

WELCOME TO OUR 2012 INTERIOR DESIGN AWARDS

belle

**JONATHAN ADLER'S
BRILLIANT FLORIDA RETREAT**
A conversation with PIET BOON
EAST MEETS WEST IN ISTANBUL



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THE DECORATING ISSUE

Including

ANDREA D'CRUZ Trip Haenisch MERYL HARE David Hicks
Brian Hoy CAMERON KIMBER MIM Design GREG NATALE
DARREN PALMER Jason Sullivan BRENDAN WONG



FOOD LOUNGE

Edited by HARRY ROBERTS



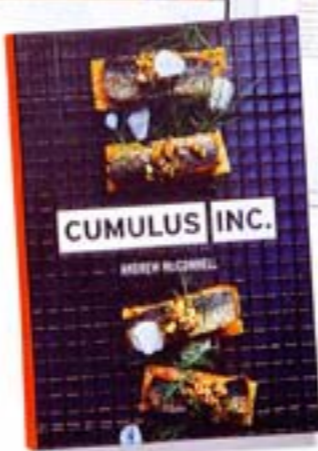
Gold plated
Fine times at 24-carat venues.

BOOK IT Channelling its past life, Hecker Guthrie's latest project, The Old Library in Sydney, creates intimate bar and dining zones within a spacious interior (left). Smartstone surfaces and a natural palette reflect the beachside location, offset with witty vignettes by stylist Sibella Court. heckerguthrie.com

ON THE ROCKS Sydney's latest hedonic playground is Bar 100, a series of lavish venues by SJB in an imposing historic building. Offerings include 8Brothers, a Middle Eastern restaurant helmed by Michael Rantissi, and the arresting Main Bar (below). bar100.com.au



STOKEDI! Brisbane bons vivants can rejoice with Melbourne institution Stokehouse opening at a dazzling riverside location (below). Arkhefield's soaring architecture deftly emulates its southern counterpart's laid-back luxe. stokehouse.com.au



CLOUD COVER
Melbourne chef Andrew McConnell brings his culinary vision into the home with an elegant cookbook that serves up the secrets of his much-loved restaurant Cumulus Inc. cumulusinc.com.au

QUICK BITE WITH MICHAEL DELANY

**BAR OWNER AND INTERIOR DESIGNER
OF HAUTE HANGOUTS**
We catch up with the Melbourne tastemaker behind the latest in the Fratelli Fresh empire.

Favourite food experience? In Moscow with my wife, we sat in Patriarshiye Prudy and ate a kilo of beluga caviar with crunchy bread and cold beer.
Tipple of choice? A Lindsay Lohan - Grey Goose, Patrón XO Café and cinnamon sugar - at my own bar in Melbourne, The Bottom End.

What engages you about hospitality design? It can be really abstract and dramatic, depending on the owner and the space's end use.

How did you meet Fratelli's Barry McDonald? Greg Magree of The Flinders, The Norfolk and The Carrington, other venues I've designed, put me together with Barry, who is a visionary.

How does your design fit his food philosophy? Fratelli is all about produce so the design can't be too tricky or detract from its display. That said, this venue had to be more of a restaurant with a flow between the bars and private rooms that should encourage patrons to try everything.

What is exciting you on the bar/dining scene? Hybrid spaces with grazing and drinking menus. They encourage a long, relaxed social odyssey, not another entree/main/dessert/bill experience. fratellifresh.com.au



WELL BRED Baker D. Chirico in Melbourne's Carlton is the second venture for Daniel Chirico, an artisanal approach to bread-making with a quietly spectacular interior designed by March Studio that artfully evokes a bread basket. (03) 9349 3445

DOUBLE HAPPY
Ambrosial bites in a fresh, modern setting lend finesse to Mrs Sippy in Sydney's Double Bay. Yet this vivacious venue (below) doesn't take itself too seriously, imbuing a heritage location with a sense of fun. mrssippy.com.au



PS... STRIKING OIL The sublime El Mil del Poaig extra virgin olive oil is now available at Sydney's Victor Churchill. A stunning Valencia porcelain bottle packed in a wooden crate, by Spanish design studio CuldeSac, reinforces the preciousness of the rare oil. \$275. victorchurchill.com