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Hospitality NT celebrates dining excellence at the 2025 Gold Plate Awards

The Northern Territory's most prestigious dining and hospitality honours were revealed last night at the 2025 Hospitality NT Australian Liquor Marketers Gold Plate Awards, a spectacular evening celebrating the very best of the Territory's food and beverage industry.

Hosted in Darwin, the event brought together chefs, service professionals, and business leaders to recognise outstanding achievements across 26 categories – from fine dining and family favourites to talented individuals shaping the future of hospitality.

Restaurant of the Year, proudly sponsored by Australian Liquor Marketers, was awarded to **Tali Wiru**, an extraordinary open-air dining experience that captures the essence of the Red Centre. **Tali Wiru** also took home **Best Tourism Dining**, reinforcing its reputation as one of the Territory's most unique culinary destinations. **Voyagers Ayers Rock Resort** rounded out a third win, with **Best Hotel Restaurant** awarded to **Arnguli Grill and Restaurant**.

Pee Wee's at the Point continued its legacy of excellence, winning **Best Steak** and the coveted **Best Stand Alone Restaurant**, while **Cicada Lodge – Nitmiluk Tours** impressed judges with a double win for **Best Contemporary Restaurant** and **Best Dessert**.

In individual awards, **Chef of the Year** went to Joe Whitehouse of **Berry Springs Tavern**, recognised for his innovation and leadership in the kitchen, and the **Service Excellence Award** was presented to **Hannah Graham Ward from Ella** for delivering an exceptional guest experience every time.

Beverage excellence shone through with **Barista of the Year** awarded to **Mim Wannakaew of Coffee Man Darwin** in an exciting showdown, and **Bartender of the Year** claimed by **Matthew Zarimis of Bar Kokomo**, recognising his dedication to his craft.

Innovation in drinks was also celebrated with **Best Wine List** going to **Moorish** and **Best Cocktail List** awarded to **Willing Distillery**. New venues were recognised with **Beef and Bar** taking out **New Establishment of the Year**.

The awards also celebrate the industry's advances in sustainability and local produce, with **Pepperberry Restaurant at Hilton Darwin** receiving the **Minister's Award for Sustainability** and **Saffron** winning the **City of Darwin Local Produce Champion Award**.

The 2025 Gold Plate Awards were made possible by Hospitality NT's exceptional **Produce Partners: Asian-United Food Service, Eva Valley Meats, Huon, and Mr Barra.**

Hospitality NT CEO Cathy Simmonds congratulated all winners and finalists, stating:

“Our Gold Plate Awards celebrate the diversity and creativity that make the Northern Territory a unique dining destination. From sophisticated degustation under desert skies to coastal taverns serving the freshest seafood, this year's winners reflect the strength and passion driving our industry forward.”

The Hospitality NT Gold Plate Awards are the benchmark for dining excellence in the Northern Territory, showcasing the talent and innovation of hospitality businesses across the Top End and Red Centre.

Category	<i>Proudly Sponsored by</i>	<i>Winner</i>
Ministers Awards for Sustainability	<i>Tourism NT</i>	Pepperberry Restaurant at Hilton Darwin
Service Excellence	<i>HOSTPLUS</i>	Hannah Graham Ward, Ella
Chef of the Year	<i>Charles Darwin University</i>	Joe Whitehouse, Berry Springs Tavern
Barista of the Year	<i>DTown Coffee Roasters</i>	Mim Wannakaew, Coffee Man Darwin
Bartender of the Year	<i>Spirits Platform</i>	Matthew Zarimis, Bar Kokomo
Best Asian Restaurant	<i>Asian United Food Service</i>	Ella
Best Casual Dining	<i>Asahi Beverages</i>	SweetBrew & Co
Best Contemporary Restaurant	<i>LION</i>	Cicada Lodge - Nitmiluk Tours
Best Family Restaurant	<i>Bidfood</i>	Silks Darwin
Best International Cuisine	<i>Ryan & Co Solicitors</i>	Il Piatto
Best Vegetarian	<i>Dreamedia</i>	Kakadu Tourism - Cooinda Lodge

Best Hotel Restaurant	<i>MD Fresh</i>	Arnguli Grill and Restaurant – Ayers Rock Resort
Best Outback Dining	<i>Simon George & Sons</i>	Dundee Beach Tavern
Best Tourism Dining	<i>Tourism Top End</i>	Tali Wiru
Best Breakfast Restaurant	<i>Australian Radio Network</i>	Besser Kitchen & Brew Bar
City of Darwin Local Produce Champion Award	<i>City of Darwin</i>	Saffron Restaurant
Best Burger	<i>Good Drinks</i>	Flynns Palmerston
Best Steak	<i>ThomasFoods</i>	Pee Wee's at the Point
Best Dessert	<i>Nestle</i>	Cicada Lodge – Nitmiluk Tours
Best Wine List	<i>Treasury Premium Brands</i>	Moorish
Best Cocktail List	<i>Coca Cola Europacific Partners</i>	Willing Distillery
New Establishment	<i>Arafura Catering Equipment</i>	Beef and Bar
Best Seafood Restaurant	<i>NT Seafood Council</i>	Pink Chopstix
Best Stand Alone Restaurant	<i>H&L POS</i>	Pee Wee's at the Point
Best Events Caterer	<i>All About Party Hire</i>	Doubletree by Hilton Alice Springs
Restaurant of the Year	<i>Australian Liquor Marketers</i>	Tali Wiru