritime, first nations and industrial history, grounding the new Market firmly in its place and past.

## ONE DESTINATION. MANY EXPERIENCES.

The new Sydney Fish Market is more than a building – it is an ecosystem. A working market, a food destination, a learning hub and a gathering place, all under one roof.



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# 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 Ichii

Backed by Hidetoshi Tauboi, Libras Ting and Takeo Muramoto, Ichii 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 GotSashimi with Sushi Oe and Restaurant 16

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 hidden gems Sushi Oe and Restaurant 16.

### 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 now 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 Hour (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 Sivigolu 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 (Coming Soon)

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 Shanghaiese home cooking, and the finesse of Cantonese flavours. Inspired by the rich bounty of local fresh seafood, paired with the timeless techniques of Chinese cuisine.

WESTERN PLAZA

The highly anticipated new Sydney Fish Market welcomes almost 40 retailers all under one roof. With a rich ecosystem of fishmongers, fresh produce, speciality retailers and expanded dining experiences, you'll find new faces and plenty of old faves. Get ready to dive in!

## SEAFOOD & FRESH PRODUCE

### 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.

### 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.

### 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.

### 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.

### 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 whole fish and sashimi-grade fillets.



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# BRIDGE RD

## QUICK EATS

**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.

**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.

**E1c Lua by Luke Nguyen (Coming Soon)**  
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 Shanghaiese home cooking, and the finesse of Cantonese flavours. Inspired by the rich bounty of local fresh seafood, paired with the timeless techniques of Chinese cuisine.

**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.

## QUICK EATS

**C4 Machimachi**  
Tucked inside 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.

**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.



**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.

**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 (Coming Soon)**  
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.

**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.

## SPECIALTY RETAIL

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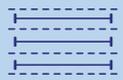
**C7 Fisherman's Fine Wines**  
Specialising in a curated selection of local and imported wines as well as crisp, refreshing beers and celebratory bubbles, it's the go-to spot for your seafood pairings.

**C12a Green Valley Goes Nuts**  
Offering a wide range of packaged and freshly roasted nuts, hand-picked sweets, and specialty 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.



# BY THE NUMBERS

<p>200 metres</p>  <p>The length of the wave-shaped roof canopy over the Market</p>	<p>20,000 m<sup>2</sup></p>  <p>Total roof area - roughly four football fields</p>	<p>2,500 tonnes</p>  <p>Approximate weight of the roof structure (about the same as six large yachts)</p>	<p>407</p>  <p>Individual roof cassettes forming the floating canopy</p>	<p>594</p>  <p>Glulam timber beams, each spanning up to 32 metres</p>
<p>481</p>  <p>Marine piles supporting the building, wharves and promenades</p>	<p>34,000 m<sup>3</sup></p>  <p>Concrete poured - nearly 14 Olympic swimming pools</p>	<p>6,000 tonnes</p>  <p>Steel reinforcement used throughout the structure</p>	<p>5 Star Green Star</p>  <p>Target rating for environmental performance</p>	<p>51,000 kg</p>  <p>Ice produced daily by the new ice-making systems</p>
<p>900 crates/hour</p>  <p>Capacity of the automated crate wash system</p>	<p>13,000 plants</p>  <p>And almost 90 native trees planted across the public domain</p>	<p>26,000 m<sup>2</sup></p>  <p>Of retail, dining and community space</p>	<p>42 retailers &amp; 19 wholesalers</p>  <p>Operating under one roof</p>	<p>6 million+ visitors</p>  <p>Expected each year</p>



# EXPERIENCE



## SYDNEY FISH MARKET

### Sydney Seafood School

Cook, connect and celebrate at Australia's leading cooking school. From hands-on classes and engaging tastings to school holiday workshops and private events, Sydney Seafood School is ready to take your kitchen skills to the next level.

Our facilities feature a tiered auditorium, fully equipped cooking benches, a spacious dining room, dedicated event space, and a team of experienced staff eager to share their seafood wisdom.

Find us on the Mezzanine Level of the new Sydney Fish Market. Book a class, host an event or enjoy a private cooking experience.

### Tours

Are you keen to explore the weird and wonderful world of Australian seafood, learn how the industry ticks, and get a glimpse of Sydney Fish Market in action? Then join one of our official tours.

Our tours are led by expert seafood educators and offer a true behind the scenes look at Sydney Fish Market. Learn about seasonal seafood species, sample produce straight from our retailers, enjoy sunset views over the wharves and learn about the fishing industry and market's history. Finish the experience confident in choosing the best seafood, every time.

Dive in and experience Sydney Fish Market like never before.

Find out more at [sydneyfishmarket.com.au](http://sydneyfishmarket.com.au)

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**SYDNEY FISH MARKET 1 BRIDGE ROAD GLEBE**