

MEDIA RELEASE

30 August 2021

Restaurant Gold Plates Shine on Darwin Esplanade

After being postponed earlier in the month due to Darwin's COVID lockdown, close to 500 hospitality owners, operators, staff and supporters came together to celebrate excellence the NT's hospitality industry.

The Darwin Esplanade provided the perfect scene for a relaxed 'Bali' styled pop-up event, with a collaboration of Chefs, Madusha Olupathage (Doubletree by Hilton Hotels), Danny Yuem (Roast and Noodle) and Jimmy Shu (Hanuman Darwin) ensuring the menu was an incredible south-east Asian feast.

"Tonight, was a celebration of our strength, diversity and resilience all to a tropical backdrop with uninterrupted sunset views – it was amazing," said Alex Bruce, Chief Executive Officer of Hospitality NT.

The Gold Plate Awards are the premier restaurant and dining Awards for the NT, with Gold Plates well recognised and acknowledged by the community. This year saw the Gold Plate Restaurant of the Year' awarded to **PepperBerry Restaurant at Hilton Darwin**.

PepperBerry is a new restaurant created out of a significant refurbishment that Hilton Darwin undertook early in 2020. With Executive Chef Fiona Weir leading the team, PepperBerry Restaurant at Hilton Darwin sets high standards in its menu, creative events, wine list and service.

"Having a high-class restaurant within one of our pinnacle hotels, Hilton Darwin is an exciting facet to Darwin's dining scene. Exec Chef Fiona and General Manager Markus are fantastic contributors to the NT's hospitality industry, both very passionate about local produce and great customer experiences," said Hospitality NT CEO, Alex Bruce.

"The Gold Plate Awards always showcase perfectly the diverse and amazing food and drink industry the NT has, which despite challenging trading conditions, continues to flourish each year."

"With new players such as 'Best New Restaurant – Phat Mango by Martin the Chef' really pushing the boundaries with locally produced food, to our very strong Asian cuisine, which this year was taken out by 'Go Sushi X' Best Asian Restaurant, we are very fortunate to have an industry that reflects the NT community," Alex Bruce said.

Growth and innovation was also rewarded with the City of Darwin's Innovation Award going to **Charlie's of Darwin**. For many years now Hospitality NT has been working with NT Farmers and NT Seafood Council and our collective members to make stronger connects that see more local NT produce served in food and drinks in restaurants.

The 2021 Gold Plate Awards featured the 'Chief Minister's Award for Championing Local Produce' which went to **Phat Mango by Martin the Chef**. Martin and his team are certainly taking NT produce to another level with all meat sourced in the NT, seafood direct from the docks, bush food from Maningrida and local suppliers that include Gourmet Nation, Kaiyu Food, 7 Emu Station and more.

Martin Bouchier explains that his restaurant Phat Mango is *"Striving to reduce food miles and provide links between primary producers and restaurant patrons."*

The 2021 Cocktail Bartender of the Year was also awarded tonight, with **Alex Bubba Johnson from Smoke and Oak** taking out the honours after a tightly held Top 8 contest held earlier in the month.

"The calibre of our local bartenders is outstanding and it was great to have the Top 8 Bartenders here tonight mixing their tasty creations during our 'Pre-Drinks' tonight," said Alex Bruce.

Hospitality NT congratulates all of the 2021 Gold Plate Award winners.

"With challenging conditions still continuing, the passion and hard work required by hospitality staff to strive for excellence in food, drinks and service is next level and it was great to come together to celebrate that tonight," said Alex Bruce.

(ENDS)



Gold Plate Award Category	Award Sponsor	Winner
Chief Minister's Award for Championing Local Produce	<i>Department of Industry, Tourism & Trade</i>	Phat Mango by Martin the Chef
Best Public Hotel Dining	<i>Carlton & United Breweries</i>	Berry Springs Tavern
Best Wayside Inn Dining	<i>Tourism Top End</i>	Devils Marbles Hotel
Best Contemporary Restaurant	<i>Lion</i>	PepperBerry Restaurant at Hilton Darwin
Best Tourism Restaurant	<i>Tourism NT</i>	Tali Wiru
Best Informal Dining / Cafe Restaurant	<i>Asian United Food Service</i>	Sapphire Bar & Grill Berrimah
Best International Cuisine Restaurant	<i>Simon George & Sons</i>	Hot Tamale
Best Casual Dining	<i>in2Food</i>	Hotel Darwin
Best Club Restaurant	<i>Clubs NT</i>	Darwin Trailer Boat Club
Best Breakfast Restaurant	<i>Dreamedia</i>	Sweet Brew & Co.
Best Steak Restaurant	<i>ThomasFoods</i>	The Cavenagh Hotel
City of Darwin Innovation Award	<i>City of Darwin</i>	Charlies of Darwin
Best Asian Restaurant	<i>CUB Premium Beverages</i>	Go Sushi X
Best Hotel Restaurant	<i>Hostplus</i>	PepperBerry Restaurant at Hilton Darwin
Best Restaurant Wine List	<i>Samuel Smith & Son</i>	Stone House Wine Bar
Best Pub/Club Wine List	<i>Treasury Wine Estates</i>	The Cavenagh Hotel
Best Cocktail List	<i>Coca-Cola Europacific Partners Australia</i>	Smoke and Oak
Best New Establishment	<i>Arafura Catering Equipment</i>	Phat Mango by Martin the Chef
Best Stand Alone Restaurant	<i>H & L Australia</i>	Moorish
Restaurant of the Year	<i>Australian Liquor Marketers</i>	PepperBerry Restaurant at Hilton Darwin

