

Hospitality Venues Shine at 2018 Gold Plate Awards

An army of anonymous judges have quietly been dining out enjoying some of the best venues across the Territory for the past couple of months.

Their experience; from welcome and venue presentation, through to the quality and variety of food and beverages, right up until the farewell from staff when leaving has all been meticulously logged and scored to determine this year's Gold Plate Award winners.

One of the Territory's most well know Chefs, Lynton Tapp was on hand to MC the event. Lynton is a great believer in establishing relationships with local suppliers and promoting local produce.

The overall Gold Plate **2018 Restaurant of the Year** was won by **Tali Wiru** at Voyages Ayres Rock Resort, who recorded the highest overall score by the Gold Plate judges.

"Tali Wiru excels at pairing local produce, a great kitchen team with exemplary customer service, in one of the best settings in Australia," Hospitality NT CES Des Crowe said.

"Customers from across Australia and the indeed the world rave about their experiences at Tali Wiru on food review sites, and to their friends and family."

Mr Crowe thanked the venues, anonymous judges and Chair of Judges Sam McCue and said the awards were about acknowledging excellent local produce, staff and customer service.

Also this year for the first time, Hospitality NT has partnered with Tourism NT to launch a 'Signature Dish Series' – a Territory wide promotion of great dishes in our venues that showcase local produce and talent.

"I encourage locals to spend some time this quiet season to do their own food trail with friends and family.

"Head to your local venues and judge for yourself if you agree, or if you have a different favourite – either way you will be up for some great food and customer service.

"And when out and about try as many of the 20 Signature Dishes as possible, they truly are some great examples of what can be done with local product when matched with local talent.

"Hospitality is a growing and vibrant sector of the Territory's economy providing much needed local jobs.

"Just as importantly, our venues significantly contribute to whether tourists enjoy their time whilst in the Territory.

"Congratulations to all the winners, nominees and their staff, with such passion on display I am confident the future will continue to be bright for our local Hospitality industry," Mr Crowe concluded.

See attached list of Gold Plate Award Winners. Also attached the list of 20 Signature Dishes which will be co-promoted by Tourism NT & Hospitality NT for the next 6 months.



Gold Plate Category	WINNER
Best Breakfast Restaurant	<i>Smokey J's at the Beachfront Hotel</i>
Best Club Restaurant	<i>Macassans Bar & Grill - The Arnhem Club</i>
Best Public Hotel Dining	<i>Berry Springs Tavern</i>
Best Casual Dining	<i>Hotel Darwin</i>
Best Informal Dining / Cafe Restaurant	<i>Yots Greek Taverna</i>
Best Family Restaurant	<i>Gillen Club</i>
Best Wayside Inn Dining	<i>Crab Claw Resort</i>
Best Asian Restaurant	<i>Little Miss Korea</i>
Best Specialty Cuisine Restaurant	<i>Yots Greek Taverna</i>
Best Hotel Restaurant	<i>Cicada Lodge</i>
Best Steak Restaurant	<i>Cove – SKYCITY Darwin</i>
Best Tourism/Themed Restaurant	<i>Tali Wiru (Voyages Ayers Rock Resort)</i>
Best Function/Event Caterer	<i>Karen Sheldon Catering</i>
Best Select Wine List	<i>PM Eat & Drink</i>
Best Extensive Wine List	<i>Moorish Cafe</i>
Best Cocktail List	<i>Beachfront Hotel</i>
Best Contemporary Restaurant	<i>Tali Wiru (Voyages Ayers Rock Resort)</i>
Best Stand Alone Restaurant	<i>Little Miss Korea</i>
Minister for Trade, Business & Innovation Encouragement Award	<i>Nirvana Restaurant Darwin</i>
Restaurant of the Year	<i>Tali Wiru (Voyages Ayers Rock Resort)</i>

2018 Hospitality NT Australian Liquor Marketers Gold Plate Awards

Signature Series



NORTHERN TERRITORY TOP 20 SIGNATURE DISHES

Venue	Dish
Moorish Café	<i>House smoked local spanish mackerel spiced with pepper leaf, a local baby zucchini and button squash salad, saffron aioli and macadamia nuts</i>
Hot Tamale	<i>Tacos De Pescado & NeverNever - The Aussie Outback</i>
Little Miss Korea	<i>"A little bit spicy seafood"</i>
Chow!	<i>Bahn Cuon</i>
The Deck Bar	<i>The Deck Bar Laksa (Vegetable style)</i>
Tali - Lasseters	<i>Kidman & Co. Beef Tenderloin</i>
Wildman Wilderness Lodge	<i>Billabong Dreaming</i>
Yots	<i>Greco Barramundi</i>
Berry Springs Tavern	<i>BST "Croc" quettes</i>
PM Eat & Drink	<i>NT Calamari, pico de gallo, chilli oil, beurre noisette</i>
Wharf One Food & Wine	<i>Crispy Skin Humpty Doo Barramundi</i>
Hotel Darwin	<i>Fresh local barramundi</i>
Noodle House	<i>Mud crab in Singapore Sauce</i>
Saffron	<i>Humpty Doo Barramundi Mooli (Kerala style)</i>
Fork and Dagger Bar & Grill	<i>Pan seared Humpty Doo Barramundi</i>
Beachfront Hotel	<i>Eva Valley Meats Braham Cattle reverse seared tomahawk steak</i>
Cove - SKYCITY	<i>Territory Sharing Platter</i>
Dragon Court	<i>Steamed NT Barramundi with ginger and shallots</i>
The Precinct	<i>Precinct Buffalo Burger</i>
Char	<i>Whole Local Caught Fish of the Day</i>