Moody cool

The depth of colour in COLORBOND® steel Basalt® Matt conveys a true sense of drama and sophistication. Timeless, refined and striking all at once. Co-ordinated with light timbers, rich foliage and warm light, Basalt® Matt provides an exciting foundation for a stunning finish. Whether it’s colour, finish or the freedom to create, COLORBOND® steel Matt provides you with the flexibility to realise your design vision.

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Make an understated impression.

Available in five neutral colours, from subtle, lighter tones through to bolder, darker hues, COLORBOND® steel Matt diffuses light to create a soft and textured appearance. Tested in some of Australia’s harshest conditions, its strength and durability are perfect counterpoints to its designer appearance.

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PARISI is excited to announce its partnership with Fondovalle: Large Format Design Surfaces

MyTop brings innovative technology to the ceramics industry, which will change the face of tiling, expanding its potential for expression to include new applications and uses in the world of bathrooms, kitchens, and interior design in general.

MyTop large format ceramic sheets offer a range of texture effects to meet contemporary design and style needs, to be teamed with both modern and classic furnishings and accessories.
And that’s it for 2019. Now we get to look back on what we did... It was a good year for clever homes and beautiful objects, and we had a satisfying sense that sustainable housing and living in a considered way is becoming so much more important. But this groundswell isn’t just about style – it’s about how we choose to spend our money.

I have my own highlights for 2019. That dark and moody holiday house on the water at Booker Bay (July issue) could be my favourite, but I’m also mad about the minimalist Sydney terrace that featured in May.

This year, I’ve been happily seduced by nubby cream armchairs; teapots painted with sailors and sea monsters; and pale, round dining tables that make rooms feel airy and light. I found perfectly hand-pressed Japanese tiles; locally made floor lamps; and surprising urban gardens with spineless prickly pear and bottle trees. I have coveted solar tiles, gravel driveways and outdoor showers, and shared the recipes of passionate chefs and cooks who care about provenance, flavour and creating memorable times at the table – what a good year!

Enjoy your December issue and the holiday season X

Eliza O’Hare
EDITOR / FOLLOW ME @ELIZA_OH
the cut

15 THE CUT Turn over a new leaf with the latest coffee-table tomes
16 NEWS This month’s best experiences and design discoveries
18 THE FINER DETAILS Wrap and ribbon to elevate your gift-giving, and gorgeous treats for the tree
22 SCENTS OF STYLE Interior stylist Heather Nette King invites you home and shares her tips for a bright and beautiful Christmas
30 100 GREAT GIFTS Making a list and checking it twice? Find the perfect presents and, even better, you can win some of them
40 BEST BUYS Dress up your drinks with these delightful carafes
44 PERFECT PAIRS Freshen the facade of your home by teaming pots with smart outdoor bench seats
46 CULT CLASSIC Explore Gaetano Pesce’s curvaceous furniture

inside: homes & renovation

58 FAMILY TREE For one young family, excitement is building as they prepare for the first Christmas in their new home near Byron Bay
68 BOARD ROOMS Meet the outdoors-loving Mornington Peninsula clan who are always in for a treat when they step inside
76 SMALL WONDER Natural light and plenty of white are the secrets to transforming a family apartment on Sydney’s northern beaches

out: gardens & food

86 CRAFTY CHRISTMAS On the other side of the world, Danish stylist Rikke Graff Juel puts a personal touch on her festive decorations
98 LIGHT YEARS AHEAD A dark Melbourne terrace has been given a second life as a bright, expertly renovated family home
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106 BEDROOM NEWS Fresh pieces for styling your sleep zone: gorgeous beds, mirrors, lamps and more
108 ASK AN EXPERT Have a pressing design question? We source answers from professionals with great advice

111 SURF WATCH Arriving midway through a tricky Sydney project, a landscape architect works his magic for true wow factor
118 COOKIN’ COURTYARDS Shannon Vos casts a discerning eye over the courtyards delivered by The Block contestants
126 I’VE ALWAYS WANTED... AN OUTDOOR SHOWER This is one addition to your backyard that will always scrub up well
128 BUYER’S GUIDE For a grill that thrills, check out the hot options on the market — everything from rotisseries to dual fuel
133 THE LONG LUNCH Feast your eyes on the delicious Christmas lunch that Sydney ceramicist Joy Smithers prepared
POP-UP PANETTONE Your Christmas/New Year feast won’t be complete without our take on the classic Italian sweet loaf.

regulars

41 & 109 SUBSCRIPTION OFFERS Subscribe to Inside Out and be in the running to win our $50,000 Christmas cash giveaway!

154 LAST WORD To celebrate its 260th year, Wedgwood has given the advent calendar an elegant, limited-edition makeover.

on the cover

30 Win! Our gift-guide giveaway: $3480 in prizes
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68 A Mornington super-shack
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98 Smart extension in Brunswick
118 Tales from The Block: creating a city courtyard oasis
126 Splash out: we love an outdoor shower
128 Mixed grill: our buyer’s guide to the best barbecues
133 Get ready! Our ultimate summer seafood menu and a joyful table setting
144 Easy festive Italian baking

our cover look

This gorgeous home on the edge of Byron Bay, NSW, is brand-spanking new but magnificently modernist on the outside. Inside, it has a beautifully organic feel — all timber, stone and natural fibres — as befits a home tucked away in a bushy piece of paradise.

Photography: Jessie Prince
Styling: Sarah Ellison

holiday spirit

Settle in to the long, languid days of summer and enjoy relaxed celebrations with your favourite people.
Coastal luxe meets Hamptons style in this Mornington Peninsula home

We love the lush yet hardy garden of this weatherboard home almost as much as its airy interiors by Kate Walker. For more design inspiration, follow us on Instagram @insideoutmag
Everything you want...

to create your sanctuary

caroma.com.au
An intimate dinner to announce the first Home Of The Year Awards was held in the Sydney Brickworks Studio, where guests including architects, builders, designers and stylists gathered to celebrate the winning projects and the teams behind them.
If you desire style, build it with Austral Bricks.

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home library

As philosophical writer Cicero once noted, “A room without books is like a body without a soul.” Our pick of the latest inspiring coffee-table books to flick through traverses the design and style spectrum. From a peek into the homes and processes of leading Australian designers to international feats of architectural wonder and the unbridled joy of Mother Nature, this stylish selection is guaranteed to delight. Turn the page for further details on these to-be-treasured tomes.
ECO DESIGN

BAMBOO SOLUTIONS

Landscape designer Adam Robinson has joined forces with House of Bamboo for the PLEAT collection of smart but simple planters with architectural details. “Bamboo has the warmth and texture of timber. It’s the perfect material for a contemporary pot, as well as being sustainable,” says Adam. The large pots (pictured) are $800 each.

ON THE TABLE

VISUAL FEAST

The latest homewares collection from Dinosaur Designs is Joie de Vivre, a celebration of summer in bold, larger-than-life colour. The organic resin platters, bowls, vases, cutlery and jewellery will make a statement on any festive table.

READ

COVER STORY

A collection of beautiful home, design and garden books we’d love to have on our coffee tables

1 CONCRETE HOUSES
by Joe Rollo
($75, Thames & Hudson)
A celebration of concrete houses in really extraordinary locations.

2 NEW NORDIC HOUSES
by Dominic Bradbury
($70, Thames & Hudson)
If Scandi is your thing, this book is for you. It showcases great Scandinavian design in coastal retreats, rural cabins, country homes and town houses.

3 GREAT AUSTRALIAN GARDENS
Vol 2, edited by Elizabeth Wilson
($99.99, Bauer Books)
Elizabeth Wilson is one of Australia’s best garden writers, and she oversaw this dreamy book filled with some of House & Garden magazine’s favourites.

4 WHITE HOUSES
by Philip Jodidio
($75, Thames & Hudson)
A stunning book devoted to all-white sanctuaries owned by some of the world’s most innovative architects.

5 HOUSES
by Sean Godsell
($100, Thames & Hudson)
An inspiring and exploratory collection of the award-winning architect’s residential projects.

6 BIBLIO-STYLE
by Nina Freudenberger
($50, Hardie Grant)
Whatever your style, creating a home library is hugely rewarding for every bibliophile. This book reveals the stories behind private collections and the people who love them.

7 THE LAND GARDENERS:
CUT FLOWERS
by Bridget Elworthy and Henrietta Courtauld
($80, Thames & Hudson)
This visual diary, by a couple of ex-lawyers who’ve become much-loved figures in the gardening world, focuses on the skill and joy of growing cut flowers.

8 AUSTRALIA MODERN
by Hannah Lewi and Phillip Goad
($80, Thames & Hudson)
If you’re a clean-cut modernism fan – think Seidler, Burley Griffin and Boyd – this is a must-have guide to our most interesting houses.

9 AUSTRALIAN DESIGNERS
AT HOME
by Jenny Rose-Innes
($59.99, Thames & Hudson)
A sneak peek into the homes of our best-known designers and the tales behind their personal spaces.
**DRINKS**

**THE IN GIN**

Just launched, Whitley Neill Blood Orange gin is a must for the drinks cart. It’s made with Sicilian blood orange and delicious botanicals such as angelica root and cassia bark, presented in a snazzy bottle that’s easy to display. Priced at $59.99 for 700ml from good bottle shops. [WHITLEYNEILL.COM](http://WHITLEYNEILL.COM)

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**FRESH SCENT**

**WIRUNA NIGHT**

Rather than simply masking odours, Sensori’s Wiruna Night 2850 aromatic room spray is designed to purify contaminated air with its pH-neutral formula, leaving only a calming scent of ginger, bitter orange and sandalwood in its place. $29.95 for 30ml. [SENSORIPLUS.COM.AU](http://SENSORIPLUS.COM.AU)

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**DESTINATION**

**full-farm experience**

Dairy Flat Farm & Lodge is the new baby sister to Daylesford’s Lake House, sharing owner Alla Wolf-Tasker’s 15-hectare farm, vineyard and bakehouse. Up to 14 guests can stay in the art-filled boutique lodge, which runs tours of the region plus produce-focused ‘opportunities for learning’ onsite or at the Lake House Cooking School. [DAIRYFLATFARMDAYLESFORD.COM.AU](http://DAIRYFLATFARMDAYLESFORD.COM.AU)

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**JUST OPENED**

**FRANCA**

Everyone’s talking about Franca Brasserie, a new venue on the fringe of Sydney’s CBD that’s a vision of glowing lamps, wood panelling and deep olive-leather seating.

On the menu is an exciting array of bold, French-inspired fare, including sirloin with béarnaise, foie gras and a gruyère soufflé, while the cocktail list brings fresh surprises, such as the cold and wonderful vodka-based Provençal Highball. [FRANCABRASSERIE.COM.AU](http://FRANCABRASSERIE.COM.AU)

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**INTERIORS NOW**

**NEW IN TOWN**

Interior designer Greg Natale is on a roll this month. While finalising his first flagship store in Sydney, he has released a collection of graphic rugs that are a French art-deco fan’s dream. Geo Deco has eight plush designs, all hand-tufted in NZ wool. Pictured is the Ruhlmann rug, $5940, which can be viewed at 115 Macleay Street, Potts Point, from December 2. [GREGNATALE.COM](http://GREGNATALE.COM)

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**SHELF LIFE**

**OUTDOOR STRING**

The classic String shelving system from Great Dane has been adapted for outdoor use, with attractive galvanised-metal panels in various sizes that can be mounted on any wall and added to over time. See it at [GREATDANEFURNITURE.COM](http://GREATDANEFURNITURE.COM)

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**BEST BROLLY**

**ART & SHADE**

One of the season’s best collaborations is this Ken Done x Basil Bangs beach umbrella, $289, which offers 98% UV protection in a family-friendly 1.8-metre size, and a vivid tropical backdrop for Insta shots. [BASILBANGS.COM/AU](http://BASILBANGS.COM/AU)

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**FRESH SCENT**

**WIRUNA NIGHT**
the finer details

From wrapping a sackful of presents to decorating your home and tree, these final flourishes will bring a hint of magic to your festivities.
wrap & ribbon

Turn the page for all the details
to-die-for decor


(On table, left to right) Swing tag in Geo Joy, $2.95, Down To The Woods. Drop Christmas tree ornament in Clear, $7.95, David Jones. Katie Leamon ‘Mallow’ greeting card, $7.95, Milligram. Tinsel origami decoration in Pink, $6.95, Provincial Home Living. Plain wrapping paper in Evergreen and hessian ribbon in Sage, Vandoros Fine Packaging. Katie Leamon gift tag in Marble, $12.95 for 4, and CUB by Katie Leamon ‘Merry and Bright’ card, $7.95, Milligram.

THIS PAGE (top shelf, left to right) Santa’s Workshop bauble in Red, $3 for 20, Big W. Glass sequin-filled bauble in Green, $9.95, and glitter star ornament in Blue, $7.95, David Jones. Ren glass Christmas tree, $12.95, Provincial Home Living. Twisted metallic ribbon in Moss and Silver, $14.95 for 3m, Down To The Woods. (Second shelf, left to right) Holiday paper feather garland (80cm), $2.95, Papaya. Green paper ornament, $4.99, H&M Home. Drop Christmas tree ornament (as before). Holiday hanging bauble in Green, $29.95 (large). Papaya Red bauble, $3.50 for 8. Kmart White glitter feather wreath, $79.95, Down To The Woods. Plum ombre milk glass bauble in Pink, $7.95, David Jones. Holiday hanging bauble in Green, $19.95 (small). Papaya Copper & Gold Lustre stars. $29.95 for 3 (large). Kim Wallace Ceramics. (Bottom shelf, left to right) Eucalyptus leaf ornament in Bluegum, $9.95 (large), Kim Wallace Ceramics. Australian Natives metal wreath, $49.95, Down To The Woods. Tinsel origami decoration (as before). North Pole spun-glass bauble, $39.95 for 4. Papaya Green velvet decoration, $4.99, H&M Home. Grey glass triple-ring ornament, $14.95, David Jones. Copper & Gold Lustre stars (as before). Ferm Living brass leaf ornaments, $39 for 4. Urban Bureau. Background is Eggshell Acrylic paint in Birthday Candle (on shelves) and Breakwater (wall), $130 per 4L, Porter’s Paints.
scents
For interior stylist and writer Heather Nette King, Christmas is all about a beautiful setting with evocative scents, aromatic dishes and memorable tunes of style

WORDS & STYLING HEATHER NETTE KING PHOTOGRAPHY ARMELLE HABIB
“This is the first Christmas in our apartment, so I took my colour palette and material inspiration from our glorious Victorian-era stained-glass window,” says Heather, in white, with daughter Alexandra. “Basically, anything goes as long as it’s glass and sparkly.” Cambridge Christmas tree, $649; Champagne star tree topper, $27.50; glass baubles in Orange, $4.98 each, Purple, $7.96 each, and Emerald, Quartz, Cerise, Blue, Kiwi and Turquoise, all $9.95 each; and Power Sparkle warm white fairy lights, $34.50, all My Christmas. Santa sack in Teal, $69, Kip&Co. X Frame coffee table in Green jade, $1900, and Modern Pinks dhurrie (300cm x 225cm), $1960, Fenton & Fenton. ClassiCon ‘Bell’ side table in Montana Blue, $4500, Anibou. Chair and chandelier, stylist’s own.

ON COFFEE TABLE Benzin blue vase, $190, and Regenbogen bowl, $360, Fenton & Fenton. Santa Maria Novella Notte candle, $125, Libertine Parfumerie. Mini glass sculpture, $149, The Cool Hunter. Hand-rolled frankincense incense stick, $5 per 10-pack, SpellBox.

OPPOSITE “I love to invoke a sense of history and tradition and mix it up with the fun and colour of Christmas, so I burn festive myrrh in the entrance [shown] and frankincense in my lounge,” says Heather. “Scent is a wonderful way to set a scene. Often you can smell something before you see it, and that transports you to another place or time.” Myrrh, $15 per jar, and charcoal discs, $8 per 10-pack, SpellBox. Gold Bee sculpture by Richard Stringer, $140, Mondopiero. Brass plate and beetles, stylist’s own.
“We keep our ribbons in a big glass jar and each year they’re ironed and reused. It adds an element of tradition as we all have our favourites.”
Custom acrylic plinth (75cm), $350, South East Plastics. Aphrodite bust vase, $180, The Cool Hunter. Santa sack in Lilac Jewel (includes pom-pom tie), $69, Kip&Co. Wreath made by stylist using Metal macramé ring (see directions below), $11.98 for 2, Craft Online. Scansilk thread, $6.48 per roll, Lincraft, and mini glass bottles, $2 each, from discount stores. **TOP RIGHT** "Boxing Day is spent with extended family, where we take turns at mixing a new cocktail — often with a ridiculous name," says Heather. "Mine are usually prettier than they are tasty." Abby bar cart, $629, Pottery Barn. ON BAR CART Emerald glass pitcher, $149, and citrine-and-emerald tumblers, $40 each, The Cool Hunter. Other glasses, stylist’s own. ABOV E RIGHT “Eschew the plastic novelties found in commercial Christmas bonbon crackers and give your guests a personalised bauble that can be kept and re-hung year after year,” says Heather. “I use a glass marker pen from a craft supplier. Then I wrap them in paper and ribbons.” X Frame coffee table and Modern Pinks dhurrie (both as before). Glass baubles in Purple, $7.96, and Orange, $4.98, My Christmas. **OPPOSITE** Reflections Copenhagen ‘Schedir’ mirror, $1200, Jardan. ON MANTEL (from left) Fritz Hansen ‘Ikebana’ vase by Jaime Hayon, $150, Cult. Dover heels, $455, Habbot. Santa Maria Novella ‘Menghi’ scented candle, $125, Libertine Parfumerie. Rainbow Bubble Stick decoration, $15, The Cool Hunter. Vase and lights, stylist’s own. **Directions for wreath** Wrap 50cm of thread around top of glass bottle three times to secure. Tie firmly, then attach to brass ring, leaving enough to join it to other threads. Tie three threads in a knot, 5cm above the top of the ring, then attach to a picture hook or wreath hanger on a wall or door. Add a little water and sweetly scented herbs and flowers.
“The glorious crackling sound and wood-smoke scent of an open fire is a part of Christmas we don’t really get in Australia, but I still love to strike a match and light a scented candle. Flame adds such ambience to rooms and dinner tables in particular – everything seems to sparkle more”
“I mix and match old family pieces with newer things I have fallen for on shoots throughout the year, which keeps it feeling fresh. The tabletop is the culmination of the sensory Christmas experience, where you can feast your eyes, tastebuds and ears to the sound of excited chatter, as well as your olfactory senses. For me, the pinnacle is the aroma of plum pudding with brandy custard.”
100

UNDENIABLY GREAT PRESENTS

It’s everything we want for Christmas — as well as the chance to win a brilliant prize (or two) from one of these five categories.

COMPILED BY NATE VELLA

modern sourdough

SWEET AND SAVOURY RECIPES FROM MARGOT BAKERY

PHOTOGRAPHY BY PATRICIA MISON

1
18
19
20

30 | INSIDE OUT
1 Vera large vessel in Nutmeg, $150, Lightly. 2 Alm brass salt dish, $49, Gingerfinch. 3 Long Dew resin servers in Dark Horn, $25, Dinosaur Designs. 4 Kooka Gum Nude table runner, $95, Bonnie and Neil. 5 Brass bottle opener, $59, The Horse. 6 Oak salt and pepper mill, $129.95, Ur Place. 7 Tilla placemat, $19.95, Country Road. 8 Hand-dyed linen coasters, $35 (set of four), Long Courner. 9 3X Blaicer Pro blender/juicer, $649.95, Breville. 10 Luna napkins, $69 (set of four), Sage x Clare. 11 Sydney Opera House gin, $99, Archie Rose. 12 Wine cup in Bottle, $54, Mud Australia. 13 Hazelnut gianduia chocolates, $15.60, Simon Johnson. 14 VertuoPlus coffee machine, $299, Nespresso. 15 Richard Ginori x Luke Edward Hall Neptune Charger plate, $191, Matchesfashion. 16 Chef XL Sense stand mixer in Silver, $799, Kenwood. 17 Modern Sourdough cookbook by Michele Elskink, $45, Murdoch Books. 18 Ferm Living Ripple long drink glasses in Smoked Grey, $119 (set of four), Designstuff. 19 Brass spoons, $30 (set of four), Tara Dennis Store. 20 Linen apron, $38, In Bed.
handy at home

1 Alvar Aalto vase in Sea Blue, $299, Iittala.
2 Addition Studio ‘Synergy’ oil burner in Green Marble, $189, Top3 By Design.
3 Champagne flutes in Teal, $79 (set of two), Maison Balzac.
4 Time hourglass in Grey, $65 (large), Hay.
5 Teapot with coloured lid in Grass, $39.90, Citta.
6 Face it book by Debbie Harry, $34.99, Dymocks.
7 Jade Way / framed artwork (47cm x 47cm), $272, Urban Road.
8 Block Colour Dome hanging pot in Golden, $129, Capra Designs.
9 Loulou vase in Amber, $129, Maison Balzac.
10 Byredo ‘Bibliothèque’ room spray, $148, Mecca.
11 Lava resin jar in Forest, $160, Dinosaur Designs.
12 Emma wall clock in Charcoal, $179, Country Road.
13 Termi velvet cushion, $159, Sage x Clare.
14 Subtle Bodies Incense Holder II in Brass, $52, Modern Times.
15 Move portable speaker, $649, Sonos.
16 Normann Copenhagen ‘Block’ table in Dark Grey, $475, Top3 By Design.
17 Coconut & Elderflower bodycare gift set, $39.95, Ecoya.
19 Margrethe Odgaard ripple throw in Blush Black, $125, Muuto.
20 Symmetry aluminium tray, $99.95, Salt & Pepper.

win me!
for bed and bath

1 Harper earrings, $249, Reliquia.
2 Mug in White Speckle, $45, Ghost Wares.
3 Mémoire d’une Odeur eau de parfum, $180 for 100ml, Gucci.
4 Double-layer throw in Clay, $179, Aura Home.
5 Tropical Olive throw, $475, Bonnie and Neil.
6 Karadenz Turkish robe, $135, Saarde.
7 Herbivore Botanicals ‘Blue Clay Cleansing Bar’ soap, $20, Collector Store.
8 Pallino table lamp in Piano Black, $490, King Living.
9 Shadow Sea Fan II framed artwork, $659, Freedom.
10 Kyal mirror in Black, $69.95, Country Road.
11 Tangent Garment Care yuzu hand cream, $35, Incu.
12 Buddha Wood hand balm, $59, Leif.
13 Floor cushion in Olive, $140.91, Lightly.
14 The Orator skincare gift set, $195, Aesop.
15 Waffle hand towel in Cactus Green, $25, Kip & Co.
16 Reversible queen quilt set in Cactus/Celtic, $525 (including pillowcases), In The Sac.
17 København organic coffee scrub in Moderate, $39, Works Melbourne.
18 Para pillowcase in Off White, $99.95 (set of two), Country Road.
19 Kent foldable pocket comb, $19, Paper Plane Store.
20 JamFactory x NGV ‘Good Morning’ incense holder, $200, Daniel Emma.
21 Sailor’s Farewell teapot, $349, Wedgwood.
Cool for the kids

3. Nintendo Switch Lite console in Yellow, $299, JB Hi-Fi.
4. RJ9062S sunglasses in Blue Classic, $90, Ray-Ban.
5. Hanging Wild single quilted bedspread, $249, Kip & Co.
6. Beats Solo3 wireless headphones in Silver, $299.95, Beats By Dre.
7. Boom 3 speaker in Seashell, $199.95, Ultimate Ears.
8. A5 water bottle, $49.95, Memobottle.
9. Underwater camera in Dolce Vita, $26.95, Sunnylife.
10. Mini rainbow towel, $59.95, Kebn.
11. Toby Turtle soft toy, $44, Nana Huchy.
13. Rio 'Milkshake Cotton Candy' roller skates, $179, Skateshop.
17. Raduga Grez wooden waterfall arch stacker, $49, Liberty Fox.
18. Cortez Basic SL shoes, $80, Nike.
20. Liewood 'Winston night light' in Cat Rose, $64, Designstuff.
Inspired by outside

1 Byron lantern, from $69, Domayne.  
2 Keep cup in Deep Sea Green, $29.99, Sol Cups.  
3 Memphis planter in Olive, $109, Gingerfinch.  
4 Stanley classic lunch box, $110, Koskela.  
5 Beach umbrella in Mustard & Cream, $399, The Beach People.  
6 Waratah round tray, $129, Utopia Goods.  
7 SPF50 facial sunscreen, $48, Hunter Lab.  
8 PowerGear X bypass pruner, $49.99, Fiskars.  
9 Luxe Lie-on Float rose bottle inflatable, $69.95, Sunnylife.  
10 Rumpl 'The Original' puffy blanket throw in Forest Green, $149, Homecamp.  
11 Truella bronze garden trowel and Forca garden fork, both $89, Grafa.  
12 Jungle confetti leather dog collar, $40, Nice Digs.  
13 Spill-resistant pet bowl in Black Stone, from $69, Furt.  
14 The Bigger carry-on luggage in Jade, $395, Away.  
15 Wine cooler in Daisy Chain, $59.90, Citta.  
16 Soelae sunglasses in Marble, $380, Sunday Somewhere.  
17 Found My Animal dog leash, from $89, Paper Plane Store.  
We are winning at Christmas, and so can you!

This year, we’re offering a prize (or two!) from each of the five gift categories. From KITCHEN, you could win a Breville ‘Bluicer’ and Nespresso coffee machine; HOME has an Iittala vase and Sonos ‘Move’ speaker; BED AND BATH is offering a lamp from King Living plus a Wedgwood teapot; KIDS ups the volume with a pair of Beats ‘Solo3’ headphones; and OUTDOORS takes it away with a chic suitcase and handy Fiskars pruner.

To enter, simply select the prize category you’d like to win, then head to HOMESTOLOVE.COM.AU/INSIDEOUTCHRISTMAS and fill out the form, telling us in 25 words or less ‘Why Gift-Giving Is So Much Fun’.

Conditions apply; see homestolove.com.au/insideoutchristmas for full terms and conditions. Competition commences on 28/11/19 and ends at 11:59 AEDT on 29/12/19. Entry open to Australian residents aged 18 and over. This is a game of skill, not chance. The Promoter is Bauer Media Pty Ltd (ABN 18 053 273 546) of 54 Park St, Sydney, NSW 2000. Please see www.bauer-media.com.au/privacy for our privacy notice.
BEST BUYS
caraifes

Drinks taste even better when they flow from a beautiful vessel

CLOCKWISE FROM LEFT Birgit carafe in Blush, $45, Bisonhome. Veneziano handmade carafe in Amber, $130, Casa e Cucina. Tom Dixon 'Tank' whisky decanter in Black, $205, Top3 By Design. Ferm Living Ripple carafe in Smoked Grey, $79. Designstuff Bedside carafe, $27.20 (with glass), West Elm. For similar purple carafe, try Maison Balzac. Nude Glass whisky decanter, $345 for set including two glasses and a bowl, Becker Minty. Glass display cubes in various sizes, from $59 each, Becker Minty. Background is Eggshell Acrylic paint in Marshmallow (at left) and Nude, both $130 per 4L, Porter’s Paints.
Get inspired with Choices Flooring

Enjoy fresh inspiration with the latest trends in carpet, timber, laminate, luxury vinyl, rugs and window furnishings to transform your home in 2020.

Product featured:
Timber - Plantino Native Landmark
Species featured: Blackbutt

only available at
choicesflooring.com.au

Get inspired with Choices Flooring

Enjoy fresh inspiration with the latest trends in carpet, timber, laminate, luxury vinyl, rugs and window furnishings to transform your home in 2020.

Product featured:
Timber - Plantino Native Landmark
Species featured: Blackbutt

only available at
choicesflooring.com.au
weekender bags
Planning a quick summer escape has never been so easy, or chic, with these overnighters.

CLOCKWISE FROM TOP LEFT
Inspiration has truly come home. Switch it on, and The Frame seamlessly presents your favourite entertainment with superb QLED picture quality. Turn it off, and instantly transform your living space into a personalised art gallery with Art Mode. Choose from over 1000 pieces of art and photography on the Samsung Art Store.*

Learn more at Samsung.com/au/theframe

*Supplied with 20 artworks. Additional artworks available for purchase or via subscription. Subscription and other fees are subject to change. Internet connection and Samsung Account are required.
INSIDE OUT

The raw and minimalist Suma bench from Fenton & Fenton is an ideal match for the emu-embellished planter next to it. Artwork by Jasmine Mansbridge.

BLACK AND WHITE
why it works This classic colour combination makes an easy transition outside, and allows the greenery to shine. St Martin outdoor dining bench in White, $1255, Coco Republic. Podium pot in Black, $76 (large), Zakkia.

GREEN SCAPE
why it works Eucalyptus-green tones in both the bench and hand-painted pot tie in nicely with their surroundings. Linear steel bench in Dark Green (1.1m), $885, Liggity. Big Sur pot in Eucalyptus, $145 (small), Pop & Scott.

PERFECT PAIRS
outdoor bench & plant pot
A practical perch alongside a pleasing pot has the makings of a dream patio

ANOTHER ROUND
why it works The harsh and unyielding nature of concrete is softened with curves. Ellis straight bench in Black Ace with perforated vinyl upholstery, $2850, Grazia & Co. Swisspearl 'Sumo' pot, $390, Robert Plumb.
Make yours an *Endless Summer*®

Fleming’s *Endless Summer*® is an exciting range of repeat flowering hydrangea designed to bring beautiful blooms to gardens all summer long.
Slice armchair by Pierre Charpin

The form
An upholstered armchair and footstool with a sliced appearance created by changes in fabric colour.

What makes it special
The SLICE armchair started life very quietly. Conceived in 1998 by French designer Pierre Charpin for Italian company Cinova, the design received very little exposure until renowned French design house Galerie Kreo decided to take over its distribution and promotion in 1999. Following on from that, the chair enjoyed lots of attention for its vibrant colours and innovative concept. Recently reissued by French brand Ligne Roset, the design has been reworked to provide greater comfort and is being appreciated all over again. Recalling the traditional Club chair in outline, the main concept of the armchair is, as its name suggests, to render a familiar chair shape in slices – back, middle and front. A change in fabric marks each slice, including the optional fourth segment, a footstool. Due to the nature of the design, there is the option to turn the armchair into a chaise by adding additional footstools. This additive idea allows the design to become infinitely long, effectively creating a seating landscape.

Expect to pay
From $4675 for the armchair in one colour, with three-fabric combinations costing slightly more. From $1550 to $1775 for the footstool, depending on fabric choice.

Buy from
Domo; (03) 9277 8888 or domo.com.au

UP5 armchair and UP6 ottoman by Gaetano Pesce

The form
A bulbous one-piece armchair made from polyurethane foam and covered with stretch knit upholstery, and a matching ball-shaped ottoman.

What makes it special
The UP5 armchair and UP6 ottoman were a sensation from the day they were first shown at the Milan Furniture Fair in September 1969. Known as ‘La Donna’ due to its resemblance to an exaggerated female form, the design has always been presented by its creator, Gaetano Pesce, as a comment on the ongoing suffering of women (hence the ball-and-chain-style ottoman, the UP6). However, this was only part of the reason the chair had such a reaction when it debuted. Originally made from a membrane of polyurethane – much like the inner tube of a truck tyre – it was sold flat-packed in a PVC envelope and would self-inflate when the packaging was opened. This surprising ability was due to a small amount of Freon gas added to the polyurethane material during manufacture. Unfortunately, while this clever trick gained instant media attention and launched the names of Gaetano Pesce and C&B Italia (which became B&B in 1973) to the world, the chair was discontinued just four years later when Freon was found to be a harmful greenhouse gas. The entire UP series was then re-released in 2000 by B&B Italia, and the experimental self-inflating material replaced with more conventional polyurethane foam. To celebrate its 50th anniversary in 2019, B&B Italia has announced a special edition UP5_6, with original beige and petrol-green Soara striped fabric. This and six other colourways were launched at the Milan Furniture Fair in April.

Expect to pay
$9910 for Anniversary Soara striped fabric (Category S) in Red/Beige or Green/Beige. Buy from Space; (02) 8339 7588 or spacefurniture.com.au
Harvey Norman has a huge range of French door fridges with new key features that will catch everyone’s eye. Not only do they look great, they’re full of the latest innovations and designed to suit any lifestyle.
The SAMSUNG 825L Family Hub French Door Fridge in Black Steel Finish isn’t just smarter than your average fridge, it could be the smartest internet connected device in your entire house.

**SMART FRIDGE**

A truly connected fridge that lets you set schedules, play music, watch TV, browse the internet and even order your shopping – all via simple voice commands. Now you’re talking.

The SAMSUNG 825L Family Hub French Door Fridge features convenient voice-activated controls to handle everything from managing schedules to leaving memos for family members, drafting shopping lists, ordering groceries online direct from Woolworths, and searching for recipes online that will automatically populate your Woolworths grocery order with the required ingredients.

**WHAT’S IN YOUR FRIDGE**

How many times have you been out on a grocery run, forgotten your shopping list and can’t quite remember how much milk is left, or whether or not you need more eggs and butter? Not a problem.

The SAMSUNG 825L Family Hub French Door Fridge features three handy built-in cameras that let you see exactly what’s in your fridge from your compatible device – anywhere, anytime. Simply bring up the camera feed in your Smart Home app and see at a glance exactly what you need.

**FLEX ZONE**

The SAMSUNG 825L Family Hub French Door Fridge has the ability to switch the bottom right-hand compartment to four different temperatures catering for everything from fridge to freezer at the press of a button. Called the FlexZone, it allows you to drop the temperature and instantly allocate more freezer space if you need it, raise the degrees slightly to keep meat, fish or soft ice-cream in low-level frozen conditions, or higher still if you find you need more space for produce or beverages in the warmer months. Simple and flexible: that’s the FlexZone.
**TOP REASONS TO BUY**

**SHOP ON THE SPOT**
Instantly order groceries online directly from Woolworths via the Family Hub at any time using the Woolworths shopping app.

**INTERIOR CAMERAS**
See at a glance exactly what you’re running out of via any compatible device thanks to three handy built-in cameras.

**STAY CONNECTED**
Set up profiles for each family member and sync calendars, leave memos, create to-do lists, display photo albums and more.

**FRIDGE MANAGER**
Control the fridge and freezer temperatures, the customisable FlexZone section, ice and water dispenser from one central hub.

*SAMSUNG 825L FAMILY HUB FRENCH DOOR FRIDGE IN BLACK STEEL FINISH SRF825BFH4 $7499*
TOP REASONS TO BUY

SMARTSPLIT DOOR
More usable storage space, so you can reach for larger items without having to open both doors at the same time.

FLEXSTOR DESIGN
Adjustable door bins, shelves and different sized compartments make it easy to configure the storage to suit your needs.

ELECTROLUX APP
Get connected to your fridge to monitor and adjust temperature, receive alerts for filter cartridge replacement and more.

ICE AND WATER
Enjoy cold, refreshing drinks at any time with the built-in filtered ice and water dispenser.

ELECTROLUX 681L DARK STAINLESS STEEL FRENCH DOOR FRIDGE
EHE6899BA
$3295
A streamlined creation that’s as fashionable as it is functional, the ELECTROLUX 681L Dark Stainless Steel French Door Fridge delivers on all fronts.

**Flat Handleless Design**

- Engineered for elegance and sophistication, the smooth flat, handleless design of the ELECTROLUX 681L Dark Stainless Steel French Door Fridge will see it blend seamlessly into even the most modern and contemporary of kitchens. However, don’t be fooled by the uncluttered simplicity that goes into creating this stylish, minimalist look; a wealth of highly sophisticated technology lies within, complimented throughout by mark-resistant, real stainless steel of the highest quality – adding a touch of class that’s built to last.

**Entertainer’s Drawer**

- Love to entertain? The ELECTROLUX 681L Dark Stainless Steel French Door Fridge does too – and features a fully-convertible entertainer’s drawer that can be quickly and easily adjusted from -23 to 7 degrees Celsius. So no matter what the occasion calls for, from whipping up delicate frozen desserts to storing ice-cold beverages, gourmet meats, fresh produce, perishables and more, you’ll always have the flexible temperature zone at your fingertips to suit your needs.

**FlexFresh**

- Boasting FlexFresh convertible TasteLock Easy-Glide crispers with automatic humidity control, the ELECTROLUX 681L Dark Stainless Steel French Door Fridge makes it easier than ever to preserve the freshness and quality of your fruit and veg, keeping them at their best for longer. And for the ultimate in family organisation, take advantage of the handy SnackZone storage drawers for keeping all your smaller, go-to essentials right where you need them so you’ll always be prepared for the week ahead.
See your kitchen in an entirely new way with the clever, streamlined LG 570L Slim Counter Depth French Door Fridge with InstaView Door-in-Door, in a Premium Matte Black Finish.

**INSTA VIEW**

Knock knock... and see inside.
The intuitive, easy-to-use Door-in-Door feature that's built into the LG 570L is so convenient, it will change the way you use your fridge. Simply knock twice on the sleek glass door panel and the interior is illuminated so you can instantly see what's inside – without having to open the door and let the cold air escape. A perfectly intelligent feature for today's busy, modern family.

**PURE AND FRESH**

- Designed to minimise odours throughout your fridge, LG's clever Pure N Fresh air filtration system employs a discreet fan to actively force air through a carbon deodoriser, recirculating it across the shelves. Meanwhile, a Linear Cooling System reduces temperature fluctuations to help fresh produce look and taste its best for longer, plus a specialised Door Cooling system directs cold air from vents in the front ceiling of the fridge onto items stored in the top door baskets just seconds after the doors are closed.

**PREMIUM FINISH IN A SLIM FIT**

- With a stylish, efficient design boasting hidden hinges for a more streamlined look, the LG 570L Slim Counter Depth French Door Fridge with InstaView Door-in-Door looks absolutely stunning in any kitchen – and will stay that way thanks to a bold, matte black, premium finish that's resistant to fingerprints. At less than 900mm wide, you'll find it fits effortlessly into alcoves as narrow as 850mm, teaming up with counter depth, so you can enjoy all the stylish benefits of an LG French Door Fridge without protruding from the counter and restricting space in your kitchen.
LG 570L Slim French Door Fridge with InstaView Door-In-Door, in Matte Black Finish

GF-V570MBL

$2988

**Top Reasons to Buy**

**InstaView**
Two quick knocks on the Door-in-Door glass lets you see what's inside without opening the fridge, so no cool air escapes.

**Nature Fresh**
A smart combination of Linear Cooling, Door Cooling and Pure N Fresh filtration minimises odours and keeps food fresher, longer.

**Smart Storage**
A retractable shelf system lets you double the shelf height when you need to store tall and bulky containers.

**Smart ThinQ**
Pair your fridge to your compatible smartphone with the LG Smart ThinQ™ app to remotely adjust your fridge's settings.

LG 570L Slim French Door Fridge with InstaView Door-In-Door, in Matte Black Finish

GF-V570MBL

$2988
**TOP REASONS TO BUY**

**VARIABLE TEMP**
ActiveSmart Foodcare technology adapts to your usage habits, while the Variable Temperature Zone lets you set optimal cooling conditions.

**FLEXIBLE STORAGE**
Conveniently large compartments and adjustable internal storage and shelving are designed to meet your every need.

**BRILLIANTLY LIT**
Find your food easily thanks to bright LEDs throughout both fridge and freezer, which also creates a welcoming glow in your kitchen.

**ICE & WATER**
A slimline water dispenser and fresh ice from a dedicated freezer bin ensures you have ice-cold water on hand at any time.

**FISHER & PAYKEL 605L BLACK QUAD DOOR FRENCH DOOR FRIDGE WITH ICE & WATER DISPENSER**
RF605QDUVB1
$2995
The FISHER & PAYKEL 605L Quad Door French Door Fridge with Ice & Water Dispenser provides a new level of cooling flexibility, with intelligent technology that adapts to your habits. Now that’s cool.

**Variable Temperature Zone**

The highlight of the FISHER & PAYKEL 605L Quad Door Fridge is its Variable Temperature Zone compartment, with four independent food modes allowing you to personalise your storage preference. Simply select the ideal conditions—Freezer Mode for basic frozen foods; Soft-Freeze Mode for gentle freezing and quick thawing; Chill Mode for keeping drinks perfectly cool; and Fridge Mode for everyday staples such as fruit and veg—and you’ll experience a new level of cooling flexibility.

**ActiveSmart**

The FISHER & PAYKEL 605L Quad Door Fridge uses ActiveSmart Foodcare technology to intelligently monitor daily use patterns and make micro-adjustments to temperature, humidity and airflow accordingly, so that your food stays fresher for longer. Thanks to a series of interior temperature sensors, independently controlled fans and multiple air vents, you can rely on a consistent and stable temperature throughout your refrigerator and freezer.

**Flexible Storage**

All storage elements of the FISHER & PAYKEL 605L Quad Door Fridge are engineered to suit your constantly evolving needs. From large fruit and vegetable bins and compartments to adjustable spill-proof glass shelves, adjustable door shelves, split-level cantilevered shelves, stackable bottle holders and more, you will finally have the flexibility you need to keep your food and home organised. It’s also designed and built using the highest quality materials, including real stainless steel for the exterior and tempered glass for the interior shelving.

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crowded house
An open eat-in area is an opportunity to create somewhere lively and inviting

Plonking a dining area into a corner of your living zone can be tricky, but stylist Rikke Graff Juel was up for the challenge in her ‘new’ home. She chose a round table and focused attention on it with a pendant light, then upped the sense of intimacy with larger-than-life figures on the wall. Four lit candles and some big-personality plants – including a handmade table wreath – later, Rikke was done. Turn to page 86 for more.
family

Cute new home in the hills – check.
Decorations up and kids excited – check.
This is Christmas in Byron Bay

tree
cheat sheet

Who lives here Megan Fishwick, a full-time mum; her husband Mike, a fashion-industry design manager; and their three daughters, Ivy, 10, Violet, 8, and Maple, 3.

Style of home A three-bedroom, Modernist-style house that borders a nature reserve near Cape Byron on the NSW far north coast.

The couple purchased the block of land in September 2017 and began the planning and design process almost immediately. Within a few weeks they had obtained a construction certificate and construction commenced in August 2018. The project was complete by July 2019.

Total cost for the new build, including a pool, was about $500,000.
To say the least, this was an ambitious project – a couple with three young children deciding to tackle their vision of designing and building every corner of their home. And so it was that Megan and Mike Fishwick crafted their mid-century-inspired sanctuary on the fringe of Byron Bay.

The result? High among the gumtrees on a pristine plot of coastal bushland, this new home is testament to the pair’s unwavering vision and tenacity. Soulful and serene yet family focused, the elevated house is defined by a sense of tranquillity and a seamless connection to nature.

Megan, a former model born and raised in California, and Mike, a design manager in the fashion industry, fell in love with this part of Australia long ago. “We’ve lived in the area for 12 years,” she explains. “We renovated our last house ourselves and had all of our girls there. In 2017, just as we were outgrowing it, we found this block of land.”

The somewhat secret and undeniably special pocket of land five kilometres south of Cape Byron was undoubtedly ‘the one’. “There are native trees all around as it’s hidden in a reserve,” says Megan. “You’re out of Byron with this beautiful feeling of nature, privacy and space yet it’s only five minutes’ drive from the town. There’s also a wonderful little community here.”

Embarking on their life-changing journey within the constraints of a relatively tight budget, the family of five – including three daughters now aged three to 10 – lived in a caravan off site for eight months. “Looking back, we wouldn’t have had it any other way. It was fun,” says Megan with a laugh. “There was less to clean and I cooked easy meals for us. We were all together and I’m very much a fan of the simple life.”

Through it all, she and Mike never lost sight of their goal. “We have always wanted to design our own home and make it a creative space to live in. Doing so was a very collaborative process,” says Megan. They also knew that their new home would pay loving respect to their shared appreciation of iconic Modernist architecture. “We love the fact that everything from the mid-century design era has a purpose,” says Megan. “The simplicity of those houses speaks to us. For me, it’s also an emotional directive as my family has lived in Southern Californian homes like this.”

Within the walls, the instant impact of organic timber lends warmth and texture to the understated base palette. “I love the Australian blackwood we’ve used throughout,” says Megan. “It’s so moody, and the effect is almost like living in the bush.” Other key features are the sandstone rock walls (one in the entry, another at the gate) and a roughly hewn seat in the living room. The family’s stonemason friend Paul Squires has achieved a fantastic result.

“We have no one overlooking us. It’s hard to imagine ever leaving this house.”

MEGAN FISHWICK, OWNER

“I love earthy colours, especially the Australian blackwood with the concrete, and the terrazzo running from the hallway into the bathrooms”
Though perhaps the home’s greatest success lies in the fact that its considered design, by Mike and Megan, allows light to flood the rooms, with the house opening seamlessly to its natural surroundings. “We’re so proud of how well Mike has done,” says Megan. “He was on the tools the entire time, from sunrise to sunset. The only person he consulted with during the planning process was an engineer – and anything he didn’t have to contract out, he did himself. Mike also read a lot of books on how these homes are built, and his father is a builder so he would give us his opinion, while I handled the financial side.”

Not surprisingly, there were occasional and not insignificant bumps on the journey. “One corner of the swimming pool – which sits in front of the house, soaking up the slope – was slightly over the building envelope,” says Megan. “Mike had to dump about $6500 worth of concrete and redo the steelwork, which was upsetting. Then there was a huge storm one night and the ceiling started to warp and bow a little. That had to be fixed with 2000 screws and rescaled. It has certainly been a process…but now we’re beginning to make memories.”

The home’s bushland setting is certainly helping. Much to the family’s delight, there’s wildlife aplenty. “We’ll be sitting at the breakfast table,” explains Megan, “and one of the girls will say, ‘A wallaby is in the backyard again!’ It’s just magic.”

With the family excited about their first Christmas in the house, most of the trimmings are already in place. “I always decorate; we buy and put up a tree, and the girls like to make something special for their rooms,” says Megan. “But Christmas for us is really just a day at the beach at Wategos with friends and family. We set up our spot on the sand and the kids open their presents, then we hang out there for hours, playing games and eating. It’s low-key, relaxed and natural.”

Squires Stone Masonry can be found at squiresstonemasonry.org

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**TABLE DETAIL**

VIOLET & MAPLE’S ROOM Above one bed in the girls’ sunny space is a treasured artwork bought in Los Angeles during a recent holiday. “Everything we own, we cherish,” says Megan. “Most of our pieces have a story behind them.” All the furniture came from the family’s previous home. Grey stripe linen flat sheet and pillowcase in Sage, I Love Linen. Monte ‘Pom Pom #56’ cushion in Burnt and Litoral woven bag (containing gifts), Pampa. Gold flag garland, Spotlight. Gold and white paper, The Party Parlour. Gold washi tape, Officeworks. Maple (left) and Violet wear clothes from Daughter.

HALLWAY (above right) This out-of-bathroom vanity was inspired by the Fishwicks’ international travels. “It breaks up the usual hallway feel,” says Megan. Custom concrete benchtop, Slabshapers. Taps and towel rail, Phoenix Tapware. MAIN BEDROOM (opposite) Megan’s decorating style is fairly minimal, featuring pieces she’s had for years. The small side table was a Gumtree discovery, while Megan painted the monochrome artwork above the bed after being inspired by something similar on Pinterest. The feature wall is Australian blackwood and the French linen quilt cover in Sage is from I Love Linen. Crystal quartz and gold ceramic disc, Shackpalace Rituals. Monte #0779 wool rug, Pampa.
Rome wasn’t built in a day — and neither was this home. “It’s important to take everything day by day,” says Megan. “If you do that, it’s easier to persevere and know that there will eventually be a solution to every problem. And you really can do anything if you put your mind to it.”

MEGAN FISHWICK, HOMEOWNER

lessons learnt

“Don’t get ahead of yourself”
CHEAT SHEET

Who lives here Brooke Grayson, a full-time mum; her husband Mark, who works in the surf/skate industry; and their children, Bailey, 10, Sophie, 7, and Ziggy, 5.

Style of home A classic beach house on Victoria’s Mornington Peninsula, which was given a modern makeover both internally and externally to create a relaxed four-bedroom retreat.

Brooke and Mark purchased the house in 2011 and lived in it for several years before undertaking a full renovation in 2017. The work was done in just six months, ensuring the family was back in their home for Christmas.

The budget on this project was roughly $800,000.
Coastal homes must cater for all seasons, so the decision by homeowners Brooke and Mark to include a JC Bordelet Tatiana 997 suspended fireplace from Woodpecker was a winner. “On cold evenings, you’ll often find bodies strewn across our rug, vying for the best position!” says Brooke.

The curved Dreamer couch is from Pop & Scott. Beyond the partition is the study.

Exterior (opposite) The adventure-loving family even included a half-pipe ramp in their backyard, buying the parents hours of time while the kids hang out there. Mark busts a Dad-trick for (from left) Ziggy, Bailey and Sophie.

It was a great beach block but the shack needed work. Now the Victorian owners have a gorgeous home where skating and surfing play a huge part in their lives.
After searching far and wide for ‘the one’, Brooke and Mark Grayson knew they had found it when they first saw this beach house on Victoria’s Mornington Peninsula in 2011. Set on a 5000-square-metre chunk of land and just a short walk to the beach, the couple immediately realised this was where they should raise their children, despite its weathered exterior and tight interiors.

What it lacked in modcons, the shack made up for in charm. “We also loved the land, the privacy, the potential it offered and the relaxed vibe it had,” says Brooke. But as is the case with so many love stories, it wasn’t all smooth sailing. Brooke and Mark endured a nervous wait to sell their existing house before they were able to buy this property; it took a few months for the stars to align and then they were able to proceed.

As their family grew to include Sophie, now 7, and Ziggy, 5 (in addition to Bailey, 10), so did the need for larger, open spaces. Another factor was the deterioration that often comes with older homes. “We had so much fun in that house but were running out of space,” says Brooke. “The lack of insulation made it cold in the winter and hot in summer. And when the roof began leaking, the cladding started falling off and a guest fell through the deck, so we knew it was time to renovate!”

Brooke and Mark’s key renovating objective was to create a functional family home while maintaining as much of the house’s original character as possible. “We were both passionate about trying to keep the incredible character of the old place and the feeling it always had, to remind us of all the beautiful, fun and crazy memories we had made there,” says Brooke.
“I love to cook and chat, so the bar stools get a workout,” says Brooke (pictured left, with her family). Taking the place of a traditional splashback, the picture window allows the view beyond to become part of the kitchen decor. Masia Blanco tiles from National Tiles were laid in a herringbone style, with grey grout emphasising the pattern. The island is Tesrol Likewood in Genuine Oak with a Caesarstone Fresh Concrete border; Caesarstone London Grey is used on the benchtops. Dinning Area (opposite) Pop & Scott supplied the pendant light and the Feathertop dining table. The chairs are from Coastal Living.
Three sets of plans were drawn up by building designer Lauren Hand of Designed By Hand before Brooke and Mark settled on a final design. “The first was a little too conservative, the second was probably a bit over the top and the third was the ‘Goldilocks’ plan… just right,” says Brooke. “We let the natural coastal surroundings of the existing house inspire our design choices and that was a decision we’re very glad we made.”

Then they put any vague ambitions of self-building to one side – “as first-time renovators, the whole experience was new” – and handed over the scope of works to people they could trust, namely RACM Constructions, which is Brooke’s family’s business. “We could not be prouder of the work that my experienced dad Richard and brother Josh brought to our build,” she says. “They managed to execute the entire plan in what felt like record time, with the utmost attention to detail. It could have been a very stressful process, but they made it feel worry-free and seamless.”

Large open spaces now provide room for the family to move, while natural materials and textures complement the tree-filled aspect, captured by an abundance of windows. The light-flooded home features neutral tones for permanent features such as floors, walls and cabinetry, while Brooke’s love of colour is reflected through furniture and furnishings, including original statement pieces by local artist Justine McNamara.

Practical additions were also carefully considered, to cater for the family’s love of entertaining. “It sounds crazy but having two dishwashers is a blessing at the end of an evening with our friends and family,” says Brooke with a laugh.

The outdoor areas were also revamped, to continue the nod to quintessential Australian living. A swimming pool and spa surrounded by Moonah trees is where the family and their friends now congregate in the warmer months. The adjoining pool and pool house, created by Remato Constructions, is the standout feature of the renovation. There was even enough room on the property for their own half-pipe skating rink and BMX track.

“We love living here all year round, but summer is especially amazing,” says Brooke. “In summer, the kids seem to be in the pool from sunrise to sunset. They are waterlogged little prunes by the end of the day and more than ready for bed!”

After a successful first-time renovation, would they do it again? “We would totally do this again,” says Brooke, “but because we love this place so much, we’re not sure we could leave it!”

RACM Constructions; racmconstructions.com.au. Remato Constructions; office@remato.com.au. Designed By Hand; dbhand@bigpond.com.
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“We flicked through design magazines and browsed the web for ideas – and kept an open mind”

BROOKE GRAYSON, HOMEOWNER
This workspace is just beyond the living room, and sometimes used by the kids to play games. Fatin rug from Lrnce. Smith sling chair, Barnaby Lane. Desert House Party photographic print by Slim Aarons. Pool (opposite) Ziggy in the kidney-shaped pool, neatly moulded into its surroundings. The pool house has a fully equipped kitchen for breezy entertaining. Ironbark feature posts and decking plus Corten steel cladding stand up well in all weather conditions.

**GREAT FINDS**

**CLOCKWISE FROM TOP**

- Baby Bell handwoven dreamweaver light in Blush and Chartreuse (base), $890, Pop & Scott.
- Beni Moroccan rug (2m x 3m), $1299, Olli Ella.
- Leather strapping bar stool, $490, Fenton & Fenton.
- Quilted bedspread in Clay, $399, Kip&Co.
- Pascal velvet sham in Slate, $159, Sage x Clare.
- Set cushion in Citrus, $59, Domayne.
- The Dreamer velvet couch in Pink, $5720, Pop & Scott.

**STUDY**

ADDITIONAL PRODUCT SOURCING: NATALIE JOHNSON
LESSONS LEARNT

"LIVE IN YOUR HOUSE FOR SOME TIME BEFORE YOU RENOVATE"
BROOKE GRAYSON, HOMEOWNER

"Taking our time allowed us to really connect with the property and understand what would work — from where the sun sets to the way the wind blows in each season. We also engaged experts to critique our initial designs and plans. This was invaluable. We relied on their eyes and advice, and that helped us to manage our expectations of the renovation."
This Sydney apartment feels far bigger than it really is, thanks to the measured approach of its creative owner.
INSIDE | HOME

Who lives here
Jessie James, a graphic designer; her husband Russell, a general manager; and their daughter Isla, 5.

Style of home
A top-floor, two-bedroom apartment in a Federation block located on Sydney’s northern beaches.

Renovations began in May 2017 and were completed five months later.

SUNROOM
Homeowner Jessie uses an antique letter press while seated at a marble table sourced on Gumtree. Daughter Isla follows in her mum’s creative footsteps — she did the framed drawing on the wall when she was two. The custom window seat means storage space is rarely an issue.

cheat sheet

Who lives here
Jessie James, a graphic designer; her husband Russell, a general manager; and their daughter Isla, 5.

Style of home
A top-floor, two-bedroom apartment in a Federation block located on Sydney’s northern beaches.

Renovations began in May 2017 and were completed five months later.
Jessie James and her husband Russell found their light-filled Federation apartment in Sydney’s Manly by complete chance – and they couldn’t be happier. The clincher for them was the amount of natural light and the wonderfully oversized rooms, which meant that although the apartment is a little on the compact side at around 90 square metres, it never feels small.

Having grown up on the northern beaches, this was always somewhere Jessie and Russell wanted to end up, mainly because “it’s relaxed and without pretence, and also so close to the bush and the ocean”, she explains.

The interior was anything but ideal when they moved in, but the potential was limitless. “It wasn’t absolutely terrible,” admits Jessie. “The kitchen and bathroom had been renovated sometime in the ’90s and just needed some re-working.”

The couple – who have a five-year-old daughter, Isla – chose not to enlist the help of an architect and instead completed the minor renovations themselves with the help of a builder. By far the largest and most time-consuming element of the process was the removal of two internal walls. This opened up the small kitchen and subsequent living room, transforming the entire area into a more communal space for the family.

High on the to-do list was stripping back the fittings and fixtures and returning the apartment to the original elements of the Federation building in a nod to its heritage. This required a redesign of the kitchen and bathroom that included adding joinery, sanding the pine floors to a semi-original state and restoring the natural colours of the timber.
LIVING AREA

Next to the sunroom and looking out a west-facing bay window, this room features a well-thought-out collection of high design and pre-loved pieces. An Anglepoise Type 75 desk lamp peers over the original fireplace — Jessie and husband Russell repainted it and installed an EcoSmart Fire ethanol fire grate. Inviting Joe sofas from MCM House are joined by two more Gumtree successes — the multi-drawer timber sideboard and a coffee table that is actually a marble slab on concrete blocks. “The seagrass matting was rescued from under my parents’ house,” says Jessie.
Jessie, a graphic designer whose ongoing projects include Supply Paper Co and Practise Journal, reveals that her main priorities were to remove anything impractical and consider how her family used the rooms. “I gravitate towards spaces and objects that are pared back,” she says. “In this way, I’d say I’m drawn to a feeling of ease and clarity of space.”

Simplicity is the main design focus throughout, with Jessie selecting a tight group of pieces and always striving for quality. “We don’t own a lot of things, and I try not to be too precious about objects,” she says. “I can let go of most things and am always trading or selling something.”

Items Jessie and Russell hold dear are ones they will always keep and which have formed a part of their history as a family. “Many have been either inherited or found, such as a collection of rocks and minerals from my dad’s travels around Australia, a whistling kettle from my grandmother’s kitchen in Malaysia, and a giant clam shell that was my grandfather’s,” she says.

The avid collector has scored some incredible second-hand gems over the years. They include the main bedroom’s timber bed and the bathroom’s stool, both by Mark Tuckey, plus an oval Italian marble dining table in the sunroom – it’s Jessie’s favourite piece in her home. All were snapped up on Gumtree.

She and Russell have plans to renovate the attic above their first-floor apartment, but aren’t in any hurry. They’re perfectly content with the place just the way it is.

Visit supplypaperco.com and practisejournal.co. The builder on this project was Ross Building & Construction; rossbuilding.net.au
KITCHEN Clean, clinical joinery prevents clutter and hides an integrated fridge (behind Jessie). A Smartstone waterfall benchtop gives tonal difference, with a metallic touch in the Astra Walker mixer. ISLA’S ROOM (opposite, top) Another drawing by Isla and a letterpress print add a breath of colour to an array of books and trinkets. LIVING AREA (opposite, below) Jessie has stuck to a simple but so-effective base palette of Dulux Vivid White.
GREAT FINDS

ISLA’S ROOM Whether it’s for rest or play, a woven Hay rug covers all the bases. Joinery sorts Isla’s storage needs, with more available in jute baskets from The Dharma Door. Another of her artworks features on the wall. KITCHEN (opposite) This corner is home to “mostly personal items from my parents’ house, and the mortar and pestle is from my grandmother’s kitchen in Malaysia”, says Jessie.

bright idea

There are mosquito nets — and then there are lovely cotton canopies like this one: the Numero 74. Jessie found it at local store Honeybee Homewares. “Isla uses it every night,” she says.
“I gravitate towards spaces and objects that are pared back. I’m drawn to the feeling of ease and clarity of space”

JESSIE
LESSONS LEARNT

“Every home presents different problems”

JESSIE JAMES, HOMEOWNER

Luckily for Jessie and Russell, their apartment didn’t require any major structural changes, but the renovation made them appreciate the value of flexibility. “It’s important to plan and schedule, and be responsive to unexpected issues that will arise as you work,” says Jessie. Their setbacks were to do with scheduling the trades, and having to restrict the width of some joinery due to lack of space.
After working on festive shoots for weeks, the Danish stylist who owns this home wanted something far less flash for her family’s celebrations.
Who lives here
Rikke Graff Juel, a freelance interior stylist; her husband Jeppe, a managing director in the IT industry; and their two children, Olivia (11) and Hugo (4).

Style of home
A 178-square-metre three-bedroom house in Copenhagen, Denmark, built in the 1930s functionalist style.
Rikke Graff Juel took the decorating lead at her family’s home in Frederiksberg, a chic Copenhagen neighbourhood famous for its welcoming vibe and expansive gardens. However, the in-demand interior stylist credits her husband Jeppe for its strokes of genius. “He was the mastermind on major changes such as removing a wall between the kitchen and dining area to have more open space and light,” she says.

Before they moved in, the 1930s house was painted yellow, with a neglected basement area and 1970s alterations. “It was a challenge I couldn’t resist,” says Rikke. Fortunately, though, the bungalow was a clear example of the Scandinavian ‘funkis’ (functional) style. “Architects from that period focused on space utilisation, so changing the floor plan wasn’t necessary,” she adds.

Beneath all the extraneous fixtures and finishes, Rikke was surprised to find that the house was in fairly good condition. She was also delighted to discover that it had belonged to an architect whose father was a pioneer of functionalism. “I love the materials that architecture and furniture were built with during this period,” she says. “The house is robust and genuine with a durability that just speaks to me.”

After a few months of living there, the couple were confident about what had to be done. The basement kitchen/dining area was dark and austere, so making that zone comfortable and welcoming was a priority. They began by installing concrete floors and underfloor heating, a must in Copenhagen where daytime winter temperatures may not rise above freezing.

With the furnishings, Rikke opted for mid-century pieces, starting with the oak table in the entrance (it was made by Jeppe’s grandfather, also an architect). “Ninety per cent of our things are secondhand,” says Rikke. “I like to purchase them on Instagram, at auctions and when I’m travelling.” She has experimented with colour by painting walls but not the whole house; “tone-on-tone earth colours” such as sand, grey and dusty green are her favourites. Lining the walls is a mix of art and framed posters.

For Christmas, Rikke prefers simple and unobtrusive decorations that harmonise with the existing interiors, mostly handcrafted from paper, wood and leather. Her imprint is everywhere, with a variety of effortless accessories – candles, linen napkins, neutral ceramics and fun, hand-sewn leather stockings – placed artfully together for a look that’s softer than traditional ornaments. Forest-inspired flora is always present, notably eucalyptus and evergreens. “Some might call our kind of Christmas underplayed, but as a stylist I do Christmas work for many months beforehand,” she says. “Maybe that’s why it doesn’t have to be loud when it enters my home.”

There are exceptions, though, such as in daughter Olivia’s room. “She’s made it one big Christmas landscape, with home-cut garlands, Santa figurines, sparkles and gold,” says Rikke. “It’s fierce, and that’s fine with me – as long as it stays there!”

To see more of Rikke’s styling work, visit rikkegraffjuel.com
KITCHEN  A framed By Garmi Paper Shadows No 4 poster blends into walls covered with Lady Minerals paint in a shade called Rustikk Terracotta. REAR ENTRY (opposite, top) More soft tones with a 1950s side table, walls painted in Dyrup English Mist and a print by Arlene Stevens. CONSERVATORY (opposite, bottom) Rikke ensured the Christmas tree was in a spot clearly visible from the dining table.

DIY STYLE
MINI TREES
Spread cheer throughout your home by turning existing potted plants into mini Christmas trees. Rikke has done this with thuja plants placed on her hall table, in the kitchen, and on the tops of cabinets. If you have an indoor jungle of your own, attach a red or Christmas-themed ribbon to each of your chosen pots. This will tie the plant into your festive look without breaking the bank.

DECORATIONS
When it comes to your feature tree, balance is key. A mix of shapes, materials and patterns brings interest, says Rikke, who chose ceramic ornaments and baubles in soft tones this year.
DIY STYLE

SMALL WREATH

A timeless decoration for doors, walls and even tables, a wreath can easily be customised to suit your place. Rikke assembled hers using a small hoop, sprigs of spruce and florist wire. The sprigs are layered on top of one another along the hoop (so there are no gaps) and secured with the wire. If you’re not crafty like Rikke, consider adding your own small personal touch to a store-bought wreath. This can be as simple as a bespoke leather strap or beautiful ribbon so the wreath can be hung at a window. Complete the look with a leather or fabric star created from four triangles grouped and glued together at different angles (see below).

“My Christmas decorations at home must reflect my personality and taste, so I make most of them myself”

RIKKE GRAFF JUEL, HOMEOWNER
Partnered with a wreath made by Rikke (pictured) in the living area is a white vase filled with evergreens from her garden. The furnishings she has sourced over the years have a suitably Scandinavian provenance, among them a Skovby leather sofa, Børge Mogensen coffee table, Stouby ‘Frost’ armchair and Desert Tufted rug in Sand from Ferm Living.
“I am in charge of the decorating and details. As long as I don’t paint the whole house pink and bring in purple furniture, my husband doesn’t mind what I do” Rikke

DIY STYLE
NO-STITCH STOCKINGS
Rikke even made her own leather Christmas stockings. You can do this by cutting out two stocking pieces from leather, allowing borders to glue the pieces together on the reverse sides.
UPSTAIRS DINING SPACE

A Gubi ‘Semi’ pendant light hangs above a classic Børge Mogensen dining setting. Rikke collected the busts at flea markets. More of her exhibition posters are displayed on the wall.

LIVING AREA (opposite)
The rattan cabinet is an Ikea piece called the Stockholm 2017. Rikke found the poster at ARoS Art Museum in Aarhus, Denmark.
lessons learnt

“Even if you can afford it, don’t renovate the soul out of a home”

RIKKE GRAFF JUEL, OWNER

“The best part of renovating a house is finding the character and highlighting it. As an interior stylist I visit many homes that have been totally renovated and the character has been destroyed. So my advice to renovators is don’t overdo it.”

GREAT FINDS

CLOCKWISE FROM ARTWORK

By Garmi

Paper Shadows No.4 unframed limited-edition art print (50cm x 70cm), $119, Designstuff.

Gubi ‘Semi’ pendant light, $689, Surrounding.

Dreamer 9 paper maché sculpture by Kristina Haataja, from $1550, Fred International.

Stockholm flatwoven rug in Black Stripe (250cm x 350cm), $499, Ikea.

Stockholm 2017 cabinet, $499, Ikea.

Dagar terracotta pot, $425, Garden Life.


Lush paper tree decoration in Rhubarb, $29 (large), Freedom.
MAIN BEDROOM  Rikke updated the cabinets with wicker panels. Broste Copenhagen linen. Bedcover, Afroart.

DOWNSTAIRS DINING AREA (opposite top) Leather and spruce details set the mood, with green plates from Bitz, Ilva cutlery and glasses from flea markets.

LIVING AREA (opposite bottom) A natural timber magazine holder by Smålands Skinnmunufaktur.

DIY STYLE

LARGE WREATH
If you’ve conquered the smaller wreaths, this larger one will be a cinch. Spray-paint a larger hoop, then secure and layer eucalyptus and spruce twigs with floral wire to one section. Attach ribbon to hang.

NAPKIN RINGS
Rikke has used leather for several decorations, including her own napkin rings (opposite). To make, loop a length of leather and sew or glue to secure. Add a cut-out circle or star for the final polish.
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Fresh and functional was the brief for this future-proof rebuild. Growing families need room to breathe and thrive, but the owners of this once-cramped home didn’t want to leave their inner-Melbourne patch to do it. Architect Ben Robertson came to the rescue with an open design that throws off the house’s dark previous life spectacularly. Turn the page to see more.
A dark inner-Melbourne terrace has become a light-filled ‘tardis’ to take it into the future

WORDS KATHERINE CHATFIELD PHOTOGRAPHY SHANNON McGrath
dining area

Owners Rebecca and Rory both have a keen eye for design. “These J67 chairs by Ejvind A Johansson were restored by our friend Jarrad Turner at Nord, and soaped to match the Fred table by Markowitz Design,” says Rebecca. They’re put to good use by Zach, shown with Mila.

cheat sheet

Who lives here Rebecca Lorraine and Rory Langdon, both graphic designers, their daughter Mila, 10, and son Zach, 8.

Style of home Originally a single-storey Victorian terrace built around 1910 in the Melbourne suburb of Brunswick, it was knocked down and rebuilt as a two-storey, three-bedroom family home, with nods to the period architecture.

After about four months of planning, the build took 11 months. The budget for this renovation was approximately $750,000.
The walls were bowed and seemingly held together by little more than paint, but when Rebecca Lorraine and Rory Langdon came across this crumbling Victorian terrace in 2005, they were drawn to the challenge. “It was the first house we’d bought together and we were charmed by the high ceilings, the fact that it was elevated from the road, and the private, north-facing backyard,” says Rebecca. “We hoped that one day we could turn it into something incredible.”

They lived in the house, which is smack-bang in the middle of Melbourne’s eclectic Brunswick, for 12 years before the time came to turn their dream into something more substantial. “We knew we probably had to knock it down and start again,” says Rebecca. “We considered whether it would be better to move, as the house is on a pretty busy road, but we love our community. The kids go to primary school close by and there’s access at the back to a spot where we’ve planted lemon and lime trees with our neighbours. We couldn’t part with that.”

They engaged Tecture architecture and interior design and gave its director, Ben Robertson, a loose brief. “We wanted a house filled with laughter and warmth,” explains Rebecca. “We wanted little nooks to hide away in and areas to tell stories, and for it to be functional but fresh and loved.”

DREAM IT
The house is on a narrow site and the original building became progressively smaller as you walked through it, according to Rebecca. “We were starved of the ability to entertain friends and family,” she says. “We needed space to have people over and were keen to fill it with air and light.”

The old house had three bedrooms, and the couple wanted to build a second storey in order to add a fourth bedroom and gain a bigger downstairs living/dining area. “We thought the house should be able to contain a growing family,” says Rebecca. “But Ben suggested we keep it as a three-bedroom house and instead add a second living area upstairs so the kids could have their own space. We loved this idea.”
wishlist

+ **Texture and contrast** “This meant building a brick house with lots of wood, and using materials where you could see natural imperfections,” says Rebecca.

+ **Warmth** “We wanted to create a space that felt accessible, friendly and warm.”

+ **Form that follows function** “We were focused on having an area that was easy to live in — with lots of storage space — that also looked incredible.”

---

garden

“The landscapers managed to keep a 50-year-old vine, which we love,” says Rory. “There’s also beautiful star jasmine. We love having so much greenery this close to the house.” And there’s still room to play!

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the moodboard

CLOCKWISE FROM ABOVE LEFT

Rebecca and Rory carefully considered the terrace’s original Victorian features in the new build. “We wanted it to feel as though it wasn’t brand new,” says Rebecca. “The high ceilings were very much part of what we wanted to recreate, and Ben did a brilliant job of making those a big feature of the house. We told him we wanted to keep the interesting roof line, which he definitely did. Lots of people who walk past the house today comment on how great it looks from the outside.”

Apart from a few specifics, she and Rory gave Tecture full artistic licence. “As graphic designers, we know creatives work best when they’re allowed to be creative,” says Rory. “Ben was so approachable and we trusted him. His firm nailed it.”

For Ben, this freedom was liberating but tricky. “It can be challenging to design without restraints or design parameters,” he says. “To ensure we don’t miss the mark, we ask clients to use emotive words and feelings to describe what they think makes a home. It’s our role to translate those emotions into spaces and volumes, textures and materials, context and environment.”

Rebecca and Rory’s words included ‘honest’, ‘friendly’ and ‘loved’ – something they feel is evident in the finer details. “The materials bring a real warmth and are very considered throughout the whole house,” says Rory. “The bagged brick and blackbutt batons on the front of the house will weather and warm with age. Those timber batons carry through to the stairs and the panelling in the living room and bathroom. We love the cohesiveness of it.”

DO IT
The builders, Moon Building Group, thought it would take two days to demolish the old house, but it was in such poor condition that it came down in less than half the time.

While that was a bonus, there were other issues as the build progressed, such as the power line. It was meant to run overhead, but the narrow site required it to be moved underground – at an extra cost of $6500. “But in the end, that worked out for the best as it’s much better visually,” says Rory.

Initially, the couple tried to save money with a combined hydronic hot-water tank, but this reduced the home’s six-star energy rating, so separate tanks ended up being more efficient. The flooring changed from the original plans, too. “We were going to have polished boards, but realised that the hydronic underfloor heating – which is amazing – works better under concrete,” says Rory. “We went for a polished concrete with a high white aggregate mix to bring some warmth to it.” The couple love the result. “It feels like a pavilion,” says Rebecca.

“These days, we can fit six or seven people around the bench in the kitchen, with overflow to the courtyard,” adds Rory. “We are so excited to be entertaining again.”

Upstairs, the rumpus room and study nook are major hits, but the feel of the house is the biggest success of all. “It’s changed so much, it’s incredible,” says Rebecca. “Now our home is a calm, tranquil space that’s very us. We’re really happy here.”


The landscaper was Bespoke Landscapes; bespokelandscapes.com.au
LSSEONSS LEARMNT

“Leave it to the experts!”
REBECCA LORRAINE, HOMEOWNER

“We thought we’d paint the wood on the stairs leading to the first floor ourselves, to save some money – but ended up doing a terrible job and paid to get it done properly.”

the best bits

+ Outlook “The light coming in is incredible,” says Rebecca. “It feels like we have our own private view”

+ Ample space “I can’t believe the house is on the same footprint as before,” she says. “The big doors and light have opened it up so much. Now it feels like a tardis when you walk in.”

+ Study nook “That’s a really clever space,” says Rory, “and means we can watch the kids on the computer while they’re still in the family space.”

main bedroom

A muted palette with sheer curtains and Eskimo bed linen from Hunting For George is ideal for Rebecca and Rory’s space. It also ensures the bold acrylic-on-linen artwork titled The Guest Room by Stephen Baker pops right off the wall.
GREEN SCENE
This emphatic design by creative studio Bree Leech shows how powerful block colour can be in a kitchen. Pictured here: Laminex Green Slate cabinetry, benchtops and shelving, and Laminex Possum wall paneling. laminex.com.au

HANG IN THERE
Whether you install them individually or en masse, Bentu’s ‘U’ terrazzo pendants make a beautiful addition to a dining area or kitchen. They’re made from recycled stone and ceramic aggregate and come in White, Pink or Black, from $440 each; remodern.com.au

KITCHEN NEWS
cook up
All the essential ingredients you’ll need for your next kitchen update

CRINKE CUT
The much-loved Ridge range of furniture by Melbourne-based BeeLine Design has a new edition – this dining table perfectly sized for an eat-in kitchen. It features the trademark corrugated metal curves in powdercoated hues (Raspberry is shown) with various tabletop options. From $3260; beelinedesign.com.au

LITTLE LUXURIES
Usually the preserve of executive lounges and vice-chancellor offices, Tirar architectural hardware can now be purchased for the home from Spark & Burnish. Mela pulls in Calacatta marble and Fontainbleau stone, POA; sparkandburnish.com.au

COLOUR SWIRL
What do you get when you pair pre-washed linen with marbled peach and violet hues? This gorgeous tea towel, that’s what! Marble magic linen tea towel, $24; kipandco.com.au

CLUB MED
Smeg’s ‘Portofino’ collection of energy-efficient cookers comes in a range of hues inspired by the coastal town it was named for. Our pick: the 90cm Portofino Pyrolytic Freestanding Cooker in Olive Green, $8990; eands.com.au

CRINKLE CUT
The much-loved Ridge range of furniture by Melbourne-based BeeLine Design has a new edition – this dining table perfectly sized for an eat-in kitchen. It features the trademark corrugated metal curves in powdercoated hues (Raspberry is shown) with various tabletop options. From $3260; beelinedesign.com.au

3 OF A KIND
Drinks trolleys
Serve summer drinks in style with one of these bars on wheels.
1 Casamania ‘Chariot’ mobile table in Black Oak, $3918.20; designnation.com.au.
2 Halden outdoor bar cart, $599; westelm.com.au.
3 Sydney trolley in Walnut Veneer, $1449; boconcept.com.au
The new Laminex Colour Collection captures the organic beauty of nature, with laminates taking on the life, colour and texture of timber, stone and metal. To create this sophisticated bedroom space, Chris Connell designed wardrobes in Laminex Fox Teakwood, bolster in Lava Grey and concertina wall in Aries.

To find a showroom or order free samples visit laminex.com.au
The team at DesignByThem has joined forces with Australian fashion designer Dion Lee to create the DL Collection. Pop this stunning steel-framed, woven-leather bench at the end of your bed to revel in its beauty each morning. DL Bench by Dion Lee, Sarah Gibson and Nicholas Karlovasitis in Beige, $2190; designbythem.com

PHOTOGRAPHY: MATT LIEN (LOUISE GRAY)

*PRICE CONVERSION CORRECT AT TIME OF PRINTING

Fresh furniture buys, linens and accessories for a tranquil night zone

SLEEP SANCTUARY
We love the light and elegant aesthetic of this Millie bed by MuBu. It’s the ideal choice for those wanting a harmonious, airy and comfortable bedroom. $3699 for queen; thedesignhunter.com.au

BEDROOM NEWS
rest easy
Fresh furniture buys, linens and accessories for a tranquil night zone

SUMMER LAYERING
Take the chill off an air-conditioned room or alter a swrit with one of these beautiful blankets made from a linen, cotton and rayon blend by US brand Louise Gray. Dune throw blanket, about $327; louisegray.com

SERENE SCENTS
Set yourself up for a good night’s rest with Milligram Studio’s Sensory Collection of essential oils. The Nocturne Essential Oil has notes of mandarin, lavender and buddha wood. $26.95 for 10ml; milligram.com

SOFT SPOT
Moooi’s Hana armchair by Simone Bonanni encourages you to lie back and soak up the serenity. Don’t mind if we do! $4825 for Extinct Animals fabric; spacefurniture.com.au

3 OF A KIND
Bedside clocks
Rise and shine on time!
1 Myggigare alarm clock, $19.99; ikea.com.au
2 Vitra ‘Diamond’ desk clock, $875; livingedge.com.au
3 Wideboy alarm clock, $69; westelm.com.au

TALL ORDER
The new Tote floor lamp by Tide Design combines geometric form with subtle, soft curves, and would make a stunning addition to any room. Choose from American Oak, Tasmanian Oak, American Walnut, Tasmanian Blackwood or American Rock Maple. From $1350; tidedesign.com.au

FASHION MEETS DESIGN
The team at DesignByThem has joined forces with Australian fashion designer Dion Lee to create the DL Collection. Pop this stunning steel-framed, woven-leather bench at the end of your bed to revel in its beauty each morning. DL Bench by Dion Lee, Sarah Gibson and Nicholas Karlovasitis in Beige. $2190; designbythem.com

upon reflection
Offering a contemporary take on the traditional wall mirror, Soleil hangs like a pendant to bring function and beauty to your space. Tacchini ‘Soleil’ mirror by Giorgio Bonaguro, $1940; stylecraft.com.au

DRESSED UP
Designed by bangkok-based creative studio Atelier 2+, this dressing cabinet has ample storage for accessories and beauty products, with a mirrored back to assist in your morning prep. Handcrafted in Thailand using Indonesian rattan, it’ll add a touch of the exotic to your boudoir. Cane dressing cabinet in Black, $3980; trithouse.com.au
Window fashions as individual as you

If you’re looking for the perfect blend of style and substance, it’s time to discover PolySatin® Shutters from Luxaflex Window Fashions. Proudly made in Australia, they bring elegance to any interior with the soft, matte lustre of freshly painted wood and the durability of our advanced Polyesin compound allowing them to be unaffected by sun or water. For a tailor made solution to suit your lifestyle, visit your local Luxaflex showroom and discover the Luxaflex difference for yourself.
**Q** Our hallway tends to be a dumping ground for backpacks, shoes and random knick-knacks. What stylish solutions can I implement to turn it into a welcoming and functional space? *Elle, via email*

This is a common problem — shoes and bags cluttering up the entry is an issue in most homes I visit, which is why mud rooms are becoming so popular. However, if redesigning your entrance isn’t an option, the problem can be remedied with clever storage solutions. Start by selecting a piece of furniture to help store some of the items that end up on the floor. A stylish console with some drawers and a shelf along the bottom is a good option. Or you can use baskets with lids to hold shoes and smaller bags. If you have the space, a buffet can work wonders, too. Style the wall space above these storage pieces with an amazing artwork or mirror, then finish with a lamp or a few decorative pieces on the tabletop.

**ELISE COOPER, FREEDOM INTERIOR DECORATOR**

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**ELISE COOPER, FREEDOM INTERIOR DECORATOR**

**Q** My home doesn’t get a lot of natural light and I think it’s affecting my sleep and energy. I’ve read that automated lighting can help – what does it do and what are the benefits? *Sam, via Instagram*

Using automated lighting has numerous health benefits. Perhaps the most important is its ability to regulate your body’s natural circadian rhythm by mimicking the sun’s colour shifts. By removing sounding alarms and embracing a sunrise-like feature to gradually brighten your room, your body instinctively feels as though it’s waking up with the sun. Similarly, in the evening, by slowly dimming your lights at bedtime, it creates the perception of the sun going down, inducing your body to sleep. LIFX’s Day & Dusk feature is app controlled and works on all of our lights.

**MARC ALEXANDER, CO-FOUNDER AND CTO OF LIFX**

**Q** My outdoor area is looking a little sparse and I’d love to turn it into an entertaining space for the holiday period. What are some ways I can transform my existing patio into something more useable? *Antonia, via email*

By adding a solid wall to your outdoor patio, you can create a permanent kitchen and barbeque area that can be used all year round. Depending on the space you have to work with, you can set up dining and lounge options so the area becomes another liveable section of the home, bringing the outdoors in or the indoors out. We can custom design an outdoor addition to suit the customer’s specific needs, using products such as our Breezeway roof, which gives more height and better air flow.

**LYN SKEWS, APOLLO PATIOS**

**Q** We always host a big Christmas lunch at our house, but lately my fridge hasn’t been up to the task. I’m looking to buy a new one that can accommodate my love of cooking and entertaining. What style do you suggest I go for? *Will, via Instagram*

For year-round entertaining, you can’t go past a French door fridge. Ranging from compact yet spacious to large and expansive, there’s a style to suit every entertainer’s needs. With flexible interior options and movable shelf storage, they are great for storing everything from a leg of ham to a croquembouche with room to spare. Many ranges also come with a ‘soft freeze’ option that allows meat to stay fresher for longer, and removable shelving that can double as ice buckets for serving drinks — perfect for the festive months.

**GARY BROWN, SENIOR BRAND MANAGER – HOME APPLIANCES, HARVEY NORMAN**

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**LYN SKEWS, APOLLO PATIOS**

**Electrolux Dark Stainless Steel French Door fridge (681L), $3295, Harvey Norman.**

**Mini Day & Dusk Lightbulb, $44.99, Lifx.**

**Raffles buffet in Honey, $699, Freedom.**
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Established trees are key to this new design

When landscape architect Trystan Graham of Outdoor Establishments was commissioned to create a garden for the owners of a house on Sydney's far northern beaches, he saw the trees already on site and realised they could become the focal point of his lush, layered design.

Leading the charge is this frangipani tree (one of many in the pool area) plus various corkscrew pines and strelitzia. The result? A garden that looks like it's always been this way. Turn the page to see more.
Jaw-dropping sea views on three sides were an instant plus for this headland garden on Sydney’s northern beaches – but how to tackle the tough conditions that came with them?
Maximum exposure to the elements requires all the plants on this property to be hardy. “The front garden’s pandanus tree (shown) was pre-existing, which is rare in Sydney,” says the project’s landscape architect, Trystan Graham. The grass is buffalo.

**OPPOSITE** Yellow-flowered *Gazania tomentosa* and trimmed coastal rosemary balls among the frangipani.
Tightly controlled topiary balls of Westringia are in constant battle with the swirling blue-green waves of gazania in the front garden of this home on Sydney’s northern beaches. “I love the juxtaposition,” says one of the project’s designers, landscape architect Trystan Graham of Outdoor Establishments. “It looks like beach balls being swept into shore.”

The analogy is apt; perched high on a rocky promontory, this garden soaks up breathtaking ocean vistas on three sides. But the views come at a price. The house and garden are exposed to strong wind, salt, surf and anything else the mercurial Pacific throws at them – and sometimes that mighty ocean is unmerciful.

Designed to touch the earth lightly, the airy house by Richard Cole Architecture was nearly complete when Outdoor Establishments was contacted in 2016. It was worlds away from the weather-beaten 1950s shack that had stood on the property when the owners bought it 11 years before.

Following a brief for diverse outdoor areas on both sides of the home (to allow for the waywardness of the weather), Richard provided nearly all the hardscaping as part of the build. This included timber decks, pool surrounds, a fire pit and two crazy-paving patios as well as fencing and an entry with paving stones and aggregate. “Our task was to provide the horticultural elements and softscaping, adding the finishing touches and softer elements,” says Trystan.

The planting brief, says the owner, was to introduce a visually striking palette to “complement the new build, create privacy in certain areas, and withstand the harsh coastal conditions”. This included each of the outdoor entertaining zones and the patios adjoining two bedrooms on the lower level.

On first inspection, the overriding attraction of the project for Trystan was the established frangipani (*Plumeria*), corkscrew pines (*Pandanus*) and strelitzia (*Strelitzia nicolai*) on site – all miraculously protected while the house was being built. “For a garden designer, finding specimens like these already in the garden is like winning the lottery,” he says. They lend a verticality and an established feel to the design.

And the cons of this job? “The headland is really a shale and sandstone cliff, which did make planting difficult in the front garden,” Trystan says. “When paired with the exposed setting, the garden needed to be designed for the tough conditions. Luckily, the house provides enough protection, which allowed us to achieve a lush, layered planting palette in the more sheltered areas.”
Surrounding the spiky Nolina nelsonii in this bed are Crassula ‘Blue Bird’, Agave ‘Blue Glow’ and Senecio serpens.

OPPOSITE TOP The garden’s rounded shapes and panoply of greens balance the rectilinear concrete, timber and sandstone house.

OPPOSITE BOTTOM Flat-leafed Senecio ‘Nola’s Pride’ is one of the softer-looking succulents.
"Our inspiration was the incredible landscape of Sydney’s northern beaches," says Trystan. "We were guided by the location-specific materials used in the house, namely Sydney sandstone and a range of Australian hardwoods. On this canvas, we dabbed brushstrokes of really hardy natives, such as yellow-flowering coast banksia trees (Banksia integrifolia), *Tristaniopsis laurina* ‘Luscious’ trees, kidney weed (*Dichondra repens*) groundcover, coastal rosemary (*Westringia fruticosa*) topiary and Gymea lily (*Doryanthes excelsa*)."

Another key factor in the design was Richard Neutra’s iconic, award-winning Kronish House in Los Angeles. Trystan describes its one-hectare garden as a ‘muse’ because of the way it successfully paired coastal plantings with succulents. Accordingly, the design team interposed tough natives with tropical exotics and architectural species, such as agaves including ‘Dragon Toes’, ‘Whale’s Tongue’ and ‘Blue Glow’; *Heliconia angusta* ‘Red Christmas’ with its brilliant red flowers; a species of bromeliad (*Acanthana extensa*); a cardboard cycad (*Zamia furfuracea*); and an eye-catching mass planting of *Echeveria* (various species) in the rear garden beneath the frangipani.

Outdoor Establishments applied their soft touch in less than three months, but the company’s involvement in the garden didn’t stop there – they have been tweaking and maintaining it ever since. This has allowed their horticulture team ample opportunity to give love and attention to Trystan’s favourite feature: those playful topiary balls in their blue-green eddies.

The owners are equally smitten with the garden, saying, “We particularly love what has been done out front with the mix of manicured plants and succulents, incorporating a range of textures with a pop of colour from the gazanias.” Instead of one favourite element, they have three. “We also love the tropical feel they’ve achieved down the side of the property, and the succulent garden around the pool.” Finally, the owners have secluded areas to sit and savour the views from both sides of the house, making it a home for all seasons – and all weathers.

"For a garden designer, finding specimens like these already in the garden is like winning the lottery"

TRYSTAN GRAHAM, LANDSCAPE ARCHITECT

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View more of Outdoor Establishment’s work at outdoorestablishments.com.
Check out Richard Cole’s other projects at richardcolearchitecture.com.au
A graceful arc of Alpinia ‘Giant Pink’ lines the stairs down to a lower level filled with Plumeria frangipani and Cycas revoluta (sago palm). **OPPOSITE TOP** Borrowed murraya from over the fence crowns a trough of Doryanthes excelsa and *Tristaniopsis laurea* ‘Luscious’. **OPPOSITE BOTTOM** Water splashes don’t affect the resilient plants by the pool.
With The Block 2019 auctions now behind us, Shannon casts an eye over the outdoor spaces, where height, light and printed wall tiles rule.

These days, the best room in the house isn’t actually in the house. Yep, that’s right, us outdoor-loving, bubbly-swilling, snag-cookin’ sunkissed types love to live our lives outside, and what better place than a private terrace in a multimillion-dollar (fingers crossed) townhouse?

There have been plenty of opportunities to shine on this year’s Block, but none more so than in the outdoor-terrace challenge of the latest series, where height ruled and light was shed on some stunning designs. We had a flop or two, but those were balanced by jaw-dropping moments that captivated us all. Let’s have a closer look...

WINNER

Jesse and Mel’s herculean effort with their custom-tiled feature wall will go down as one of the biggest achievements in Block history, and while it might not be everyone’s cup of tea, it certainly threw the judges’ heads back in absolute disbelief and awe.

The fact that the Melbourne couple laid all 105,215 tiles themselves deserves the win but, on top of that, the creeping ivy print on the tiles (reaching 8 metres) is stunning. Once the sun sets, the wall lights play a beautiful dance with geometry and warmth.

Back down to earth, Jesse and Mel created the ultimate entertainer’s courtyard with ample dining space for 10, enough comfy seating for an entire footy team and a barbecue and drinks fridge to keep everyone quiet. It’s party central.

The cantilevered bench seating gives the illusion of extra space while the adjacent garden beds are more than enough greenery. The timber-clad barbecue zone brings a hint of softness that the local couple sometimes miss with their rooms.

Though without speakers or heating, this couple’s impressive tiled feature wall dwarfs any mishaps in a near-perfect reveal.

FROM ABOVE, LEFT TO RIGHT
Northcote Pottery ‘Moon’ pot, $57.80, Bunnings. Mosaico Digitale custom-printed bio-resin wall tiles from $218.90 per sq m, Grafico. Rand wall light, $89.95, Beacon Lighting.

OPPOSITE
Vela outdoor dining table (240cm), $3450, Satara.

STYLE STEALS

House 5
29.5/30
The game-playing grandads have stunned us from day one, with plan-changing reveals, elegant design choices and a look that straddles the Palm Springs/St Kilda divide. Their first sortie into the outside world is no different. The breezeblock-motif outdoor wallpaper on their largest courtyard wall is visually stunning, bringing an expanse of greenery and mid-century fun three storeys toward the sky.

Below it, the white-brick-clad seating and barbecue zone is an entertainer’s delight, and the opulent dining setting begs to be partied with. Though the bright pink neon ‘Oslo’ sign wouldn’t be everyone’s choice and there seems to be a level of softness missing – which timber usually brings – this is an unapologetic space that will have a huge impact on every room overlooking it. It proved to be a strong asset at the party-themed auction.

Shannon’s pick
“I’m team boys for this reveal, though Jesse and Mel’s courtyard came a close second. Mitch and Mark’s space is bright, fun and functional. I love the play of texture, pattern and colour”
Honeymooners (seriously, who on earth thinks *The Block* is a honeymoon destination?) Tess and Luke were stone broke, like really broke, but did manage to scrape together the bare minimum to appease the fussiest of judges.

A simple space that does its best to drown out the neighbour’s raucous partying ways, this couple opted for a dark and moody aesthetic to create drama and character, but missed the mark with way too many hard surfaces. However, redeeming factors were the spiral staircase (taking centre stage with its dramatic sculptural presence) and the dark brickwork feature wall, which was a beautiful backdrop.

I also really like the gold-painted ‘reo’ snaking its way up the wall, and the two-tone pavers certainly add a bit of intrigue, but it only has eight hard seats at the dining table and nowhere comfortable to relax. This is a glorified outdoor dining space at best and, up against the softer multifunctional spaces from other teams, not in contention for a win.
The dark horses of the competition, Andy and Deb continued to impress with this bright and inviting space. These guys know how to pull you into a space and make you want to stay, with loads of light and a ton of warmth – a sure-fire way to impress all three judges and potential buyers.

The amount of light reflected down into the terrace is phenomenal, all made possible with the Colorbond Dune cladding and crucial for the middle apartment, which is sandwiched on both sides. It’s a smart move and the balance of the pale steel with raw timbers and plenty of greenery is a recipe for success.

Faux turf adorns the floor of the terrace and gives a real backyard feel, while plenty of vertical gardens, trees and climbers create a sense of peace and withdrawal. The natural timbers in the planters and the bench seat really connect to the living spaces inside, and it’s a perfect antidote to busy Melbourne life.

This minimally furnished and relatively drama-free reveal is a calming space with plenty of greenery to help you truly escape.
After an almost poky lounge room inside, El’ise and Matt wanted to stretch their wings and really accentuate the space they had been given. With legendary Block landscaper Dave Franklin at the helm, they did just that. An oasis of a courtyard sees lush bamboo reaching upward and rustic stonework supplying plenty of charm. The Colorbond Surfmist steel cladding brings a wave of peace to the space, which is echoed by the quiet rustling of wind through the bamboo.

A timber bench seat serves as a place for morning coffee and a small dining table comfortably seats four, but again, I wanted to see more softness and a comfy lounge for a weary bum. The garden goes beyond luscious, which is a huge asset, and the stonework that encompasses it is just divine, but another layer of function and softness was really needed for the WA couple to be in the running for a win. 

**CLOCKWISE FROM RIGHT** Palisades ‘Ancient Villa Ledge’ stone cladding, $170.50 per sq m, PGH Bricks & Pavers. Glid Studio ‘Velletri’ outdoor dining table, $1795, Huset. Garden Glory reindeer wall mount, $430, and garden hose (20m), $170, both in Gold from Top3 by Design.
Update your outdoor space in time for long summer days with the latest in outdoor furniture, bright furnishings and fresh, seasonal food.

There’s something about summer that makes us want to embrace outdoor entertaining. Come one, come all — family, friends, neighbours are all welcome when you create a space that is relaxed and comfortable. Dress it up and follow some basic rules for a space that suits you and your guests.

Marquee Iron Wire Chair, $39; Marquee Iron Wire Coffee Table, $44.

1. Colour
Tap into summer’s bright vibes with outdoor furniture that can play neutral against your choice of colour. Bring in bright cushions, coloured tableware, seasonal ingredients and bright throws and napery for quick ways to amp up the energy.

Go white with splashes of bright colour for the ultimate contrast this summer!
2. Zones
Get creative with your outdoor spaces – dining, lounging and retreat can all get a separate treatment if you have the room. Keep them connected by using similar materials or colours in your outdoor furniture. Look for furniture that is specifically made for using outside; it will have the durability to withstand the effects of heat, direct sun and rain.

CLOCKWISE FROM ABOVE RIGHT: Fiametta Momentum 4 Burner Hooded BBQ, $749; Mimosa Copenhagen Timber Leg Concrete Table, $549; Hartman Florence Timber Dining Chair, $85 each; Mimosa Aluminium Lava Sunlounge, $179 each; Pit Boss Vertical Wood Pellet BBQ Smoker, $599; Mimosa Cape Cod Adirondack Timber Chair, $159 each; Mimosa Timber Side Table, $79.

Some products are not available in certain Bunnings Warehouse stores, but may be ordered. Accessories not sold at Bunnings.

3. Sharing
Coming together over a meal never loses its appeal. A barbecue is the ultimate crowd pleaser and will keep the focus outside. The unrivalled all-rounder is still the traditional gas four burner for small families or three to four guests (if you’re entertaining regularly on a bigger scale, go for a six burner). For something different, create some talkability with a charcoal barbecue, smoker box or an outdoor fire pit.
AN OUTDOOR SHOWER

Whether you’re after quick-rinse practicality or a luxurious spot to wash away your cares on a moonlit night, one of these exterior fixtures will do the trick.

I’VE ALWAYS WANTED...

For summer-loving folk, an outdoor shower can be a godsend: it’s the perfect place to rinse off after a dip in the pool or a trip to the beach, and it prevents sand and drips being traipsed through the house. And an outdoor shower can be as utilitarian or as ultra-luxe as you’d like it to be. “Showering outdoors is no longer an extravagance reserved for resorts; it’s an experience you can enjoy at home,” says Daniela Santilli, bathroom marketing lead for Reece. “It enhances your connection with nature and can be an invigorating experience.” Here’s what you need to know about putting in an outdoor shower.

1 plumbing
Step one: check in with your local council, because regulations vary across Australia. In Queensland, for example, if you want to use both hot and cold water, your shower must have a roof and a grated drain that connects to the sewer. “If possible, try not to have your outdoor shower situated too far away from the hot-water service,” says Simon Cullum, former plumber and the founder of Brooklyn Copper Co outdoor showers. “That way, you won’t waste water waiting a long time for the hot water to arrive.” Having pipes of the correct width can also improve pressure. Whether you’re rinsing off or thawing out on a crisp evening, good water pressure is always crucial.

2 drainage
Seek a plumber’s advice on how best to capture your outdoor shower’s run-off. “This will determine whether installing a drainage system is possible; it depends on the location of your existing sewer drain,” says Michael Micallef, a Hipages plumber and founder of Heritage Plumbing Group. “The cost to install an outdoor shower is usually between $1000 and $5000.” Drainage is vital, says Simon, particularly once you commit to installing hot water – “because it’s likely your shower will be used a lot!” If you decide to connect only cold water (all you need for a quick post-swim rinse), you can direct water into the stormwater system or your garden, he adds. “In most parts of Australia, certifying authorities require hot-water outlets to be connected to the sewer. Once you install a drainage point, you need some kind of finished surface to direct water into the drain.” This could be tiles, pavers, sandstone or, if the shower is on a deck, a metal tray underneath.

3 position
Location matters a lot. “Privacy is, of course, paramount, so make sure you consider the sightlines of all neighbouring properties,” says Daniela. You’ll also want to ensure the shower is positioned in a spot that (ideally) gets plenty of westerly sun. Even in mid-summer a deeply shaded area can feel a little chilly. Plantings can be key, too: bamboo, ferns and palms all work a treat around an outdoor shower. Team them with timber, stone or pebbles for a beautiful at-one-with-nature feel.

4 storage
The small inclusions will determine how much you’ll love your outdoor shower. Try to design in a niche, ledge or simple shelf for your shampoo and soap. And make sure there’s somewhere to hang your towel and clothes; hooks or knobs are invaluable. “Add a few features like this and you’ll have created a beautiful sanctuary to escape to,” says Simon.

5 materials
“Your outdoor shower should be durable and able to stand up to the weather,” says Daniela. “We advise using 316 marine-grade stainless steel.” Copper is another excellent choice. “It doesn’t rust or deteriorate,” says Simon. “Both copper and brass will develop a patina over time. The older a copper shower gets, the better it looks.” Double check the warranty of any shower you choose because not all are covered for outdoor use, and be prepared to do a little maintenance. “As the taps are outside, they might need servicing more frequently than your indoor taps,” Simon adds. “When their handles are hard to turn, it’s time for a service. That probably means every two-to-three years.”

WORDS SARAH PICKETTE

PHOTOGRAPHY: ALICIA TAYLOR

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2 drainage
Be guided by a plumber

3 position
Find a private location

1 plumbing
Get across the regulations

4 storage
Build in a place for products

5 materials
Look for durability

The ensuite of this Byron Bay, NSW, home (designed by Dominic Finlay-Jones Architects) opens to a deck with an outdoor shower.
Summer barbecues are an Australian tradition, fuelled by our amazing weather. Being outside on long, warm summer days allows a relaxed style of cooking – and of course, eating – that we all look forward to.

Russell Crosdale, category manager for barbecues and outdoor living at Winnings, says the Australian lifestyle has evolved from doing all our entertaining inside, aided by the free flow between indoors and outdoors that many modern homes now enjoy. “For nine or 10 months of the year,” he says, “many of us have the sort of weather where we can be outside entertaining. These days, the alfresco area is an integral part of the home, and if you build the room properly you can include heating and be out there all year round.”

No outdoor space is complete without a barbecue and there are plenty to choose from, starting with portable options for small balconies and ranging up to huge built-in outdoor kitchens that you can prepare entire meals in. When you’re thinking about purchasing a new barbecue, start with the type of cooking you want to do, estimate how many people you typically like to entertain and go from there.
built-in barbecues

These are ideal for entertainers and big families that also have a generously sized backyard! A built-in barbecue is the ultimate value-add for a home, and particularly effective if you have an open-plan kitchen/dining area leading to an outdoor area because you can design the outdoor kitchen to meld seamlessly with your interior kitchen, using the same benchtop material and even the same brand of appliances. Many interior surfaces such as stainless steel and composite stone can work well in this sort of sheltered outdoor location.

Kitchen-appliance brands such as Wolf and Smeg sell streamlined barbecues that allow you to have a cohesive look throughout your cooking zones. While a built-in barbecue may seem expensive, it can be plumbed into your gas or electricity, which reduces the running cost overall. A built-in barbecue can also be good if you have limited outdoor space because it can be placed within a landscape design and not stand out on its own.

CLOCKWISE FROM TOP LEFT BeefEater ‘Signature ProLine’ BSH158SA 6-burner built-in, natural-gas barbecue with hood, $3199; and Wolf ICBOG42 107cm built-in, outdoor, natural-gas grill, $12,995, Winning Appliances. BQI1205HAU marine-grade 316 stainless-steel barbecue, $4490; PBQ31GA-1 30cm ultra-low-profile single burner, $1150; and SBQ48X-1 rangehood, $3250, all Smeg. DCS by Fisher & Paykel ‘Professional Grill’ BGB48-BQR-N built-in barbecue, $6499, Winning Appliances.

SPECIAL CONNECTION This outdoor space by Acre uses similar materials to the kitchen inside but is self-contained. It has a Smeg barbecue and plenty of storage.

HOT CLEANING TIPS

The simplest way to look after your grill is to keep it clean. As it’s much easier to tackle the hot plates or chargrill when the barbecue is still warm, a quick wipe after using is perfect. Barbecue outlets sell special wipes, but warm water with standard detergent is fine, too. The majority of barbecues are suitable for outdoor use, but smaller portable units may need to be kept indoors (check the labels on these just in case). If you leave your barbecue outside, make sure it has a cover to protect it from the elements.
**portable models**

Portable barbecues are ideal for people with compact spaces, so most are bought by apartment dwellers, and those who rent and take their barbecue with them when they move. “Consumers like portable barbecues because they’re small and can be moved out of the way when necessary,” says Russell Crosdale of Winning Appliances, adding that they’re also good for holiday use — in camp sites, on the beach, and for those who own a motor home.

The design of portable barbecues can be quite innovative, too, meaning that a barbecue in this category can make a strong aesthetic statement — great if it can be seen from inside your home. If you live in a bushfire-prone area, a portable barbecue is also a good choice because the units are more contained, which local authorities are generally happier with.

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**FIRST COLUMN**

Everdure by Heston Blumenthal ‘Cube’ barbecue in Graphite, $199, Shriro.

Gasmate ‘Odyssey’ single-burner portable barbecue, $299, Bunnings.

Eva Solo ‘Fireglobe’ fireplace, $799, Top3 By Design.

**SECOND COLUMN**

Traeger TFB78GLEC Pro 780 wood-pellet grill, $1900, Appliances Online.

George Foreman indoor/outdoor barbecue grill in Red, $88, Catch.

2-in-1 electric barbecue and indoor grill, $169.99, Yellow Octopus.

Weber 56010124 ‘Family Q Q3100’ LPG barbecue, $789, Winning Appliances.

**THIRD COLUMN**

freestanding barbecues

With a combination of hot plates and grills that make it versatile and easy to use, the classic barbecue continues to outsell its competitors. These units are sturdy and, while not light or completely portable, can usually be moved short distances — depending on the weather, the season and the number of guests you have.

Russell says that the biggest mistake people make when buying these types of barbecues is choosing one that’s too small, forgetting that they are mostly used for entertaining, when you might be catering for large numbers. He says it’s easier to scale your cooking down than up, by only heating half the unit to cook family meals, for example, but using the full set of plates and grills when friends are over. And, don’t forget: the bigger your barbecue, the more you can expand its capabilities.

“You can put in grill plates, teppanyaki plates, rotisserie kits and even smoker boxes so you can smoke your food inside a hooded barbecue,” says Russell.

“Ultimately, just work out what you want to cook; if you make a lot of Asian-style dishes or paella-style meals, you’ll want something that can use a teppanyaki plate or a paella attachment. If you like roasts, have a look at a unit that can accommodate a rotisserie kit, so you can leave your meat cooking under the hood for hours at a time. If all you want to do is just chop up some sausages and make super-quick and easy meals for the family, grills are always going to work the best.”

COOKING WITH... ?

For most Australians, the standard way of cooking is with an LPG gas bottle attached to their choice of unit, although Russell says that nothing beats the taste of food cooked on either wood or coals.

“I only cook on charcoal or straight wood, but what you choose will come down to preference and confidence,” he says. “Some people may be limited by the fact that they live in a strata building and are only allowed to have an electric barbecue.”

An electric model is good for people who live in areas that don’t permit gas; it reduces the smell and smoke because the hot plate cooks with an electric element instead of fire. If you live on a rural property and don’t have access to a natural gas line, you’ll need to choose an LPG-bottle gas appliance. Portable barbecues usually run on gas, but some newer portable barbecues now also run on small Butane bottles so you won’t need to lug a big gas bottle around.

The other options — woodfired ovens and charcoal cooking — are very immersive, says Russell. “They get people involved. You’ve got the smells in the air, the aroma of charcoal and the experience of live-fire cooking, it really does bring people together. The biggest trend we’ve seen is the resurgence of wood-fired cooking. A lot of that comes from American TV shows. It’s about smoking food at low temperatures over long periods of time — that’s definitely been a huge pick-up for us. “People are stepping away from just buying the $10 pack of sausages and throwing them on the barbie,” Russell adds. “They are becoming more confident in cooking outside. They’re trying new things and using different styles of cooking.”

Renaissance Gold available online and at selected David Jones and Myer stores nationally.
wedgwood.com.au
Ceramicist Joy Smithers has a very particular style in life and in business, so when prepping a summer holiday lunch in her backyard barn and studio she only needed three elements to make it work: an armful of gum leaves, a tin roof to hang them from and tableware in a soft, muted palette.
Just because you like Christmas to be relaxed doesn’t mean it can’t be special. That’s how ceramicist Joy Smithers likes to roll, so when she threw a family lunch in the airy barn of her eastern Sydney home – where she creates beautifully crafted platters, dishes and bowls for her Batch# label – the careful consideration of the dishes and decor made it a gorgeously modest but meaningful occasion.

In pride of place was Joy’s versatile range of future kitchen heirlooms, which she’s based on her own needs. “I make selfishly,” she says. “For me, the necessity comes from having a big family [partner Gary, three children and a large extended clan] in a small space where everything has to go into the dishwasher. I think the happiness I feel from making my pieces actually goes into the work. I want it to be like a footprint – and not make landfill. Batch# products have to be beautiful, durable and multi-purpose.”

One of Joy’s most popular pieces is the Welcome platter, made to hold a store-bought pavlova. “I’m not a very good cook,” she admits. “And I used to have a tiny house with a table for six, which I’d squash 10 people around. That’s why the Welcome platter has a little lip on it – so you can slide the pavlova towards you to serve.” Other pieces have found their own purpose. “From the start, all I wanted to do was make a huge salad bowl. But it didn’t work – my first design was so deep it fit three layers of salad, and the second you dressed it the liquid fell to the bottom. But it makes the best pasta bowl. We’ve actually fed 16 people with it.”

Joy’s confession that she’s no cook is surprising because her dreamy ranges suggest time well spent in the kitchen. “The thing is, I’m
lucky because I am married to someone who loves to cook. I’m so spoilt,” she says. “In our first year together, I tried my hardest until I discovered Gary was an incredible cook. But I do assemble some dishes; I buy fresh produce, throw in a bit of lemon, a bit of garlic, salt and pepper. That’s me – quick, simple, no big deal.”

The barn studio that Joy set up in 2013 is a hive of industry throughout the week. Around the team of ceramicists, there are orders being gift-wrapped and sent far and wide. “We have an enormous number of regional stores that stock us. I’m really proud of that,” she says. “And when those customers are in the city, they sometimes pop in and I do a special ‘car pack’ for them.”

On display are a dozen or so bespoke pieces for when chefs arrive. It was actually Neil Perry of Rockpool fame who gave Joy her first restaurant order – “I literally bumped into him in the street when I only had a sample range” — and he encouraged Joy to approach food provedore Simon Johnson, who held her samples for three weeks and returned them with a huge order. “I had to start employing people and my life changed completely,” she says.

This Christmas Day, Joy’s family will be at their holiday shack in Milton, NSW, sitting around their oversized oak table with bunches of eucalypts and foraged greenery fastened to the ceiling. “It keeps with my usual handmade Australian theme,” Joy notes.

The family’s festive traditions are made of old and new rituals. “For the past few years, we’ve gone to the Rotary Club for one of their fundraising pines,” says Joy. “We choose a little tree we cut down – it’s lots of fun.” And the food? “Christmas isn’t Christmas without a prawn, a little duck and, of course, Champagne and pavlova!”

Check out Joy’s ceramic pieces at batchceramics.com.au
“Everything we have in our kitchen is seconds – it's only recently that we’ve had a full set of anything.”

JOY SMITHERS, CERAMICIST
At the lunch are Joy (in black), her son Orlando (left), daughters Sasha (top centre) and Phoebe (right), Sasha’s boyfriend Patrick (with beard) and Joy’s partner Gary (centre left). The family’s dog is named Apollo. After setting the table, all the food is piled on and the festivities begin. More floral decor is interspersed with small Christmas reminders, including a paper tree ornament (above) from Nordic Rooms and an Anne Black ceramic star set from Elevate (both directly above).

OPPOSITE PAGE Each place setting has a real flannel flower tucked into a napkin ring. The pitcher containing the sloe gin and cranberry spritz is Joy’s. All the plates on the table are from Batch. Pictured are the large Peasant Plate and Round Spice Dish, both in Satin. Essence white-wine glasses, Iittala. Spritz glasses, Studio Tetaet. Nolan cutlery in Gold and Brae napkins in White, all Country Road. Napkin rings, Becker Minty. Ferm Living brass leaf decoration, Urban Bureau.
sloe gin, pink cranberry and rosemary spritz

SERVES 6

½ cup (110g) caster sugar
½ cup (125ml) water
3 cups (750ml) pink cranberry juice, chilled
1 cup (250ml) sloe gin
3 cups ice
1 Pink Lady apple, thinly sliced
1 Ruby Red grapefruit, thinly sliced
2 cups (500ml) sparkling water, chilled
1 long rosemary sprig, torn, to serve

1 Place caster sugar and water in a small saucepan over high heat and bring to the boil, stirring to dissolve sugar. Set the liquid aside to cool and then refrigerate until cold.
2 Place sugar syrup, pink cranberry juice, sloe gin and ice in a large jug. Add apple and grapefruit slices and stir to combine. Divide between glasses and serve topped with sparkling water and rosemary.

snapper carpaccio with mustard fruits, buttermilk dressing and lemon chilli oil

SERVES 6 as a starter

1 Lebanese cucumber, peeled, seeded and finely chopped
2 tsp white-wine vinegar
1 tsp sea-salt flakes
1 tbsp finely chopped mustard fruits*
1 tbsp chopped chives
600g sashimi-grade snapper, thinly sliced
Chilli threads and coriander flowers, to serve*

LEMON CHILLI OIL
½ cup (80ml) light-flavoured olive oil
1 tsp chilli flakes
1 tsp paprika powder
1 tsp salt flakes
4 strips lemon peel

BUTTERMILK DRESSING
½ cup (80ml) buttermilk
1 tsp horseradish cream
1 tbsp whole-egg mayonnaise

1 To make lemon chilli oil, place ingredients in a small saucepan over medium heat. Cook for 5 minutes for flavours to infuse. Remove from heat and set aside to cool. Strain through a fine-meshed sieve, discarding solids. Set aside.
2 To make buttermilk dressing, place ingredients in a small bowl and whisk to combine. Set aside.
3 Place cucumber, vinegar, salt and mustard fruits in a small bowl and gently toss to combine. Divide snapper between two platters. Spoon over cucumber mixture and serve drizzled with buttermilk dressing and chilli oil. Serve with chilli threads and coriander flowers.
*Mustard fruits and chilli threads are available from specialty delis. Coriander flowers are available on selected bunches of coriander. You can use small coriander leaves as a substitute.
“I think the happiness I feel from making my pieces actually goes into the work”

SNAPPER CARPACCIO
WITH MUSTARD FRUITS,
BUTTERMILK DRESSING,
AND CHILLI OIL
gin and salt ‘buried’ roasted prawns with confit lemon aioli and lemon flatbreads

Serves 6

1kg green tiger prawns
⅛ cup (60ml) lemon juice
2kg rock salt
⅛ cup (60ml) gin
⅛ cup (40g) pink peppercorns

CONFIT LEMON AIOLI
1 lemon
½ cup (150g) whole-egg mayonnaise
1 small garlic clove
⅛ cup (60ml) milk

LEMON FLATBREADS
½ tsp dried yeast
⅛ cup (60ml) lukewarm water
2 tbsp extra-virgin olive oil, plus extra for brushing
⅛ cup (60ml) buttermilk
2 tsp caster sugar
2 cups (300g) plain flour
2 lemons, thinly sliced
12 lemon thyme sprigs, to serve

1 Place lemon in a small saucepan of cold water. Use a plate to submerge lemon in water. Place over medium heat. Bring to a simmer and cook for 20 minutes or until lemon is tender, topping up water if needed. Carefully remove and set aside to cool slightly. Remove pith and chop lemon. Place in a blender with the mayonnaise, garlic and milk and blend until smooth. Refrigerate until needed.

2 To make flatbreads, place yeast and water in a bowl and mix to combine. Set aside for 10 minutes, or until mixture is foamy. Add oil, buttermilk, sugar and flour and mix to combine. Turn dough out onto a lightly floured surface and knead until smooth. Place in a bowl, cover with a damp tea towel and set aside for 1 hour to double in size.

3 Preheat oven to 220°C (fan-forced). Turn out dough and divide into 12 small balls, rolling each flat with a rolling pin. Place on a large baking tray lined with baking paper. Press a lemon slice into each dough circle and brush with oil. Bake for 15 minutes or until golden. Remove and set aside to cool.

4 Meanwhile, place prawns and lemon juice in a large bowl, toss to combine and marinade for 30 minutes. Place salt, gin and peppercorns in a large, deep-sided oven tray. Reduce oven to 200°C (fan-forced) and bake for 15 minutes. Remove from oven, bury prawns under salt and bake for a further 10 minutes or until just cooked through. Brush salt from prawns and serve with confit lemon aioli and lemon flatbreads topped with lemon thyme sprigs.
LOBSTER AND CHARRED SPRING ONION TART WITH SALMON ROE AND NASTURTIUM LEAVES
lobster and charred spring onion tart with salmon roe and nasturtium leaves

SERVES 6

1 bunch spring onions, trimmed
1 tbsp extra-virgin olive oil
20g unsalted butter
1 medium fennel, trimmed and finely chopped
3 garlic cloves, crushed
1 cup (250ml) milk
1 cup (250ml) single cream
2 tsp finely grated lemon rind
8 eggs
¾ cup (60g) finely grated manchego cheese
100g sliced provolone
¾ cup (180g) ricotta
4 (500g total) small cooked lobster tails, shells removed and chopped
Salmon roe, to serve
Nasturtium leaves, to serve

PASTRY

3 cups (450g) plain flour
1 tsp sea salt flakes
225g unsalted butter, chilled and chopped
1 egg, lightly beaten
1 egg yolk
1 tbsp iced water

1. To make pastry, place flour, salt and butter in a food processor and process until mixture resembles fine breadcrumbs. Add egg, egg yolk and water and process until a smooth dough forms. Roll out dough between 2 large sheets of baking paper to 4mm-thick and refrigerate for 15 minutes or until firm.

2. Preheat oven to 200°C (fan-forced). Lightly grease a 20cm x 30cm loose-bottom rectangular tin. Line tin with pastry, allowing a 3cm overhang. Line pastry with baking paper and fill with baking weights or dried beans. Bake for 20 minutes. Remove baking weights and paper, reduce temperature to 180°C (fan-forced) and bake for a further 10 minutes, or until pastry is dry and golden. Cool slightly, then carefully trim the excess pastry with a serrated knife.

3. Meanwhile, preheat a chargrill pan or barbecue over high heat. Add onions and cook, turning for 4 minutes or until charred. Set aside. Add oil and butter in a medium saucepan over medium heat. Add fennel and garlic and cook, stirring occasionally, for 6 minutes. Add milk and cream and bring to a simmer, then remove from heat.

4. Place eggs, manchego, lemon, salt and pepper in a large bowl and whisk to combine. Gradually add hot-milk mixture and whisk to combine. Arrange provolone on tart base. Top with ricotta and carefully pour over egg mixture. Arrange onions and lobster on top. Place on a baking tray and cook for 40–50 minutes or until egg is just set. Set aside to cool for 30 minutes. Remove from the tin and serve topped with salmon roe and nasturtium leaves.

* If you don’t have a loose-bottom rectangular tin, line a rectangular tin with baking paper that has a 5cm overhang.

yuzu pina colada meringue layer cake

SERVES 12

2 cups (500ml) coconut milk
12 egg whites
2 tsp vanilla extract
1 cup coconut rum, plus 2 tbsp extra to serve
5 cups (750g) plain flour
1 tbsp baking powder
3 cups (660g) caster sugar
400g unsalted butter, chopped and softened
Icing sugar, to dust

YUZU LEMON BUTTER

12 egg yolks
1½ cups (330g) caster sugar
¾ cup (180ml) yuzu juice*
½ cup (125ml) lemon juice
2 tsp finely grated lemon rind
300g unsalted butter, chopped

ITALIAN MERINGUE

½ cup (80ml) water
½ tsp cream of tartar
2 cups (440g) caster sugar
150ml (approximately 5) egg whites at room temperature

1. Preheat oven to 160°C (fan-forced). Line 2 lightly greased 18cm (base measurement) tins with baking paper, leaving a 4cm collar above each rim.

2. Place coconut milk, egg whites, vanilla and rum in a medium bowl and whisk to combine. Set aside.

3. Place flour, baking powder and sugar in the bowl of an electric mixer fitted with a paddle attachment. Add butter and mix on low speed until mixture resembles breadcrumbs. Gradually add milk mixture and mix until smooth. Pour mixture evenly into tins and bake for 1 hour and 20 minutes, or until cooked when an inserted skewer comes out clean.

4. Meanwhile, to make yuzu lemon butter, place egg yolks and egg, sugar, yuzu juice and lemon juice and rind in a large heatproof bowl set over a saucepan of simmering water. Whisk until sugar has dissolved. Add butter and whisk mixture for 15 minutes, or until butter has melted and mixture is thick and coats the back of a spoon. Pour through a fine-meshed sieve, cover with cling film and refrigerate until cold.

5. Trim tops off cakes and slice each cake into 4 even layers. Place one cake layer on a cake stand and spread with ½ cup yuzu butter. Repeat process with remaining cake layers and butter, finishing with a cake layer. Place in the refrigerator for 20 minutes to set.

6. To make Italian meringue, place water, cream of tartar and half the sugar in a small saucepan over medium heat. Bring to the boil and cook for 4 minutes. Meanwhile, whisk egg whites in a standing mixer fitted with a whisk attachment on high speed to soft peaks. Gradually add remaining sugar and whisk until sugar is dissolved. Continue to whisk and gradually pour hot syrup into the meringue. Whisk until meringue is cool.

7. Place meringue in a piping bag with a 1cm-round nozzle and pipe on top of cake. Using a kitchen blowtorch, lightly torch to serve. Place leftover yuzu lemon butter in a small bowl. Add remaining rum and whisk. Serve cake dusted with icing sugar and drizzled with the rum syrup.

* Yuzu is a Japanese citrus fruit and yuzu juice is available from Asian grocers. You can substitute with a mixture of orange and lemon juice.
“The idea is that you can use Batch# plates for everyday and for best, for a knuckle of meat or for desserts and sweets. It’s okay for kids and still special when Grandma comes over.”

JOY

Yuzu Pina Colada
Meringue Layer Cake
Inside Out | 143
Traditionally made with flour, eggs and fruit, this iconic Italian sweet bread has become an international festive fave. While the fluffy, store-bought stuff is easy to pick up, all four of the rising stars in our line-up can top it.
CHOCOLATE PANETTONE

INSIDE OUT

CHOCOLATE PANETTONE

INSIDE OUT

145

145
panettone dough recipe

- 2½ teaspoons dried yeast
- ½ cup (80ml) lukewarm milk
- 1 teaspoon lemon juice
- 2¼ cups (410g) plain flour
- ¼ cup (55g) caster sugar
- 2 teaspoons vanilla extract
- 1 tablespoon honey
- 1 teaspoon salt flakes
- 3 eggs
- 1 egg yolk
- 250g good-quality unsalted butter, chopped and softened
- 1 tablespoon each finely grated orange and lemon rind

1. Place the yeast, milk and lemon juice in a small bowl and mix to combine. Set aside for 5—8 minutes or until foamy. Add ½ cup (75g) of the flour and 1 tablespoon of the caster sugar and mix to combine. Cover with a damp tea towel and set aside in a warm place for 30 minutes or until the mixture is doubled and foamy.

2. Place the yeast mixture, remaining flour, remaining sugar, vanilla, honey, salt, eggs and egg yolk in the bowl of an electric mixer fitted with a dough hook, and beat until combined and smooth.

3. With the motor running, gradually add the butter 2 or 3 pieces at a time, beating well after each addition, until all the butter is incorporated. Add the finely grated orange and lemon rind and mix to combine.

cranberry, pomegranate & thyme panettone with meringue

MAKES 2 medium panettone

- 1 x panettone dough recipe (see left)
- ½ cup (75g) dried cranberries, chopped and soaked in boiling water for 30 minutes
- 2 tablespoons plain flour
- ¼ cup (35g) pistachios, chopped
- Dried pomegranate seeds and thyme sprigs, for decorating
- Icing sugar, for dusting

ITALIAN MERINGUE

- 2 tablespoons water
- 1½ cups (275g) caster sugar
- ¼ teaspoon cream of tartar
- 2 egg whites

1. Make panettone following the panettone dough recipe.

2. Drain the cranberries, squeezing out any excess liquid. Place in a bowl and toss with flour. Add the cranberry mixture and pistachios to the dough and beat for 1 minute or until well combined. Transfer to a lightly oiled bowl, cover with a damp tea towel and set aside for 2 hours or until doubled in size.

3. Preheat oven to 220°C (200°C fan). Turn the dough out onto a lightly floured surface and knead until smooth. Divide into two portions, shape into smooth balls and place into two lightly greased 13cm panettone tins (see Tip). Cover with a damp tea towel and set aside to prove for about 30 minutes, or until the dough comes two-thirds of the way up the tin.

4. Place on baking tray and bake for 10 minutes. Reduce the oven temperature to 200°C (180°C fan) and bake for 30 minutes, or until an inserted skewer comes out clean. Cool in the tin for 15 minutes before turning out onto a wire rack to cool completely.

5. For the Italian meringue, place the water, ¼ cup sugar and cream of tartar in a small saucepan over medium heat, stirring to dissolve the sugar. Bring to the boil and cook for 3 minutes over medium heat. Meanwhile, place the egg whites in the clean bowl of a standing mixer fitted with a whisk attachment and whisk on high speed to soft peaks. Gradually add the remaining sugar and whisk until sugar is dissolved. With the mixer whisking, gradually pour the hot syrup into meringue. Whisk until meringue is cool. Spoon onto panettone and decorate with pomegranate seeds and thyme. Dust with icing sugar to serve.

Tip: Panettone tins are available from most kitchen supply stores. If you don’t have 13cm panettone tins, you could use two large, cleaned instant-coffee tins. Simply remove the lids and line the bases and sides of the tins with baking paper.
ORANGE PANETTONE WITH DRIPPY ICING
chocolate panettone

**MAKES 1 large panettone**

1 x panettone dough recipe (see page 146)
200g dark chocolate, chopped
½ cup (40g) cacao nibs
2 tablespoons plain flour
100g dark chocolate, melted
2 tablespoons honey
1 tablespoon hot water
1 tablespoon coffee sugar, for decorating

1 Make panettone following the panettone dough recipe.
2 Place the chocolate and cacao nibs in a bowl and toss with flour. Add chocolate to the dough and beat for 1 minute or until well combined. Transfer to a lightly oiled bowl, cover with a damp tea towel and set aside for 2 hours or until doubled in size.
3 Preheat oven to 220°C (200°C fan). Turn the dough out onto a lightly floured surface and knead until smooth. Shape into a smooth ball and place in a lightly greased 22cm pandoro tin (see Tip). Cover with a damp tea towel and set aside to prove for about 30 minutes, or until the dough comes two-thirds of the way up the tin.
4 Place on baking tray and bake for 10 minutes. Reduce the oven temperature to 200°C (180°C fan) and bake for 20—25 minutes, or until an inserted skewer comes out clean.
5 Cool the panettone in the tin for about 15 minutes before inverting onto a wire rack to cool completely.
6 Place melted chocolate in a small bowl. Mix honey and hot water together and add to the chocolate. Mix until smooth and pour over the panettone. Serve sprinkled with biscuits and sugar.

Tip If you don’t have a 22cm pandoro tin, line a 16cm round tin with a double sheet of baking paper 15cm high, to create a collar and give you the same height as the panettone tin.

burnt honey & ginger panettone

**MAKES 1 loaf**

1 x panettone dough recipe (see page 146)
½ cup (75g) golden raisins, soaked in boiling water for 30 minutes
½ cup (110g) crystallised ginger, chopped
2 tablespoons plain flour
½ cup (175g) honey
6 Pfeffernüsse (spiced gingerbread) biscuits, chopped
Pearl sugar, for decorating

1 Make panettone following the panettone dough recipe.
2 Drain the raisins, squeezing out any excess liquid. Place in a bowl with the ginger and toss with flour. Add the fruit mixture to the dough and beat for 1 minute or until well combined. Transfer to a lightly oiled bowl, cover with a damp tea towel and set aside for 2 hours or until doubled in size.
3 Preheat oven to 220°C (200°C fan). Turn the dough out onto a lightly floured surface and knead until smooth. Divide into two portions and roll each into a 20cm-long roll. Place in a lightly greased 20cm x 10cm x 8cm-deep loaf tin. Cover with a damp tea towel and set aside to prove for about 30 minutes, or until the dough comes to the edge of the tin.
4 Place on baking tray and bake for 10 minutes. Reduce the oven temperature to 200°C (180°C fan) and bake for 20—30 minutes, or until an inserted skewer comes out clean.
5 Cool in the tin for 15 minutes, before turning out onto a wire rack to cool completely.
6 Place honey in a small saucepan over medium heat. Bring to the boil and cook for 3 minutes, or until reduced slightly. Drizzle over the panettone and sprinkle with biscuits and sugar.

Tip Wrapped in plastic, these recipes will keep in an airtight container for 3 weeks but are best served warm or toasted after 1—2 days.

orange panettone with drippy icing

**MAKES 1 large panettone**

1 x panettone dough recipe (see page 146)
1 cup (150g) golden raisins soaked in boiling water for 30 minutes
1 cup (160g) mixed peel
2 tablespoons plain flour
Dried orange slices, for decorating
White sprinkles, for decorating
**ICING**
1½ cups (240g) icing sugar, sifted
2 tablespoons boiling water

1 Make panettone following the panettone dough recipe.
2 Drain the raisins, squeezing out any excess liquid. Place in a bowl with the mixed peel and toss with flour. Add the fruit mixture to the dough and beat for 1 minute or until well combined. Transfer to a lightly oiled bowl, cover with a damp tea towel and set aside for 2 hours or until doubled in size.
3 Preheat oven to 220°C (200°C fan). Turn the dough out onto a lightly floured surface and knead until smooth. Shape into a smooth ball and place in a lightly greased 16cm panettone tin (see Tip).
4 Place panettone on a baking tray and bake for 10 minutes. Reduce the oven temperature to 200°C (180°C fan) and bake for 20 minutes. Reduce the oven to 170°C (150°C fan) and bake for a further 50 minutes, or until an inserted skewer comes out clean (cover with foil if the top is getting too dark).
5 Cool in the tin for about 15 minutes, before turning out onto a wire rack to cool completely.
6 For the icing, place the icing sugar and water in a medium bowl and whisk until smooth. Spoon over the panettone and decorate with dried orange slices and sprinkles.

Tip If you don’t have a 16cm panettone tin, line a 16cm round tin with a double sheet of baking paper 15cm high, to create a collar and give you the same height as the panettone tin.
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advent house

This Christmas, it’s all about the luck of the drawer

Wedgwood has a yuletide treat we can’t wait to get our hands on: a stand-up Advent calendar in the form of a scaled-down Georgian townhouse. Each of the 24 days – and drawers – brings a surprise in the form of a porcelain decoration hung on a satin ribbon (some shown). Priced at $849, the 44cm-tall structure is pictured with the iconic brand’s Christmas Sky at Night porcelain ornament (top), $59.95, and fine-bone-china Holly decoration, $39.95 (bottom left).

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