

## MEDIA RELEASE

15 July 2019

### **Bigger and Better Signature Series Launches**

Hospitality NT has once again partnered with Tourism NT to launch a bigger and better 'Signature Series' – a Territory wide promotion of both dishes and drinks that 'hero' local produce.

Following on the back of the Top 20 Signature Dishes last year run in conjunction with the Gold Plate Awards, this year's Signature Series expanded to feature over 50 dishes and drinks made by some very talented NT Bartenders and Chefs located throughout the Territory.

Promotion of these featured dishes and drinks will be showcased on NorthernTerritory.com – encouraging visitors to the NT to experience our quality food and drink experiences.

The Signature Series hopes to build the narrative on the Territory as a destination with exceptional food and drink experiences, delivered through restaurants, pubs, clubs, cafes, food trucks and breweries.

Hospitality NT Chief Executive Officer, Des Crowe believes this year's Signature Series will build on the Territory's point of difference in hospitality and the opportunities within the sector for employees.

"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, said Mr Crowe.

***See attached list of the featured Signature Dishes and Drinks.***

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## NORTHERN TERRITORY 2019 SIGNATURE SERIES

<i>Venue</i>	<i>Dish</i>
Hilton Darwin	Penang Crocodile Curry
Hilton Darwin	Smoked Crocodile Salad
Hilton Darwin	Territory Tasting Plate
Hotel Darwin	Local NT Singapore Chili Mud Crab
Katherine Country Club	Territory Tasting Plate
Little Miss Korea	Barramundi Bibimbap
Moorish Café	Seared Local Spanish Mackerel
Jatti Poolside Bistro Cicada Lodge	Melaleuca Smoked Brisket
Rydges Palmerston	Pan Fried Baby Humpty Doo Barramundi Fillet
Saffron	Local Snake Beans Poriyal
Mindil Beach Casino Resort - Cove	Crispy Skin Barramundi
Mindil Beach Casino Resort - Dragon Court	Stir Fried Crocodile
Mindil Beach Casino Resort - Banquets	Bourbon Smoked Barramundi
Char	Crispy Local Baby Barramundi with Bonito Soy and Spring Onion
Snapper Rocks	Wild Caught Local Snapper
Snapper Rocks	House Cured Crocodile Jerky
Snapper Rocks	Reef Fish Tartar, Kimichi, Coriander, Shallot and Pickles
Snapper Rocks	Salt and Pepper Crocodile, Green Onion, Roast Garlic and Mayo
Snapper Rocks	Local Prawns, Lime, Garlic Butter, House Baked Bread, Prawn Mayo
Snapper Rocks	Reef Fish Croquettes, Crackling, Slaw and Wasabi Mayo
Snapper Rocks	Fried Local Loligo Squid, Aioli, Cabbage, Sprouts and Leaves
Snapper Rocks	Crocodile Bao Buns
Darwin Trailer Boat Club	Wild Caught Barramundi with Paw Paw Salad and Mango, Lime and Chili Dressing
Pine Creek Hotel	Chocolate and Wattleseed Brownie
Pine Creek Hotel	Pecan Butter Barramundi
Hanuman	Hanuman Prawns, Coconut, Ginger and Curry Paste
Wharf One	Slow Cooked Barhman Beef Pot
Wharf One	Whole Local Snapper
Hibiscus Tavern	Barramundi with Lemon Sauce
Double Tree by Hilton Alice - Saltbush	Outback Tasting Plate
Double Tree by Hilton Alice - Saltbush	Grilled Butter Flied Quail with Local Date Puree
Lizards - H Hotel on Mitchel	Wild Crispy Skin NT Barramundi, Humpty Doo Chili and Mango Sambal, Urap-Urap Snake Bean and Water Cress with a Kohlrabi Pure
D Bar - H Hotel on Smith	Thai Fried Rice with Pineapple and Darwin Endeavour Prawns
D Bar - H Hotel on Smith	Mango Panna Cotta, Toasted Coconut Crumble and Mango Salsa
Hot Tamale	Spicy Tropical Aguachile

Hot Tamale	Achiote Pescado
PM Eat and Drink	Local Caught Prawns, Prawn Butter and Truffle Soy
PM Eat and Drink	Whole Local Snapper
Pee Wees	Pearl Meat
Pee Wees	Kidman Beef
Pee Wees	Salmon Wings
Tali - Crowne Plaza Lasseters	Pan Roasted Scallops with Northern Territory Mud Crab finished with Traditional Bisque topped with Fried Capers and Dill
Needle in a Haystack	Local Eva Valley Beef Shoulder, Bone Marrow Fritter, Potato Cream, Fennel Gremolata and Labneh
Needle in a Haystack	Local Wild Caught Barramundi in Banana Leaf, Burnt Eshallot Cream, Fennel and Orange with Lobster and Local Radish
Needle in a Haystack	Local Eggplant with Miso, Tempura Eggplant, Fresh and Fermented Cucumber, Cashew Cream and XO Sauce
Needle in a Haystack	Local Tempura Zucchini Flowers
Beach Front Hotel	'Smashed' Beef Burger
Beach Front Hotel	Local Smoothie Bowl
Darwin Trailer Boat Club	'Bun Thit Nuon' - Chargrilled Lemongrass Pork Skewers served with Vermicelli Noodles, Asian Herb Salad and Pickles
Pine Creek Hotel	Beer battered NT Barramundi with nan Jim dressing
Saltbush - Double Tree by Hilton Alice	Banana sticky date pudding with salted caramel sauce, brulee banana and vanilla bean ice cream
<b>Venue</b>	<b>Drink</b>
Little Miss Korea	Spicy Mango Cocktail
Sandbar - Mindil Beach Casino Resort	Feel the NT
Sandbar - Mindil Beach Casino Resort	Anticipation
Snapper Rocks	NT Gin and Tonic with Finger Limes
Snapper Rocks	Aperitivo Spritz
Snapper Rocks	Mango Spritz
Wharf One	Darwin Sea Breeze
Wharf One	Frozen Daquiri
Trader Bar	Salty Croc
Pee Wees	Kulbanyi Ice Tea
Alice Springs Brewing Co	Beers
Cicada Lodge	Lemon Grass and Cinnamon Drink
Hilton Darwin	Croctail