

WELCOME TO OUR 2012 INTERIOR DESIGN AWARDS

AUSTRALIA

# belle

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

**DESIGN  
DETAILS**

RUGS  
OTTOMANS  
PAINT  
WALLPAPER  
LAMPS

# 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

**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](http://heckerguthrie.com)

**ON THE ROCKS** Sydney's latest hedonic playground is Bar200, 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). [bar200.com.au](http://bar200.com.au)

**STOKED!** Brisbane bons vivants can rejoice with Melbourne institution Stokehouse opening at a dazzling riverside location (below). Arkfield's soaring architecture deftly emulates its southern counterpart's laid-back luxe. [stokehouse.com.au](http://stokehouse.com.au)

**Gold plated**  
Fine times at 24-carat venues.

## 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 Patriarshye Prudy and ate a kilo of beluga caviar with crunchy bread and cold beer.

**Tipple of choice?** A Lindsay Lohan – Grey Goose, Patron 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](http://fratellifresh.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](http://cumulusinc.com.au)

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

**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; 5275. [victorchurchill.com](http://victorchurchill.com)