

D A N D E N O N G
• MARKET •

Fresh & Vibrant Since 1866

Tour
operator
guide



Why visit Dandenong Market

Dandenong Market is an iconic market in Melbourne's south-east and is a much valued community asset both locally and regionally.

Located in the heart of Dandenong, it is a place to meet, to eat, shop and play and a place where people can celebrate cultural diversity of the Market.

Everyone from around the world feels at home here, so you will too. It's like strolling around a souk, meandering through a hawkers market or blending into a bazaar. The aromas are tantalising and the sights unusual, with the constant presence of families, exotic, abundant food and the irresistible allure of mysterious tastes from afar.

Dandenong Market is a treasure trove for food lovers. You'll find almost any ingredient you can imagine here so your taste buds can go on any adventure. There are many great stores and fresh produce, so come down to experience it. There's so much to see, taste and discover.

Benefits for coach tour operators

Please note that there is free, untimed coach parking available on Cleeland Street.

Dandenong Market has reusable black Market bags and jute bags for sale in the Market Management Office. Our sustainable and eco-friendly bags are great for holding Market fresh produce and are important in supporting the Victorian Plastic Bag Ban legislation.

The Market Tavern, which is located on The Terrace, is the only licensed venue in the Market. The Market Tavern provide a beautiful outdoor dining experience for those looking for a pub meal and a beer after a long afternoon of exploring.





Visitor information

Dandenong Market trading hours

Tuesday: 7am – 4pm (The Bazaar opens at 8am)

Friday: 7am – 4pm (The Bazaar opens at 8am and closes at 4pm)

Saturday: 7am – 4pm (The Bazaar opens at 8am)

Sunday: 9am – 4pm

Getting here

Dandenong Market is located on the corner of Clow and Cleeland Streets in the heart of Dandenong, approximately 30 kilometres southeast of the Melbourne CBD.

Parking

Free, untimed coach parking is available at 40 Cleeland Street, outside the Dandenong Market Management Office.

All-day parking is available at the front entrance of Dandenong Market and can be accessed via Clow Street. Charges start from \$1.20 per hour up to \$8.30 for all day. Please note: there is a height clearance of 2 metres for all vehicles using undercover parking.

Accessible parking is located in all car parks off King Street and Clow Street, including the multi-level car park where lift and ramp access is available. The 12 accessible parking spaces are free providing the correct sticker is displayed.

Accessibility

Dandenong Market is accessibility-friendly with ramps to the underground car park, as well as a lift. Accessible toilets are also available for visitors.

Baby change rooms are also available (located in the Meat, Fish and Deli Hall, and the The Bazaar).





Resources and activities

Dandenong Market Street Food Tour

On Dandenong Market's Street Food Tour, visitors can join get exclusive, behind-the-scenes insight into the tantalising aromas and exotic flavours on offer. On this 90 minute-long tour, our talented tour guides will take you to the most popular food trucks, stalls and hot spots where you will have plenty of delicious samples. Booking is essential but be quick as there are limited spots!

Self-guided tours

Our self guided tours allow you to explore the Market as a group using our tour notes. Take in the vibrant cosmopolitan atmosphere of the Market and wander the stalls. Discover a world of new tastes and flavours.

Street Art Tours

Dandenong Market is the new home of Melbourne street art – transforming into an 8000 metre square gallery of modern street art. A number of renowned street artists have made their mark at the market, including celebrated muralist and fine artist Heesco, designer and artist Bonsai, former illustrator and now large-scale muralist Kaff-Eine and newly emerging artist Kenz.



DANDENONG MARKET

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Tour notes: exploring the Market



FRUIT & VEG

Fresh, local and organic, seasonal and exotic, we have the best of everything. Score a bargain and chat with our Fruit & Veg traders about what's in season.

MEAT, FISH & DELI

Specialist cuts and styles of meats, whole fish and fillets, exotic seafood, spices, dips and flavours.

THE PANTRY:

Delight the senses with sensational coffee, nuts, exotic breads, chocolates, cakes and gourmet food stalls. Stock up on every ingredient you can imagine - not to mention some you might never have dreamed of!

THE BAZAAR

A shopping mecca of clothing, shoes, accessories, jewellery, handbags, toys, plants and flowers. Discover a treasure in every stall: it's all about hunting down those amazing finds and ultimate bargains.

MARKET SQUARE

The perfect place to take a break and indulge your pallet: what tickles your fancy? Gözleme? Dumplings? Burek? Dandee Donut?



Tour notes: about Dandenong Market

Founded in 1866, Dandenong Market is Melbourne's second oldest market. Our 154th birthday will be on 10 October 2020. (Prahran Market was founded in 1864).

Dandenong Market is Melbourne's second largest market (only Queen Victoria Market has a larger number of Market traders and a larger site). The size of the market is 8001 metres squared, including:

- Meat Fish Deli hall - 1572 metres squared
- Market Square - 219 metres squared
- Fruit and Veg area - 1988 metres squared
- The Bazaar- 1888 metres squared

The Market enjoys 5 million visitations each year:

- 80% of visitors come to the market eat least once a month.
- 83% of shoppers buy fruit and vegetables while at the Market.
- The primary reasons visitors shop at Dandenong Market is variety and choice, as well as quality and freshness.

There are 189 permanent businesses based at Dandenong Market, offering employment for approximately 1,100 people including. Businesses based at Dandenong Market include:

- 15 fruit and veggie traders.
- 4 bakeries and 3 delis.
- 3 seafood traders, 4 butchers and 2 chicken shop.
- 11 'produce' traders (includes honey and nuts).
- 28 ready-to-eat traders (everything from pho to gözleme to Dutch poffertjes).
- 119 general merchandise traders (including clothing, jewellery, flowers and books).

Every year, Dandenong Market recycles:

- 655,200 litres of meat, chicken & fish offal.
- 406.3 tons of green waste.
- 2,040m3 of recycled water for toilet flushing & high pressure cleaning.
- 462.13 tonnes of paper and cardboard.
- Polystyrene is manufactured into pods, installed as building foundations.





Tour notes: Dandenong Market traders

Dandenong Market is home to 189 businesses, selling everything from socks to spices to saris. Some of our most well-known traders include the following.

M&C Quality Seafood

A family business - owned and operated by Michael and Cheryl Curmi - M&C Seafood specialises in Australian quality seafood purchased personally by Michael each morning at the wholesale fish markets.

Taylor's Orchards

With established orchards in Tyabb, all apples and pears sold at Taylor's Orchards are homegrown in their own orchards using minimal pesticides.

Hart's Honey

Slovenian-born Joza Hart of Hart's Honey has been producing honey from Lilydale for many years. His portable beehives are located across Victoria, allowing him to offer a wide variety of quality honey from Orange Blossom to Ironbark.

Peanut Market

Peanut Market has been a permanent fixture at Dandenong Market for more than 40 years. Stocking everything you need to turn your cooking into a taste sensation. With more than 450 produce lines, Sam is a strong promoter of organic products including nuts, seeds, beans and dried fruits.

Why Not? Wooden Bakery

Husband and wife team Kamil and Rhonda Tannous bake traditional Lebanese pizza and pastries, including haloumi and spinach. All pizza and pastries are hand made on-premises, baked daily and while you wait. Why Not?'s shelves are also packed with Middle Eastern groceries and the fridge is stocked with haloumi, kibbeh and cans of alcohol-free beer.

Saccha

Lez Hirsch from Saccha crushes Australian-grown sugarcane on the spot with fresh ingredients sourced from the Market for a delicious drink.

Dandee Donuts

Often talked about and much loved, Dandee Donuts is a must-stop on the Dandenong Market shopping trail. Dandee Donuts has been family-owned and operated since 1976. Join the queue to sample these delicious, freshly made, sugar-coated doughnuts filled with super sweet strawberry jam.



Tour notes: Dandenong Market history

The traditional owners of the area of Dandenong are the Indigenous people of the Woiwurrung tribe.

When the Europeans first came to settle in the area in 1840, they needed a meeting point to trade cattle and buy fresh food.

In the 1850, two acres of land was set aside for a cattle yard and farmers market.

Dandenong Market was officially opened in 1866. The market sold beef and dairy cattle, chickens, horses, as well as fruit, vegetables, eggs and household items.

Dandenong was an important area for people travelling from Gippsland to Melbourne and became known as the "Gateway to Gippsland".

In 1926, the Market located to its existing site on the Corner of Clow and Cleeland streets.

In 1956, the livestock section of the market moved to another site in Dandenong.

A local icon at the Dandenong Market is the Dandy Pig. The Dandy Pig is a neon sign that first appeared in the 1950s. The finely dressed pig tips his top hat to welcome people to Dandenong.

When the market first opened, it only traded on Tuesdays. In 1976, the Market started to trade on a Friday. In 1982, the Market started to trade every Saturday and in 2013, the Market started trading on a Sunday.

In 1996 the Market was renovated with a new fruit and vegetable area and a large carpark added. In 2009, The Bazaar was built, with the Pantry added in 2010 and Meat, Fish and Deli hall added in 2011.

