



MEDIA RELEASE

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****UNDER EMBARGO UNTIL WEDNESDAY 14 NOVEMBER******AUSTRALASIA'S UNPARRALLED HOSPITALITY VENUES****EAT DRINK DESIGN AWARDS WINNERS 2018**

Australasia's most ambitious and aspirational venues have been revealed as the winners of the 2018 Eat Drink Design Awards. Celebrating the exceptional design of hospitality spaces across restaurants, bars, cafes, nightclubs, hotels, retail spaces and temporary installations, the awards exemplify the finest venues that Australia and New Zealand have to offer.

This year's jury remarked that the prowess of Australasian hospitality design has become synonymous with breathtaking innovation and deft design producing some of the best projects in the world. Victoria and South Australia are the regions with the most winning venues this year, cementing their status as hospitality leaders.

"The projects that resonated with the jury were those that demonstrated authenticity, clarity and confidence. We were excited by projects where the designer had successfully told the narrative of the venue through careful selection of materials, colours and forms. The standard keeps getting better and better and my fellow jurors and I agree that Australia is at the forefront of global hospitality design," says Cassie Hansen, editor of *Artichoke* magazine and jury chair.

This year's **Best Bar Design** by **Sans-Arc Studio**, Adelaide's **Malt & Juniper** is an homage to the cocktail bar of yesteryear. Rich wooden elements and high-back leather booths blend with hard green marble creating a space that aspires to institution status. This is the second time recognition for **Best Bar Design** has been bestowed upon **Sans-Arc Studio**, after its iconic Adelaide design, **Pink Moon Saloon** received the accolade in 2016.

Winner of new category **Best Hotel Design**, the lavish **Brae Restaurant Accommodation** by **Six Degrees Architects** seamlessly elevates the Birregurra farmland surrounds through sustainable yet decadent design elements, creating an unforgettable rural experience.

This year's **Best Restaurant Design** by **Russell & George** is an education in understated opulence. **Ishizuka**, located in a Melbourne CBD basement, transports its diners on a culinary journey warming its hard, subterranean features with soft muted textiles, creating a subtle but sensual ambience.

(cont.)

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Fitzroy in Melbourne, known for its eclectic cafes and nocturnal bars, has claimed this year's award for **Best Cafe Design**. **Bentwood Cafe**, designed by **Ritz & Ghougassian**, embraces its heritage roots, balancing the tension between its warm red brick interior with modern clean lines and consistent colour palette.

Coldstream, in the heart of Victorian wine country, is home to the 2018 **Best Retail Design** winner, **Chandon Australia** by **Foolscap Studio**. The jury was impressed by the sense of esoteric presence throughout the tasting rooms and boutique. The feminine aesthetic and smooth curves of the design perfectly personify the bubbly brand, enticing visitors to purchase oodles of sparkling wine.

Taking home this year's **Best Identity Design** is **Shobosho** by **Crafty Design**. This modern Japanese restaurant uses fiery visuals to cement its identity as a succulent charcoal-driven kitchen. The use of neon signage in the Adelaide establishment brings the restaurant to life, evoking a simmering sensory experience and effervescent atmosphere.

Representing the nation's capital, **Pop Inn** by **Daryl Jackson Alastair Swayn Architects** is a lithe and clever wine bar pop-up that this year has won the award for **Best Installation Design**.

Nestled amongst bustling Swanston Street in Melbourne's CBD is the **Eat Drink Design Awards' Hall of Fame** winner, **Cookie**. Designed by **Phillip Schemnitz Architect**, this iconic bar and striking Thai restaurant quickly became an institution, capturing the true identity of Melbourne. A cosmopolitan hub, Cookie embraces its vintage heritage, blending it with dark cherry timber to create an atmosphere that entices and invites.

The **2018 Eat Drink Design Awards** jury is comprised of industry heavyweights in the hospitality and design industry. The 2018 jury members are **Simon Kardachi** (restaurateur – Osteria Oggi, Shobosho, Press Food & Wine, The Pot by Emma McCaskell), **George Livissianis** (architect and founder of George Livissianis), **Fabio Ongarato** (founder and creative director of Fabio Ongarato Design), **Dani Valent** (food writer and cook) and jury chairperson **Cassie Hansen** (editor, *Artichoke*).

"Perusing in and out of our best-designed new restaurants, cafes, bars and hotels in Australia and New Zealand, and perhaps the world, was an adventure. Our investigations were often pleasing and occasionally heart-soaring." – Dani Valent, writer, cook and jury person.

The official awards ceremony will be held at Melbourne's Luminare on **Tuesday, 13 November**. Full details of Eat Drink Design Awards results will be published on **Wednesday 14 November** at eat-drink-design.com and in the November issue of *Artichoke*.

FULL DETAILS OF EACH WINNING PROJECT FOLLOW REFER TO PAGES 3 THROUGH 11

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Best Bar Design – Malt & Juniper by Sans-Arc Studio, Adelaide, SA



Image credit: Brendan Homan

Jury Citation

Malt & Juniper is a small Adelaide bar that maximizes a compact space and tight budget through a cohesive vision expressed in considered details. Even as the jury assessed and appreciated the design elements – the rich wood playing off the green marble, the textured concrete, the chamfer on the end of the banquette – it was a compelling feeling that “we want to be there” that made Malt & Juniper such a strong candidate. Though intimate, the space feels convivial and a pleasing interplay of expanse and cosiness is expressed, for example, in the theatre of a sliding bar ladder that creates verticality or the secluded high-backed booths. A sense of welcome is crucial to successful bar design and the jury felt a friendly feel would persist whether the bar was populated or quiet. Overall, the elements join, flow and balance, resolving in a venue of character and presence.

Commendations

Above Board – *Chris James Studio* (Collingwood, NSW)

Barangaroo House – *Collins and Turner, H&E Architects, Etic* (Barangaroo, NSW)

Imperial Hotel – *Alexander & Co.* (Erskineville, NSW)

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**Best Hotel Design – Brae Restaurant Accommodation by Six Degrees Architects,
Birregurra, VIC**



Image credit: Trevor Mein

Jury Citation

The overnight accommodation at Brae complements the homestead restaurant and expands the hospitality offering for diners. The rooms are approachable, authentic, handcrafted and personal in scale. The jury is impressed by the pleasing balance of the humble and luxurious, the hard and soft, the new and the timeless. Design elements reference the farm shed, contributing to a sense of being anchored in the rural landscape while thoughtful detailing and impeccable finishes elevate the experience. Though the design is highly considered, it's embracing and comfortable, befitting of country accommodation, which transcends demographics and is open to all. The jury appreciated the seamless connection to the ethics of the restaurant in the use of local labour resources and materials, sustainable initiatives and in the positioning of local produce as an extension of the restaurant meal.

Commendations

Mitchelton Winery Hotel – *Hecker Guthrie* (Nagambie, VIC)

Freycinet Lodge Coastal Pavilions – *Liminal Studio* (Coles Bay, TAS)

Jackalope – *Carr in collaboration with Fabio Ongarato Design* (Merricks North, VIC)

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Best Restaurant Design – Ishizuka by Russell & George, Melbourne, VIC



Image credit: Felix Forest

Jury Citation

A standout entry, this Japanese kaiseki restaurant beautifully ties together design and the dining experience. The harmony and intertwining of nature, artistry, balance and flow are key to the kaiseki style of dining; they are also evident at Ishizuka, a basement restaurant that is somehow conservative and radical at once. Even before entering the dining room, Ishizuka's sense of place and occasion come to the fore with a large backlit lantern egg greeting diners, sweeping them in and signalling the narrative about to unfold. The interior is epic but muted, dignified, almost filmic, suffusing the restaurant with texture, tone and a sense of mystery. The balance of nature and human agency is expressed through the interplay of flora and the built environment. The jury senses that diners will feel part of the hum and play of Ishizuka while there; enveloped, transported and honoured.

Commendations

Barangaroo House – *Collins and Turner, H&E Architects, Etic* (Barangaroo, NSW)
Bar Carolina – *Chris Connell Design* (South Yarra, VIC)
Sunda Bar & Restaurant – *Kerstin Thompson Architects, Figureground Architecture* (Melbourne, VIC)
Fonda Bondi – *Studio Esteta* (Bondi, NSW)
Longsong – *Jackson Clements Burrows with John van Haandel* (Melbourne, VIC)

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Best Cafe Design – Bentwood Cafe by Ritz&Ghougassian, Fitzroy, VIC



Image credit: Tom Blachford

Jury Citation

There is so much in this project to like. The jury appreciates the way the design is a response to the space, first and foremost, embracing the heritage of the building with sensitivity and giving it new life, without being beholden to trends. Detaching the new entity from the shell creates tension and interest, while the tones, textures and layers are embracing and soothing. The raw materiality of the brickwork harmonizes with the rich leather tones, bringing a sense of richness and comfort, along with little surges of curiosity. Linking indoors with outside adds to the considered, holistic feel and helps anchor the cafe. There's a lovely balance of the gridded and structured, the soft and giving, the comforting and surprising. In all, it feels like a place you'd want to be.

Commendations

Sensory Lab – *Studio Esteta* (Melbourne, VIC)

Brunetti Flinders Lane - *Technē Architecture, Interior Design* (Melbourne, VIC)

Edition Roasters – *Amber Road* (Haymarket, NSW)

Willow Urban Retreat – *Meme* (Armadale, VIC)

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Best Retail Design – Chandon Australia by Foolscape Studio, Coldstream, VIC



Image credit: Tom Blachford

Jury Citation

The Chandon tasting room and boutique is a successful showcase of the brand, elevating it to international standards with impressive design. The jury remarked on the sense of presence: the airy space has generous and comfortable dimensions, with excellent flow from zone to zone, while a connection to landscape allows a sense of rawness to hover at the perimeter. The design aesthetic is feminine, which perfectly personifies the brand, while a bubble motif threaded through it complements the product. Clearly, the budget was generous, speaking to the premium aspirations of the brand, but we saw nothing gaudy or showy; there's restraint and the luxury of ease rather than lavish display. As a retail space, it works well: there's no doubt visitors will purchase here, and in that sense it's design that is supremely fit for purpose.

Commendations

Little Bonny's – *Luchetti Krelle* (Sydney, NSW)
 Hunter & Co. Deli – *Mim Design* (Elsternwick, VIC)

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Best Identity Design – Shobosho by Crafty Design, Adelaide, SA



Image credit: Corey Roberts

Jury Citation

A laneway restaurant in the centre of Adelaide, Shobosho's visual identity reflects and amplifies the nature of the business itself: a fire-focused kitchen turning out modern Japanese cuisine. There's an innovative use of painted neon signage with the lighting appearing burning hot, almost shimmering, bringing the identity to life in physical form. This not only matches the charcoal-driven food offering but is also picked up by other visual identity and interior design elements of the business. The jury appreciates the way the physical qualities of the signage and its vertical position tie the venue to its street setting, creating impact and vibrancy.

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**Best Installation Design – Pop Inn by Daryl Jackson Alastair Swayn Architects,
Canberra, ACT**



Image credit: Eldad Ohayon

Jury Citation

A mobile wine bar that pops up on public land in Canberra, the Pop Inn is an excellent expression of all the jury hoped to see in this category. The jury was impressed by the idea, the execution and the attention to detail, especially on such a small budget. The cube as a whole is a considered architectural statement that unfolds to reveal a welcoming, surprising and practical space, bringing form and texture to an essentially simple and transportable structure. The front steps add formality and a sense of occasion while also contributing to the friendly and open feel as they double as seating zones. The LED lighting and perforated metal skin are examples of pleasing detailing, while the substantial fridges and good glassware suggest serious intent. Overall, Pop Inn honours both wine and its drinkers in a novel, nimble setting.

Commendation

Ohana Pizza – *BEST.* (Werribee South, VIC)

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Hall of Fame – Cookie by Phillip Schemnitz Architect, Melbourne, VIC



Image credit: Peter Bennetts

Reflection by Dani Valent, on behalf of the jury

I remember when Cookie opened in 2003. It was instantly exciting: a bar and Thai restaurant on a seedy segment of Swanston Street, hidden on the first floor of a six-storey Commercial Palazzo-style building dating to 1922. It felt important, somewhere visitors to the city were dragged immediately for spicy duck salad and cold beer, and it was a key part of a transformation of Melbourne – the nine-to-five city of suits turning into a twenty-four-hour adventure.

Cookie conjured a Melbourne that was worldly but unencumbered, fun but not silly, knowing yet open. It honoured conversations both garrulous and intense. It delivered big, bold flavours and sounds. It understood the art of drinking one's way to key ideas, including what it meant to live in Melbourne, here, now and into the future.

I didn't think consciously about the design then, I just knew how it felt. But when it came time to choose this year's inductee for the Eat Drink Design Awards' Hall of Fame, I was thrilled to be part of a jury that gave Cookie the gong.

Architect Phillip Schemnitz worked closely with owner Camillo Ippoliti. "Cookie was designed to match a grand vision. Getting the project right was an intensely collaborative process, following a proven methodology that works when the architect's sensibility is allowed to drive design decisions," he says. "An architect is a bit like a tailor. You must fit the body of the client, fit their needs. You also go beyond, extend their vision and hopefully that collaboration produces something special." Chef Karen Batson was integral too and, unusually in the hospitality game, which seems to privilege change, owner and chef remain.

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I meet Phillip Schemnitz at Cookie; it's late afternoon and lunch stragglers are caught in sunlight, the honed Carrara marble bar a long bright spear against a dark timber background. "Camillo and I were presented with a blank but very dilapidated canvas, a large space in the tradition of the Italian piano nobile, with high ceilings, ornamental cornices and timber wainscoting," says Schemnitz. The design responded to the space, restoring, extending and in some cases recycling. Water-damaged parquetry became the cladding for the bar, laid in a brick pattern to connect visually to buildings in the rear laneway. Melbourne was always on their minds. "We thought about how people live in the city, what they want," he says. "I tried to design something robust and enduring."

Over forty or fifty hand-drawn sheets, Schemnitz wove together ideas and inspiration: Bavarian beer halls, convivial Irish pubs, Le Corbusier's notion of the "architectural promenade," New York lofts and the concept of a "third place," into which people can escape between home and work. "I enjoy doing all my own hand drawings to retain full control of the final product, from the overall down to the smallest detail. The fluidity of this approach is gratifying, highly bespoke and clearly resonates with the discerning patron." The result is a tactile, versatile, multi-zoned and multi-purpose venue that works day and night, for solo diner or raucous gaggle. It is hidden from the city but anchored in it, and there are views of the outside world both obvious (big windows) and surprising (rents in the parquetry wall). "I'm not as interested in the purity of design as much as embracing eclecticism, which is akin to improvisation in music," says Schemnitz.

If that makes Cookie sound haphazard, it is not. Indeed, everything is intentional, and its architect even now recalls measurements to the millimetre. The steel foot-rail at the bar converses with the light fittings which, in turn, riff on the sprinklers suspended above the rear laneway. Screens demarcate the space, at different heights, some see-through and some opaque. "Views are blocked, then revealed," says Schemnitz. "That's all thought about." Textures at the communal table are soft to comfort solo diners. The floor is sprung. "You would never notice it but you can stand here for hours and not get tired," he says. The floorboards are narrow and secret-nailed. "It's more elegant, like a ship's deck," he says. Is it important? "I think people register all sorts of things subliminally. We took every opportunity we could to make it interesting, comfortable and a journey for the customer."

He's delighted that Cookie has been recognized with an award and even more so that it's still thriving as a business. "Camillo's careful and passionate stewardship and his understanding of hospitality have meant that the space is still as exhilarating for newcomers as it was when it was built," he says. "Cookie is a club for everyone. The only membership required is the knowledge that it is here, waiting to be enjoyed. It's important for us to have these places. They make Melbourne so special."

-ENDS-

The Eat Drink Design Awards is presented by Architecture Media, Australia's leading publisher for the architecture and design communities. Its market-leading portfolios include *Architecture Australia*, *Artichoke*, *Houses*, *Houses: Kitchens+Bathrooms*, *Landscape Architecture Australia* and *Architectural Product News*, and websites DesignSpeaks.com.au, Selector.com/au, ArchitectureAU.com and Productnews.com.au. Architecture Media has a reputation for delivering high-calibre, industry recognized events and programs that celebrate and promote achievements of architects and designers.

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