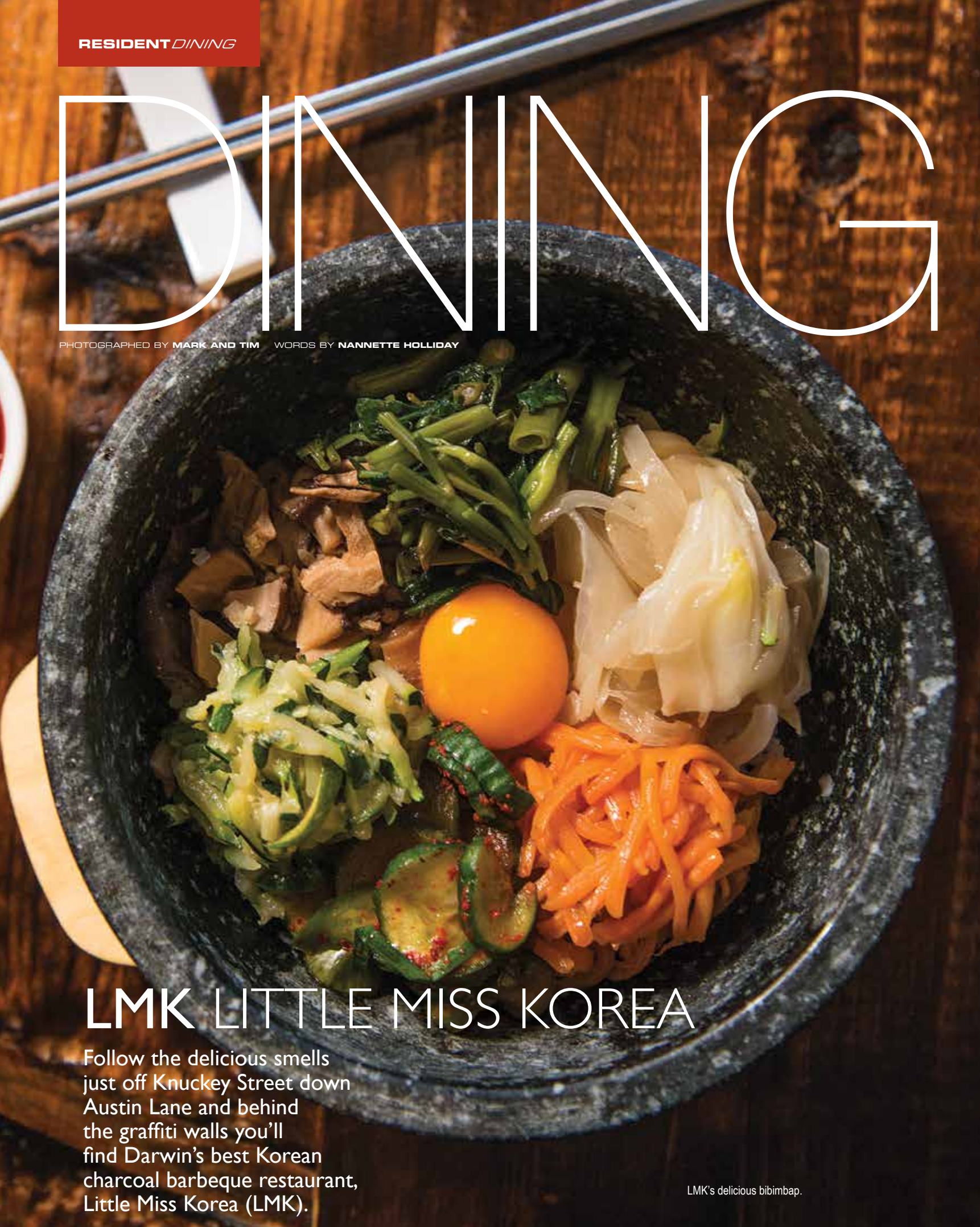


DINING

PHOTOGRAPHED BY MARK AND TIM WORDS BY NANNETTE HOLLIDAY



LMK's delicious bimbap.

LMK LITTLE MISS KOREA

Follow the delicious smells just off Knuckey Street down Austin Lane and behind the graffiti walls you'll find Darwin's best Korean charcoal barbeque restaurant, Little Miss Korea (LMK).



Korean pancake.

Like nothing else in Darwin, LMK is no ordinary restaurant and the funky industrial setting is as trendy as the food itself.

Known for its authentic Korean dishes utilising a mix of Korean and Northern Territory produce, LMK is owned and operated by renowned multi-award-winning chef Chung Jae Lee and his wife Sam. With their friendly team they proudly serve their fresh and tasty world-class cuisine for lunch and dinner.

'We offer express lunches, traditional Korean charcoal barbeque and contemporary a la carte dining,' says Sam Lee. 'And we were named in the top 20 new openings nationally after only two months of opening and awarded Best Restaurant NT a few months later by Qantas and Financial Review.' The barbeque menu that you cook yourself on the charcoal grill in the middle of your table includes a range of fully prepared meats, seafood and vegetarian options complemented by a choice of side plates. The a la carte menu is just as mouth-watering and is paired with matching wines.

There's also an exotic cocktail list to begin or end your food adventure.

LMK has hosted a variety of functions including fashion shows, degustation dinners and a recent fundraiser dinner in the closed-off Austin Lane. 'We're now happy to offer the Lane function option during the dry season,' adds Sam. 'A special treat for weddings, conferences and any other get together. Plus we have exquisite catering packages available for small or large groups.'

Check out LMK and their delicious options:
Lunch Tues – Fri 11.30am to 2.30pm
Dinner Tues – Sun 5.30pm till late
Austin Lane, Darwin T: 8981 7092
W: littlemisskorea.com

(To see Chung Jae Lee in action visit the Rapid Creek markets on a Sunday)



Chung Jae Lee at his LMK.

Moreton Bay bug ravioli.

Award-winning celebrity chef Chung Jae Lee adds the flavours of Korea to his unique culinary style bringing you the dishes that you keep coming back for more.



Authentic Korean BBQ.

DARWIN'S DINING MECCA

Discover the best dining experiences in Darwin set amongst the excitement and glamour of the Casino! Whether you're seeking succulent ribs, stylish tapas, silky pasta or rustic, wood-fired pizza, SKYCITY promises to satisfy your tastebuds with its array of cosmopolitan restaurants on offer.

PHOTOGRAPHED BY MARK AND TIM WORDS BY NANNETTE HOLLIDAY

**SUCCULENT SLOW-COOKED
SHORT RIBS AND TENDER BEEF
GRILLED TO PERFECTION FOR TWO
AT COVE**



Dining with a view at il Piatto.

Steak-connoisseurs will fall in love with Cove. Awarded Gold Plate Best Steak Restaurant 2017 by the Australian Hotels Association. It's no wonder why. Cove boasts an impressive menu that includes Australian graded, free-range beef sourced from King Island to bring you a first-class dining experience. Indulge in the taste of the Territory with the delectable new Taste Plate that features fresh, locally-sourced products, buffalo ribs, NT Barramundi and crocodile offset with the earthy flavours of native spices.

For a night in Napoli, head to il Piatto where you can soak up exquisite views of the Arafura Sea and indulge in an all new menu of luscious, soft pasta or specialty Italian pizza. Top it off with a glass of vino from the selection of premium quality wines available and watch the talented chefs at work in their stunning show kitchen.

For exciting and tasteful cocktails head to Sandbar. The premium bar received the Gold Plate Award of Best Cocktail List 2017 by the Australian Hotels Association for its superb selection of first-class cocktails.

Take your pick from recreated classics like the Call Me Papi or Heavy Duty Bloody Marys which feature flavour twists and extravagant garnishes or opt for a signature creation, like Sandbar Dream and a freshly delivered delectable pizza or gourmet antipasto delivered to you fresh from il Piatto as you relax in Sandbar.

Work on your tan while you satisfy your taste buds with the Vue's irresistible offer of a scrumptious poolside lunch. Order a mouth-watering burger along with your Sunset Spiced Daiquiri and let your worries fade away in the stunning surrounds of the Lagoon Pool.

No matter what you're looking for SKYCITY promises to deliver with its exceptional array of attractive restaurants and bars on offer! For the ultimate dining experience head to SKYCITY today at SKYCITY Darwin, Gilruth Avenue, Mindil Beach.

Visit www.skycitydarwin.com.au or phone: 8943 8888 for more details.



A surprise specialty Bloody Mary creation will be available every Sunday in Sandbar.

**YOU MUST TRY THE NEW BLOODY MARYS AT
SANDBAR. A MEAL IN ITSELF AND PERFECT FOR
THAT RELAXING SUNDAY DINING BY THE SEA.**



Finish with a delicious dessert from il Piatto.



AHA Sandbar Best Cocktail List 2017.

Large sashimi plate.



RESIDENT DINING

Salmon, tuna and scallop Aburi plate.



Sushi set.



Chilli beef.



GO SUSHI ALL THE TASTES OF JAPAN

As Darwin's original sushi house, Go Sushi Grand Central has a cult following of long-term locals who know where the best sushi in town can be found.

The very popular bento box.



Unagi (eel) plate.



Pork tonkatsu set.



Yaki tori.



Established in 2001 and resurrected in its present location after a fire in 2012, Go Sushi is where diners go for fresh, delicious sushi and fast, efficient service. 'The secret to our success is consistency,' manager Steven Marcelis says. 'We offer consistently fresh and delicious sushi dishes. You know you're always going to get that when you walk through our doors. That's why customers return again and again.' Head Chef Mimi uses fresh, local produce wherever possible, and regularly adds new choices to the menu. 'But we always keep the tried and tested favourites,' Steven says. 'We also offer people a range of ways to enjoy our menu, from the sushi train and takeaway to platters, bento boxes and Japanese a la carte meals.' To celebrate five years at their present location, the Go Sushi Grand Central team has reinstated Super Sushi Saturdays, when you'll find a selection of dishes reduced in price. Whether you're looking for a quick lunch or casual dinner, head in to Go Sushi Grand Central, 4/28 Mitchell Street, 8941 1008, www.gosushidarwin.com.au



Dine at the train.

The wagyu meat lovers sushi roll.



Book the Teppanyaki room for a private function.



WE ALSO OFFER PEOPLE A RANGE OF WAYS TO ENJOY OUR MENU, FROM THE SUSHI TRAIN AND TAKEAWAY TO PLATTERS, BENTO BOXES AND JAPANESE A LA CARTE MEALS.

Preparing for the busy day. The 54 metre Go Sushi Grand Central train is said to be one of the largest in Australia.

RESIDENT DINING



Bruschetta.

GREAT FOOD.
GREAT DRINKS.
GREAT FUN.



Alfresco dining.

With succulent schnitzels, an extensive pizza list, seafood, Indian-Spiced Calamari, Atlantic Salmon, Grilled Chicken Salad and more on the menu it's no wonder that The Bell Bar & Bistro is fast becoming the go-to modern, stylish, family-friendly pub for Palmerston and greater Darwin residents.

Open since April 2017, The Bell Bar & Bistro serves only the very best food, drinks and gaming with an indoor air-conditioned playground and an excellent kids menu too. 'Our menu has been designed by our hard-working head chef Deborah Farrell and features modern quality Aussie pub fare,' said Manager Michael Bell.

To wash down the meal choose from more than 20+ craft and premium beers on tap, including Dog Days, Little Creatures pale ale, Kosciusko, Dark Rabbit, Swindler and Rogers or the impressive spirit and whisky selection.

'We love Australian wines and serve some of our nation's best including Wirra Wirra, Penfolds, Petaluma as well as new addition Shottesbrooke,' adds Michael. 'We have something to suit everyone's tastes. There's even wonderful coffee and tea (FIX Origin three, Temple Teas) available from the servery.'

There's fun all week at The Bell Bar & Bistro with a weekly quiz and great prizes on Monday nights. On Friday night, there's live music and happy hour from 4.30pm. The live music continues all weekend, as do the live sports on the big screen including UFC and boxing. The deck featuring Big Ass fans is the perfect place to relax and keep cool all year round. There's a modern TAB and a comfortable, cool gaming room with all the latest machines. If you're entertaining at home, why not pop into the Bottle-O on your way home and stock up the esky or fridge. The Bell Bar & Bistro is just what Top End families have been waiting for, with something for everyone. Check it out today: ONE27 Flynn, Corner of Chung Wah Tce and Forrest Pde, Bellamack. Open 10am-midnight 7 days a week, 8am-midnight on weekends. Ph: 7917 8926

www.facebook.com/thebellbarbistro

<https://www.instagram.com/thebellbarandbistro/>



Enjoy The Bell day and night.



A great selection of craft beers.



A taste of the Orient, chicken laksa.



Gourmet pizzas.



Have a bet with UBET.

GREAT FOOD. GREAT DRINKS. GREAT FUN.

The BELL BAR & BISTRO



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ONE27 Flynn, Corner of Chung Wah Tce and Forrest Pde Bellamack

Open 10am-midnight Mon to Fri, 8am-midnight on weekends

Follow us



thebellbar&bistro

The multi Gold Plate award-winning PM Eat & Drink has expanded, providing more opportunities to experience the best small-plate dining experience in Darwin.

PM EAT AND DRINK

Since opening in 2016 PM Eat & Drink has blazed an impressive trail in the NT restaurant and bar scene becoming not only an instant favourite with the locals but also attracting national attention for its dynamic and seasonally fresh approach to dining. Following its recognition in the Financial Review's 2017 Top 500 Restaurants in Australia, PM Eat & Drink featured in the Australia Good Food Guide published in The Age, Sydney Morning Herald and Australian Financial Review. 'We've been overwhelmed by visitors from the eastern states seeking us out while they're visiting Darwin,' says Owner and Manager Alana Matthews. 'Our expansion has allowed us to accommodate both our loyal clientele of regular locals as well as walk-ins, travellers and tourists.'

Calamari, pico de gallo, chilli oil and burre noisette.



PM is double the size now.



Solerno spritz.



Jewish fish wings with furikake.



Enjoy creative cocktails before and after your meal with dedicated cocktail seating in the expanded restaurant.

The menu is constantly evolving to feature the best and freshest seasonal produce. It's cooked with delicious simple flavours to enhance the essence of the food.



Clockwise from top: Coral prawns fried with charred lemon and sriracha mayo, SA Coffin Bay oysters, Sashimi with pickled fennel, miso mayo and ponzu.



NT scallop numus of blood orange, champagne vinegar.

We can now accommodate 90 guests and can offer greater flexibility for private VIP functions.' Having won the coveted 'Best New Establishment' in 2016, PM Eat & Drink has backed it up with winning 'Best Select Wine List' at the recent 2017 AHA Gold Plate Awards. 'We really wanted to win this award!' exclaims Alana. 'We carefully select the highest quality boutique Australian and international wines that complement our fresh local produce and flavours for our guests to enjoy.' Another reason the locals love PM Eat & Drink is the exceptionally warm and friendly service from Alana, Ji and the entire team. Discover award-winning food and wine at PM Eat & Drink. Tuesday-Sat 12:00pm - late. Corner Knuckey Street and Austin Lane, Darwin. Ph: 8941 3925. www.facebook.com/pmeatdrink



Pork belly infused Old Fashioned, left and Violet, right.