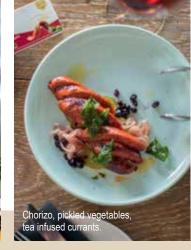


The relaxed, informal vibe, Scandi-natural décor and a very clever menu with clean food cooked incredibly well set the scene at PM Eat and Drink on the corner of Knuckey Street and Austin Lane.





Divine wines and champagne from left to right: Vinaceous Voodoo Moon Malbec, The Lane Lois Brut Rose, Mitchell Auburn Hills Rose

Using quality ingredients to create an impressive yet unpretentious small plate menu, whether it's the local succulent seafood or fresh juicy seasonal vegetables, some in a light tempura batter, the simplicity of the dishes allow the flavours of the produce to shine through. PM has a variety of tasty dishes to get your taste buds tingling, each speaking for themselves. 'Small plate menus allow a greater choice for the customer and a more communal eating experience,' said owner and manager Alana Matthews. 'Order one or two small dishes with a glass or two of wine for a quick pick me up, or order four or five for full-on dining.' The chef's ingenuity in combining flavours and textures has earned PM a hugely loyal following. Pair this with their excellent new wine list; it becomes clear why this stylish spot has been packing customers in and winning multiple Gold Plate Awards, along with being named in the Financial Reviews Top 500 Restaurants in Australia for the second year in a row. Seating up to 90, discover award-winning food at its best. PM Eat and Drink Cnr Knuckey St and Austin Lane Darwin City T: 8941 3925 E: manager@pmeatdrink.com www.facebook.com/pmeatdrink. Open Tues-Sat 12 till late. (Kitchen closes from 3.30 to 5pm).

RESIDENTDINING TINGLEYOUR TASTE BUDS AT PM

Sashimi, pickled fennel, miso mayo, wasabi, ponzu. The Lane Lois Brut Rose.



Local fish, sauce white bean puree.

SMALL PLATE MEN ATER OWA CHOICE FOR THE CUSTOMER AND A MORE COMMUNAL EATING EXPERIENCE