



Sue Shee aka Tina Mor Cok helped celebrate the launch playing the Sake Hostess.

# ALL YOU CAN EAT SUSHI TUESDAYS AT GO SUSHI



The crowds waiting to be seated.

People can't seem to get enough of Go Sushi's new All You Can Eat Tuesdays.



Toshi (Mama San), Pawleen and Sharon just before the doors open.



Not a spare seat in the house.



The line to get in can go up to the Hilton Hotel door at times.

Go Sushi has been a part of Darwin's culinary history for over 20 years serving the best Sushi and hot Japanese foods in town. Because it was so popular, a 53 metre sushi train was built to satisfy the growing number of customers. Every day and night, people from all ages would gather around the Sushi train and enjoy Mama San's delicious food. Now a local institution, people can't get enough of Mama San's sushi and hot Japanese foods. So to spoil everyone, mama san has introduced the All You Can Eat Tuesdays at Go Sushi. Opening night was a full house twice over with the line going all the way to the Hilton Hotel door. Doors opened at 6pm and customers were greeted by Sue Shee the Sake Hostess who served sake shooters to get people in the Japanese mood. By 8pm the night was over and all who where lucky to get a seat left full and very satisfied. There are no bookings for All You Can Eat Tuesdays at Go Sushi so get in a little early and be first in line. All You Can Eat Sushi Tuesdays is on every Tuesday from 6pm-8pm. It's a night to experience. Go Sushi, 28 Mitchell Street Darwin City, Ph: 8941 1008.



Yummy Sushi.



Some very satisfied customers.



# THE CITY HAS IT



Yoghurt trifle, panna cotta, rhubarb compote, toasted museli.

Executive Chef Kiran Madani at the Original Australian Kitchen, a funky eatery at Oaks Elan Hotel, is once again working his magic for the people of Darwin and has created a nightly special menu! On Monday nights Kiran will transport you to Italy, Tuesday it's India, get sticky fingers on Wednesday night with Ribs N Wings, and Thursday get your iron fix with a juicy Steak Night. Dive deep on Fridays with the freshest and best seafood in town. Chill on Saturday nights with a dine in or take away Pizza, and good old traditional Roasts are back on Sunday, with Yorkshire pudding, roast vegetables and gravy, there's no need to slave over a hot oven! If you want more the a la carte menu will satisfy. The O.A.K is also open for breakfast daily. Enjoy a lazy Sunday brunch of traditional bacon and eggs with all the trimmings, or for the health conscious, a breakfast bowl or smashed avo. Or be super brave and try Kiran's breakfast trifle. Yes, this is not a typo — a trifle for breakfast! Created with natural yoghurt panna cotta, rhubarb compote and toasted muesli it's winning over tummies and hearts! Come and enjoy an intimate dinner or share a meal with friends you are always welcome at the O.A.K. For further information or bookings call T: 8981 0888. O.A.K Restaurant 31 Woods Street Darwin City NT.



Executive Chef Kiran Madani.

# EVERY NIGHT IS SPECIAL NIGHT @ THE O.A.K



Crispy pork belly, served with pommes gratin, confit shallots, Brussel sprouts and red wine jus.



Dukkah crusted lamb rack, caponata, sumac eggplant, grilled haloumi, shiraz jus.

# THE CITY HAS IT





Manoli and mum, Irene.



Greek sausages.



The busy tavern.



The Papatomas family: Irene, Manoli, Amelia, Peter and Monica.

# A FAMILY BUSINESS RUN WITH LOVE MANOLI'S

Food is family business at Manoli's Greek Taverna. Darwin's traditional Greek restaurant is the pride and joy of the Papatomas family, starting with head chef and owner Manoli Papatomas.



Manoli's grilled lamb chops.



Amelia, Peter and Monica.



Chicken souvlaki.



Manoli's veal.



Irene's galatoboureko.



Irene making her delicious homemade desserts.

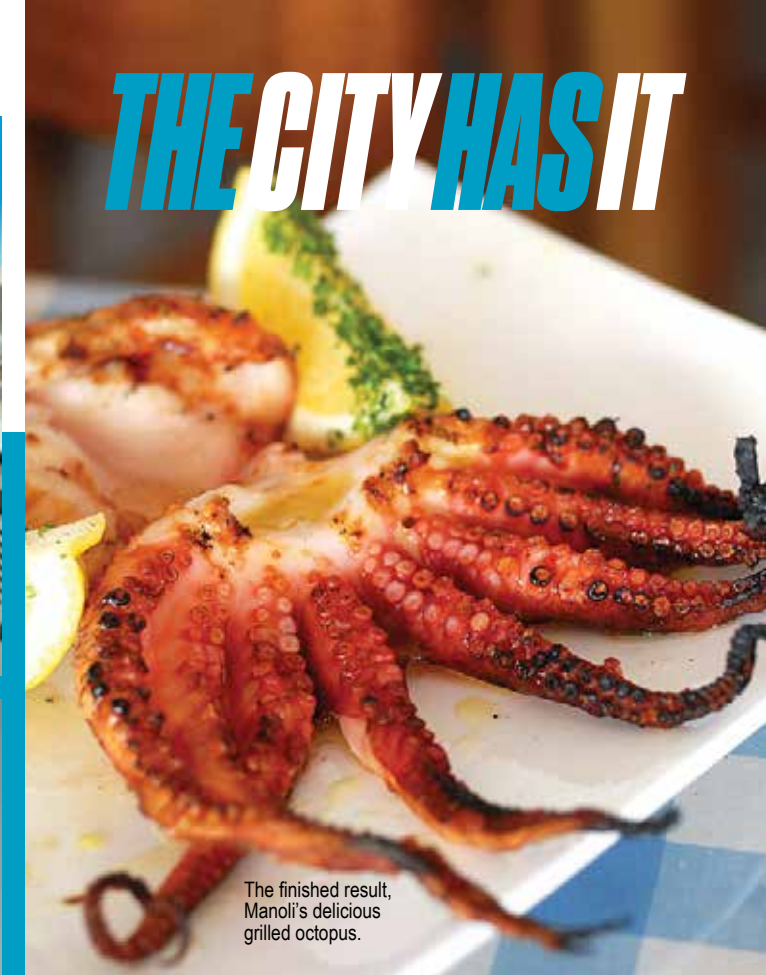
The octopus is tenderised in Peter's cement mixer which creates the perfect texture for Manoli's grilled Octopus.



BEFORE TENDERISING

AFTER TENDERISING

Peter shows off the tenderising process of their octopus before and after.



The finished result, Manoli's delicious grilled octopus.

A must is Irene's home made baklava, crispy pastry with delicious moist filling is simply divine.



Divine tasting baklava.



Peter, Monica, Manoli, Amelia and Irene Papatomas.

Established in 2009, Manoli's has built a solid reputation for a mouth-wateringly good menu and, with several members of the Papatomas crew on board, it's no wonder you feel like part of the family at this recently renovated favourite. 'Food is important to us and everyone has a role,' Manoli said. 'Mum's is one of the most important - she makes the desserts! Her customers rate her milfai, baklava, vanilla slice, bougatsa and rice pudding as 10 out of 10.' Next up is Peter, who brings his experience as a chef in Greece to the table. 'Dad is famous for his octopus, which flies out of our kitchen,' Manoli said. 'His passion shines through in the taste - he tenderises the meat to perfection. He's

also my best critic, adding a touch of this or that to transform a dish from delicious to exceptional.' Then comes Monica. Leaving hairdressing behind to follow her real passion, she is learning everything she can from Irene and is busy working on some new additions to the menu. And finally there is Amelia, who is a valuable member of the famously friendly wait staff when demand requires - which is often - and Nikita, who is a plumber by trade and on-call handyman for Manoli. 'You could say he's also chief taste tester,' laughs Manoli. **Taste the difference for yourself at Manoli's Greek Taverna, 64 Smith Street, Darwin, Ph: 8981 9120 [www.manolisgreektaaverna.com.au](http://www.manolisgreektaaverna.com.au)**



Irene's Rizzogalo (rice pudding).





Divine cocktails at PM.

Fresh mouth-watering food sensations, outstanding wines and divine cocktails are all star attractions at the most stylish venue in town where you can enjoy a social eating experience or cosy dinner for two.



Oysters in buttermilk and tempura fried, pickles and aioli.



RESIDENT DINING

# PM DINNER & COCKTAILS

PHOTOGRAPHY MARK AND TIM WORDS KARLIE GOETZE



Pork belly, braised leeks and pickled fennel.



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



Multiple AHANT Gold Plate Awards, including its most recent 'Best Wine List' for the second consecutive year.

Since its establishment PM Eat & Drink has been recognised in the Australian Financial Review's Top 500 Restaurants in Australia and garnered multiple AHANT Gold Plate Awards, including its most recent 'Best Wine List' for the second consecutive year. PM Eat & Drink shines a spotlight on serving fresh produce prepared with flavours and cooking styles from around the world to enhance the natural essence of seasonal seafood, vegetables and meat. The menu is perfectly paired with their award-winning wine list that has been carefully curated and sourced to include quality boutique wines from around Australia and the world. Make your next event a truly memorable one by hosting it at PM. They can cater for cocktail events, intimate VIP events or up to 90 guests seated for a more formal affair. Impress your guests with a menu spanning all possible tastes and dietary requirements complemented by beautiful wines, craft beers and impressive cocktail concoctions. The team, led by owners Ji and Alana Matthews, will tailor packages to suit the needs of your event to make it one to remember forever.

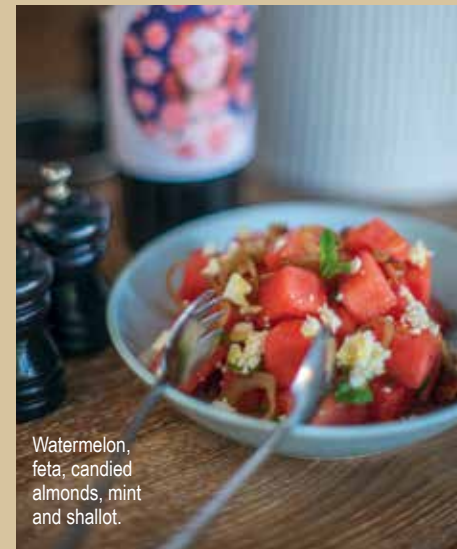
Tantalise your tastebuds with award-winning food and wine at PM Eat & Drink. Tuesday-Saturday 12:00pm - late. Corner Knuckey Street and Austin Lane, Darwin. Ph: 8941 3925. [www.facebook.com/pmeatdrink](http://www.facebook.com/pmeatdrink)



Spanish anchovy fillets, house bread and gremolata.



Steak tartare, chilli oil, crème fraîche, bonito and prawn crackers.



Watermelon, feta, candied almonds, mint and shallot.



Paloma: tequila, grapefruit juice, lime, sugar and soda.





RESIDENT DINING

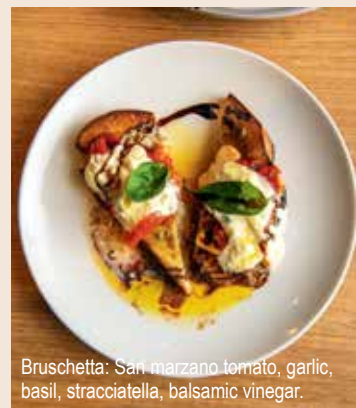
# FRANKIES AUTHENTIC ITALIAN CUISINE

PHOTOGRAPHY MARK AND TIM WORDS KARLIE GOETZE

Already whipping up a culinary frenzy in Darwin with its fresh and authentic Italian pizza and pasta, Frankie's has launched an epic new menu with even more beautiful Italian food to savour.



Margherita: tomato, basil and mozzarella.



Bruschetta: San marzano tomato, garlic, basil, stracciatella, balsamic vinegar.

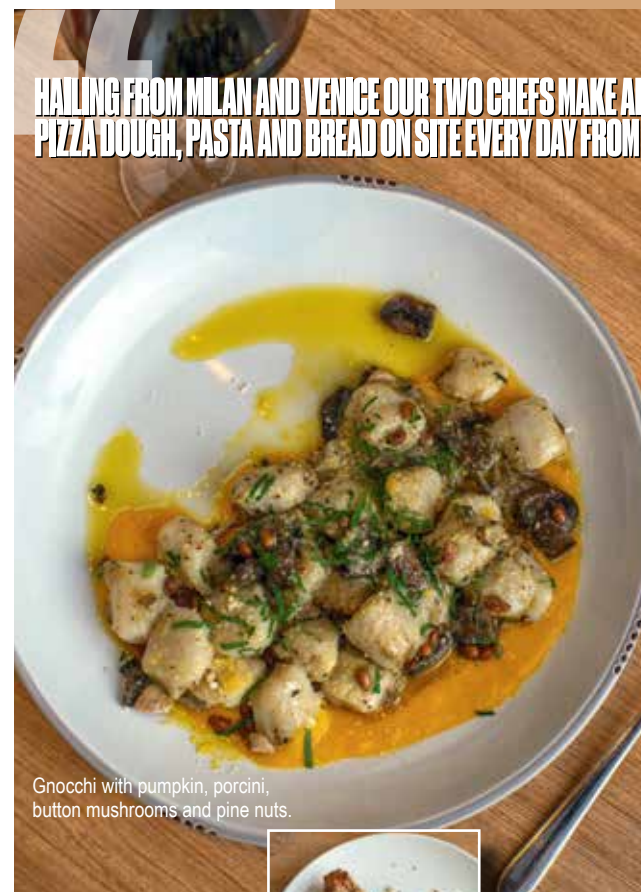


Polpo: Baby octopus, tomato, peppers, capers and olives with bread.

The proverbial 'new kid on the block' in the Darwin CBD dining scene has become an instant success with both locals and visitors for its golden trifecta of delicious food and drinks, outstanding customer service and vibrant atmosphere that includes DJs on Friday and Saturday nights. The new menu has expanded considerably, offering even more delicious pizza, pasta and antipasto options as well as Secondi (mains in Italian) eggplant parmigiana, local market fish and black onyx sirloin. Just some of the new pizzas include the aptly named Tony Soprano pizza, an assortment of Italian meats and potato topped with provolone and mozzarella, and the Paulie Walnuts pizza featuring fior di latte, pumpkin, rocket, walnuts and ricotta. The dough is authentic Italian made fresh onsite daily by the two chefs from Venice and Milan. Buy a pizza on Thursday night and receive a complimentary tap beer or wine on the house. Frankies has an extensive wine list featuring Italian varietals, Peroni Italian beer, spirits and refreshingly delicious cocktails. Need a night in? Frankies now delivers to the CBD and offers pick up in store.

Frankies Pizza Joint is open Tuesday – Saturday 3pm til late. Paspalis Building, Raintree Park, Darwin CBD. Ph: 7970 0799. Order online [www.frankies0800.com](http://www.frankies0800.com) Follow them on Facebook and Instagram

Take advantage of Frankies Home Delivery Service.



HAILING FROM MILAN AND VENICE OUR TWO CHEFS MAKE ALL THE PIZZA DOUGH, PASTA AND BREAD ON SITE EVERY DAY FROM SCRATCH.

Gnocchi with pumpkin, porcini, button mushrooms and pine nuts.



Cannoli, ricotta, orange, chocolate and almond.



Ava Maria and Dark Passion cocktails.





RESIDENT DINING

# Signature Dish

The Gold Plate Awards are the premier dining awards of the Northern Territory, showcasing the NT's top restaurants and dining establishments.

This year venues nominating for the Gold Plate Awards were also invited to nominate their Signature Dish, if it featured local produce.

Given our fantastic coastal lifestyle in the Top End and local seafood industry, barramundi was a popular choice, as well as local Spanish mackerel. Eva Valley Meats, located at Humpty Doo continues to service local restaurants with great pieces of meat, including their impressive Tomahawk steaks!

Hospitality NT and Tourism NT are partnering to roll out marketing campaigns, promoting local producers, chefs and the fantastic Signature Dishes available in our vibrant and diverse hospitality industry all throughout the NT.

Enjoy!

## CRISPY SKIN BARRAMUNDI WHARF ONE FOOD & WINE

Crispy Skin NT Humpty Doo Barramundi fillet, broccoli, crispy capers, lemon butter sauce, watercress, accompanied with wood grilled local charred lemon, matched perfectly with a refreshing Rose'.

19 Kitchener Drive,  
Darwin Waterfront  
www.wharfone.com.au  
Ph: 8941 0033



PHOTOGRAPHY MICHAEL COSTA TOURISM NT  
FOOD STYLIST CAROLINE VELIK



## BILLABONG DREAMING WILDMAN WILDERNESS LODGE

Grilled wild caught Barramundi, saltwater crocodile marinade in chilli, sesame, coconut and lime, a drizzle of salsa verde, nasturtium, yarrow leaves, lotus root chips and cherry tomatoes.

Ph: 8978 8955  
wildmanwildernesslodge.com.au



## PAN SEARED HUMPTY DOO BARRAMUNDI FORK AND DAGGER BAR AND GRILL

Humpty Doo Barramundi is seared and served with a cilantro salsa comprised of diced chorizo, capsicum, tomato and finished with the charred Fennel.

Rydges Palmerston,  
15 Maluka Dr, Gunn  
Ph: 8983 6666



## LOCAL EVA VALLEY MEATS BRAHMAN CATTLE REVERSE SEARED TOMAHAWK STEAK. THE BEACHFRONT HOTEL

Cherry and plum smoked Eva Valley tomahawk steak chargrilled over coals, served with locally sourced squash and Asian greens, garlic hassleback potatoes, pickles, topped with Smokey J's Jus.

342 Casuarina Dr,  
Rapid Creek, Darwin  
Ph: 8985 3000



## HOUSE SMOKED LOCAL SPANISH MACKEREL MOORISH CAFÉ

House smoked local Spanish mackerel spiced with pepper leaf, a local baby zucchini and button squash salad, saffron aioli and macadamia nuts, garnished with edible flowers from Notly Farms.

37 Knuckey St, Darwin City  
moorishcafe.com.au  
Ph: 8981 0010



## CROC QUETTES BERRY SPRINGS TAVERN

Through experimenting with local and native ingredients Berry Springs Tavern has created herb crumbed local crocodile tail croquette served with an NT native finger lime mayonnaise.

795 Cox Peninsula Rd,  
Berry Springs  
Ph: 8988 6186  
berryspringstavern.com/





**HUMPTYDOO  
BARRAMUNDI MOOLI  
(KERALA STYLE)  
SAFFRON**

A classic Indian dish sees local barramundi poached in ginger, green chillies, Turmeric and coconut milk infused with Kerala spices, finished with locally grown fresh coriander and curry leaves.

14/34 Parap Rd, Parap  
www.saffron.com  
Ph: 8981 2383



**KIDMAN & CO.  
BEEF TENDERLOIN  
TALI**

The combination of Outback Pride bush tomato (Kutjera) and this incredible Kidman & Co steak provides the perfect showcase for quality produce and central Australian flavours.

Lasseters, 93 Barrett Dr,  
Alice Springs  
Ph: 8950 7777



**STEAMED NT BARRAMUNDI  
WITH GINGER AND SHALLOTS  
DRAGON COURT  
SKYCITY DARWIN**

The star feature of this classic dish is the local Barramundi, with its ability to hold texture and absorb the Asian flavours, served with locally grown ginger and shallots.

Gilruth Avenue,  
The Gardens  
skycitydarwin.com.au  
Ph: 8943 8888



**BARRAMUNDI  
HOTEL DARWIN**

Our local wild caught barramundi is an absolute crowd favourite amongst locals and tourists, served with chips, side salad, local lemon and a beautifully paired white wine.

39 Mitchell St, Darwin City  
thehoteldarwin.com.au  
Ph: 8941 7947



**BANH CUON  
CHOW  
A TASTE OF SOUTH  
EAST ASIA**

A traditional Vietnamese breakfast dish, Banh Cuon's fresh and light flavours make it perfect for Darwin's climate. Local barramundi is used in the fish cakes, served alongside local chilli, mint and cucumber.

Darwin Waterfront,  
Kitchener Drive  
Ph: 8941 7625



**NT MUD CRAB IN  
SINGAPORE SAUCE  
NOODLE HOUSE**

With ingredients sourced from local markets, this impressive whole NT mud crab is served with a hot-sweet chilli sauce. A great meal to share.

84 Mitchell Street  
(08) 8942 1888  
noodlehouse-mitchell.com.au



**GRECO BARRAMUNDI  
YOTS**

Showcasing local fresh wild caught barramundi, this dish also keeps with traditional Greek flavours and has been a staple menu item since Yots opened its doors in April 2006.

4/54 Marina Boulevard,  
Cullen Bay  
Ph: 8981 4433  
yots.com.au



**THE DECK BAR LAKSA  
(VEGETABLE STYLE)  
THE DECK BAR**

The subject of much debate around Darwin... is 'who' does the best Laksa? The variety of vegetables and herbs sourced at our growers' markets give this one a uniquely local twist and will stand up to the best of them any day.

22 Mitchell St  
thedeckbar.com.au  
8942 3001



**NT CALAMARI  
PM EAT & DRINK**

Pan fried white local calamari, with pico de gallo made from locally grown ingredients, chilli oil served with locally grown lemon and basil.

Corner of Knuckey Street  
& Austin Lane, Darwin City  
www.pmeatdrink.com  
Ph: 8941 3925



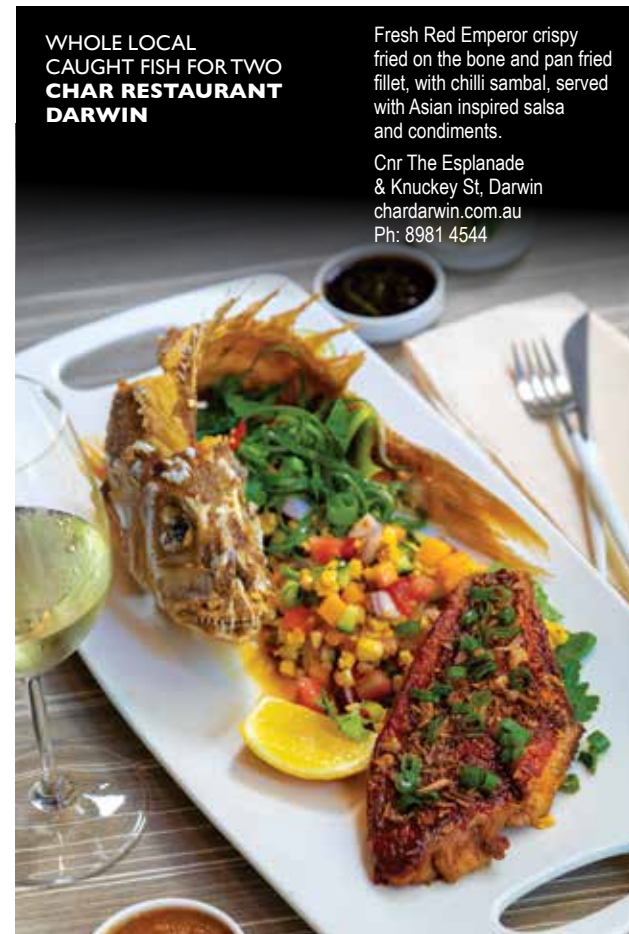
**A LITTLE BIT  
SPICY SEAFOOD  
LITTLE MISS KOREA**

Local King Prawns and squid, alongside Black Shell Mussels, Cockles and Scallops are beautifully presented alongside local fresh vegetables and a Korean spicy sauce.

Austin Lane, Darwin City  
littlemisskorea.com  
Ph: 8981 7092







**WHOLE LOCAL CAUGHT FISH FOR TWO**  
**CHAR RESTAURANT**  
**DARWIN**

Fresh Red Emperor crispy fried on the bone and pan fried fillet, with chilli sambal, served with Asian inspired salsa and condiments.  
Cnr The Esplanade & Knuckey St, Darwin  
chardarwin.com.au  
Ph: 8981 4544

**PRECINCT BUFFALO BURGER**  
**THE PRECINCT TAVERN**

Local Eva Valley buffalo, local One Mile beer onions, house pickles, crispy bacon, Ruby G's bakery toasted milk buns, BBQ Sauce and shoe string fries.

7 Kitchener Dr, Darwin Waterfront  
theprecincttavern.com.au  
Ph: 8941 9000



**TACOS DE PESCADO**  
**HOT TAMALE**

Wild caught NT Spanish Mackerel is teamed up with Corona beer batter and some light fresh Mexican flavours through, Pico de Gallo, Guacamole, Chipotle Aioli and local limes.

F2/19 Kitchener Dr, Darwin Waterfront  
hottamale.net.au  
Ph: 8981 5471



Get out and experience the Territory's amazing and diverse restaurants, food and local produce. Remember to hashtag #ntaustralia and tag @ausoutbacknt on your social media so we can continue to promote our fantastic food tourism.

**TERRITORY SHARING PLATTER**  
**COVE SKYCITY**  
**DARWIN**

NT Barramundi, salt and mountain pepper crocodile, NT Buffalo skewers, Cove slaw, spiced flat bread, dried Akudjura bush tomato and marinated olives – a great experience NT flavours.

Gilruth Avenue, The Gardens  
skycitydarwin.com.au  
Ph: 8943 8888



**TAPAS SELCEION**  
**BAR TAPA + VINO**

Lobster tail, crumbed mushrooms with aioli, king prawns with garlic, devilled egg with caviar and flamed goats cheese with grapes and vincotto, just + vino

Inside The Vic Courtyard off The Mall  
bartapavino.com.au  
Ph: 8941 9000



**LOCAL LEMONGRASS CROCODILE TAIL TORTELLINI**  
**CICADA LODGE**

This taste-tempting local dish from the multi Gold Plate winning team at Cicada Lodge is being snapped up. Served with native thyme, tomato consommé, warrigal greens, bush tomato dust and micro greens it's a sure winner for visitors and locals.  
Cicada Lodge  
E: reservations@cicadalodge.com.au  
T: 8972 2657



**DUKKAH CRUSTED LAMB RACK**  
**THE OAKS, ELAN**

Roasted Lamb Rack served with Caponata, Sumac Eggplant, kumara chips and house made juniper berry jus.

31 Woods Street  
Ph: 89821888



Territory flavours and produce know no bounds and the talented teams' passion to blend them is alchemy at its finest - experience the dish.



RESIDENT DINING

# LOCAL TASTES BEST

Get your taste buds tingling with Char Restaurant's new menu. Designed by the dynamic Michelin-starred Brisbane based Group Executive Chef team of Angelo and Angela Velante, from the Boutique Venues Group of restaurants, consisting of acclaimed sister restaurants Cha Cha Char, Jellyfish and Ilcentro, Char's latest menu offering showcases the Territory's fabulous fresh seafood and produce.

PHOTOGRAPHY MARK AND TIM WORDS NANNETTE HOLLIDAY



Crimson Snapper, crispy fried, the perfect share plate.

Wagyu beef and egg pappardelle, creamy mushroom sauce and parmesa bonito.



Char roasted local squid with chilli and lemon oil.



The Wagyu Pappardelle is a must try dish for lunch and dinner, with handmade pappardelle and tender Wagyu strips.

'We have wonderful relations with local farmers and fisherman,' said Angelo. 'They're passionate about providing only the best. Mike at Humpty Doo slow grows his organic fruit and vegetables, especially his tasty tomatoes that he provides all year. 'Our seafood comes straight from family-owned fishing boats. They're Darwin's best-kept secret. The mouth-watering quality and freshness of their catches are divine. We use a mixture of diverse species turning them into wonderful dishes.'

Char is renowned for their selection of steaks, with Kilroy still actively involved in sourcing Australia's best beef, while also maintaining his industry reputation as one of Australia's foremost beef judges, and along with Angelo and the team regularly attend and sponsor the major beef and wagyu conferences in Australia each year. Char's new menu offering now features equally as many succulent fish and seafood dishes, mirroring that of awarded sister restaurant Jellyfish. 'We have a dozen different fish on our menu each cooked to make the most of their unique textures and flavours,' adds Angelo. 'The menu is determined by the market catch from our local fisherman.'

A new dish is 'Local Big Fish' served two ways to share. It includes a large fried on the bone Red Snapper for a full flavoured, crunchy texture, and a baked fillet with Chilli Sambal that melts in your mouth served with local market salad, lime dipping sauce and Ponzu sauce. Angelo has further tweaked the steak menu too. The Wagyu Pappardelle has been a firm favourite since Char opened in 2006. 'We've made it light and creamy with shaved bonito for that umami hit.' Angelo explains. 'The pasta recipe is extra special with six yolks and four eggs and one I've had since my London days.'

The new Carpet Bag Bao Buns on the block will more than satisfy. 'With tender wagyu strips, an oyster and chilli in a light Chinese bun, it's part of our new small shared plates on the light grazing menu. Perfect to try among friends.'

Whether it's an intimate dinner, long business lunch, a night out with friends or a specially designed function, Char Restaurant Darwin can do it all. Cnr Knuckey St and The Esplanade, Darwin City. T: 8981 4544 [www.chardarwin.com.au](http://www.chardarwin.com.au)



Michelin Star Chef Angelo Velante at Char Darwin.

## MICHELIN-STARRED HEAD CHEF ANGELO VELANTE



Carpet Bag Bao Bao Buns.



Crispy Fried Chicken Wings with Kim Chee Mayo.



Hamachi Tartare Shots.



RESIDENT DINING

# CADDIES ON PAR AT PALMERSTON

PHOTOGRAPHED BY MARK AND TIM WORDS BY NANNETTE HOLLIDAY

Home to the prestigious Northern Territory PGA Championship, Palmerston Golf Course is an 18-hole golf club offering locals and visitors not only exceptional golfing but an excellent family-friendly bistro at Caddies.

*The beef cheeks are slow cooked and so tender you can cut them with a spoon.*



Crispy chilli salted chicken wings.



Stone baked pizzas.



Pulled pork tacos.

*The new menu includes pulled pork tacos, twice cooked pork belly and homemade succulent fried chicken wings served with Cajun mayo chips.*



**ENJOY EGGS BENEDICT AT CADDIES EXTRA LONG BREAKFAST ON SUNDAY FROM 8AM TO 2PM**



Pawpaw salad with crispy pork.



'Whether you've tackled all 18 or only nine holes, Caddies is the perfect spot to kick back and relax,' said Susan Heenan, Caddies Marketing Manager. 'The kitchen is open for dinner from Tuesday through to Sunday nights, lunch from 12 noon Friday through to Sunday and our exceptionally popular extra long breakfast on Sunday from 8am to 2pm.' Caddies Bistro has always served fantastic, value for money meals with a vast beverage selection, but their new menu contains mouthwatering international favourites including slow braised beef cheeks with seeded mustard mash buttered cabbage, crispy bacon with red wine and rosemary gravy for just \$29, fabulous seafood, salads and enticing entrees. There's also pulled pork tacos, twice cooked pork belly and homemade succulent fried chicken served with Cajun mayo chips. Of course, there's still the all-time favourite, house-crumbed chicken Schnitzel served with

chips, house salad and choice of sauce that won Caddies the 'Best Parmis in Darwin Award' presented by Mix 104.9FM late last year. 'On Tuesday night it's Cheap Steak night with tender 300g rump served with chips and salad from \$17 and kids under 12 eat free,' adds Susan. 'Wednesday is Schnitzel and Beer night, Thursday we have Trivia and Friday is Fiesta de Taco, four tacos for \$20.' Open seven days a week from 10am the licensed premises includes 31 gaming machines, Keno and Ubet. Come down and have a flutter, enjoy the world-class golf course, Caddies Bistro, bar and al fresco dining experience with family and friends.

Palmerston Golf Course  
Cnr University Avenue and Dwyer Circuit  
Palmerston, NT.  
T: 8932 1324  
[www.palmerstongolfcourse.com.au](http://www.palmerstongolfcourse.com.au)





Try one of LMK's specialty cocktails at The Loading Bay Bar.

You can now find the hottest little speakeasy-style bar nestled behind the bright graffiti walls of Austin Lane in Darwin city.

RESIDENT DINING

DIVINE FOOD AND NOW A DIVINE NEW BAR AT LMK

PHOTOGRAPHY MARK AND TIM WORDS NANNETTE HOLLIDAY



Dolsot Bibimbap.



A finishing touch to Korean dumplings.



Korean dumplings.



Celebrity Chef Chung Jae Lee.



Chicken Pop.



Jaeyuk Gui - Spicy Pork Belly.

ENJOY THE DELICIOUS FLAVOURS OF LMK AND THE INNOVATIVE COCKTAILS AT THEIR NEW LOADING BAY BAR.

Enjoy exotic cocktails, craft beers or a vast range of gins before or after dinner or have a drink and special bar foods on offer at Little Miss Korea's (LMK) 'The Loading Bay' bar. In the meantime, award-winning chef and owner Chung Jae Lee cooks up a storm for lunch and dinner. One of their most popular dishes is 'dolsot bibimbap' meaning mixing rice. 'It's quite an experience eating this dish,' said Chung Jae Lee. 'The rice, sesame flavoured veggies and your choice of meat, seafood or chicken is topped with an egg yolk and served in a piping hot granite bowl. When mixed at the table the egg cooks as it hits the side of the bowl. Accompanied by our famous Korean chilli paste, it's an exquisite dish.'

Historically, Bibimbap was prepared and eaten on New Year's Eve to use all the remaining foods in the household before the new year. It has come a long way since then, and Korean born Chung Jae knows how to get the recipe perfect.

Kimchi is the ideal accompaniment to bibimbap, and LMK's super tasty Kimchi is prepared in-house. It's also on the takeaway menu; however, large orders need to be preordered. For over 15 years, Chung Jae and his wife Sam, along with their friendly team proudly serve the freshest and tastiest world-class cuisine for lunch and dinner.

'It was a real honour to receive our recent prestigious Gold Plate Awards,' Sam added. Named 2018 Best Asian Restaurant NT and 2018 Best Stand Alone Restaurant NT, LMK offer express lunches, traditional Korean charcoal barbeques and contemporary a la carte dining.

For bookings or to find out more call Little Miss Korea on 8981 7092 Austin Lane, Darwin City E: info@littlemisskorea.com W: littlemisskorea.com Lunch: Mon - Fri 11.30am to 2.30pm Dinner: Mon - Sat 5.30pm till late The Loading Bay Bar: Tuesday to Sunday 4pm till late.

Passionfruit Mojito at the new Loading Bay Bar at LMK.



Great choice of wines.



New barman Jun Young.



Supervisor Ying.