

JONES HOME

Presented by
DAVID JONES



HOME
INSPIRATION
FOR AUTUMN,
WINTER &
BEYOND



AUTUMN
2024

JONES

HOME



5. HOME & FOOD NEWS

From fancy mayo to floral prints, this is what we're coveting now.

9. 10 MINUTES WITH: JACKIE FAZEKAS

The Fazeek founder on the joy of colourful homewares.

10. AT THE TABLE WITH: MITCH ORR

The chef chats flavour, fusion and favourite ingredients.

12. STYLE GUIDE: WEDDING GIFT REGISTRY

Ashleigh Huynh shares her tips for curating the perfect wish list.

13. HOSTESS WITH THE MOSTEST: TORI FALZON

How to entertain in style, according to the chef and content creator.

14. COLOUR YOUR WORLD

Add personality to your home with pretty pastels and modern accents.

28. SPOTLIGHT ON: THE UNIQUE HOME

Expert advice for ensuring your home reflects your true self.

33. PROPORTION CONTROL

This Melbourne residence is a masterclass in maximalism.

41. A PERSONAL SPACE

Our cars do more than just get us from A to B – they're an extension of ourselves.

ON THE COVER

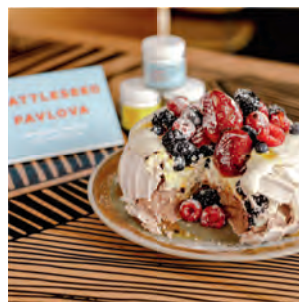
PHOTOGRAPHY *Dave Wheeler*
STYLING *Jessica Johnson*



On the cover, clockwise from left: FAZEK 'Wave' Four-Piece Cutlery Set, \$99, and 'Balance' Glasses, \$149 for four. ICHENDORF MILANO Jug, \$189. IN THE ROUNDHOUSE X TATIANA ALIDA 'The Lovers' Plate, \$29, 'The Star' Plate, \$29, and 'The World' Plate, \$29.

MAYO GETS FANCY

Chances are you already love its experimental barbecue and hot sauces, and now, Fancy Hank's is diving into another world of condiments. In an exclusive, David Jones will be welcoming a range of mayonnaises from the brand. The Original Mayo features a touch of American mustard for spice and a top-secret umami flavour for tang, making it the ultimate for versatility across dishes. Also part of the range: Chicken Salt mayonnaise and a crowd-pleasing Chilli Mayo.



HELP YOURSELF

Originally from Mer Island in the Torres Strait, chef Normie Bero wants to see native ingredients in kitchens across Australia. Enter Mabu Mabu, a brand named for the Torres Strait phrase that means 'help yourself' – said before digging into a meal with loved ones. The range includes a pavlova kit with wattleseed cocoa powder and a trio of savoury spices (including pepperberry, saltbush and tropical lemon aspen salt).



Tom Dixon's mesmerising 'Melt' lamps.

HOME & FOOD NEWS

WORDS
MARIELA
SUMMERHAYS

URBAN BEEHIVE

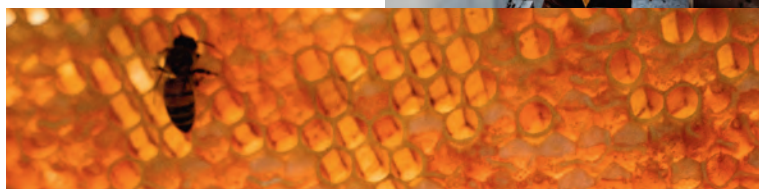
You may not know it but high above the shop floors at David Jones Elizabeth Street are four beehives, which are home to 240,000 bees. The bees forage in Hyde Park and its surrounds, producing more than 200kg of honey each year, which is then harvested by our friends at The Urban Beehive. And David Jones is set to bring that honey to you, with the Rooftop Drop honey jars available in the David Jones Food Hall.



INTO THE LIGHT

Tom Dixon's Portables collection features easy-to-move, rechargeable takes on three of the designer's most iconic lamps. There's 'Melt', a light that evokes all kinds of images, from molten glass and deep space to the interior of a melting glacier; 'Stone', inspired by the marble of the Taj Mahal; and 'Bell', a hyper-polished, dome-shaped design that reflects the world around it. Suitable for both indoor and outdoor use, the range is powered by batteries that last up to 10 hours – so now you can truly light up any room you walk into.

TOM DIXON 'Bell' Portable Lamps in black, \$450, chrome, \$545, gold, \$545, and copper, \$545.



HOME & FOOD NEWS

A FRUITFUL HARVEST



Inspired by still lifes, botanical drawings and the garden of designer Klaus Haapaniemi, Iittala's 'Taika Sato' ceramic collection adds to a series that's been developed over almost 20 years, with each piece celebrating Finnish folklore and Nordic nature. "I wanted to elevate vegetables and fruits in a powerful way that allows the imagination to interpret shapes and colours intuitively," Haapaniemi says of the latest collection.

From top: IITTALA 'Taika Sato' Plate 27cm, \$69.95, Plate 30cm, \$74.95, and Deep Plate 20cm, \$49.95.

FLOWER POWER



In a career spanning almost 40 years, Marimekko fabric designer Maija Isola developed more than 500 patterns. This year, the late artist's most enduring print – Unikko, based on an abstraction of a flower – celebrates its 60th anniversary. A powerful emblem of joy and creativity, Unikko has been playfully reimagined in a special anniversary spring/summer 24 collection, with coral red, leaf green and apricot shades embellishing ceramics and home textiles.



Photography: Timo Junttila; Chip Moorey; Pete Navvy.

MAKE YOUR BED



If we were to line up all the mattresses that are discarded in a year (end to end), they would stretch from Hobart to Darwin. And with about 40 per cent of these ending up in landfill, David Jones has committed to the Australian Bedding Stewardship Council's voluntary, industry-led scheme, which invests in research to reduce the number of mattresses and bedding materials that go to waste each year. The scheme aims to establish an effective recycling network and, most vitally, raise public awareness. It's one of many stewardship projects supported by David Jones, including those run by the Australian Packaging Covenant Organisation and circular-fashion group Seamless.

10 MINUTES WITH: JACKIE FAZEKAS OF FAZEK



What's on your current moodboard?

Unique interior design imagery is on the moodboard at the moment – both functional and purely playful sculptures. Surprising colour combinations that we come across always feature as well.

What sets your designs apart?

Our use of colour and playful design. Also, each piece is hand-blown, giving each Fazeek creation its own personality.

Do you see Fazeek's pieces as a means of self-expression?

Absolutely. We want to inject a bit of colour and design into everyday pieces. Because life's too short to be boring.

What's the secret to setting a beautiful table?

Having fun with it! Whether you're injecting a rainbow of colours or sticking to a strict colour palette, your table setting is a reflection of your personality. I love to play with height as well as use surprising pieces for serving food – for example, Fazeek's 'Wave' Coupes for prawn cocktails or the 'Geo' Bowl to serve a tiramisu.

What's your favourite piece in your collection?

The 'Geo' Urn in amber and lilac was selfishly designed for us, but I love that Fazeek's customers are loving it so much in their own homes.

WORDS
LAURA
CULBERT

What's next for you and your brand?

We launched in the US in mid-2023, so we're excited to explore that region and its individual customers and trends. At the heart of it, we will always be proudly Melbourne-designed, and we're excited to see how the journey continues in the homewares and entertaining space both here and abroad.

WE CHAT TO
THE FOUNDER/
CREATIVE DIRECTOR
WHO'S MAKING
WAVES WITH HER
SCULPTURAL,
JOY-INFUSED
HOMEWARES.

FAZEK
'Vice Versa'
Carafe,
\$149.



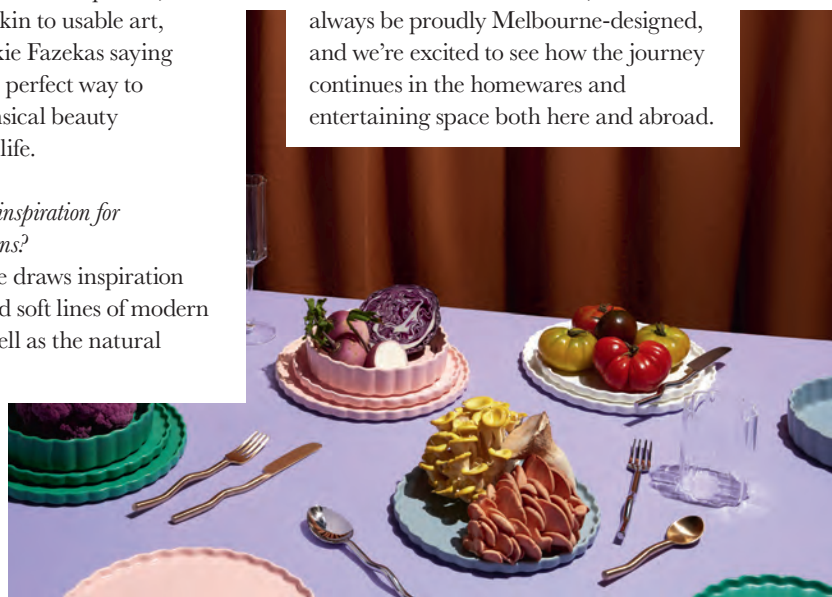
FAZEK
'Geo' Bowl,
\$199.

FAZEK 'Zigzag'
Platter, \$129.

Sitting at the junction of fun and functional, Melbourne homewares brand Fazeek has developed a cult following since it launched in 2017. With its quirky, retro-inspired designs and playful colour palette, the collection is akin to usable art, with founder Jackie Fazekas saying the pieces are the perfect way to bring some whimsical beauty to your everyday life.

Where do you find inspiration for your beautiful designs?

The Fazeek range draws inspiration from the hard and soft lines of modern architecture as well as the natural world around us.



AT THE TABLE WITH: MITCH ORR



A spread featuring Kiln's famous Jatz with smoked butter and anchovy.

THE ACCLAIMED CHEF TALKS FUSION, FLAVOUR AND TURNING EVERYDAY FOODS INTO FINE DINING.

When chef Mitch Orr's restaurant Acme closed its doors, it left a distinctive innovative-meets-quirky hole in the Sydney food scene. It wouldn't be for another few years that it would be filled again, with the 2022 opening of Orr's hotly anticipated restaurant Kiln, atop the Ace Hotel. Here, Orr takes us through his novel culinary approach that elevates the every day to gourmet dining status (case in point: his now-famous anchovy-topped Jatz crackers).

The food at Kiln beautifully blends Australian, Italian, Japanese and South-East Asian influences. What inspires you and how do you ensure a harmonious balance in each dish?

When I look back at the creative process of a dish or menu, I can always trace the journey of my career: the different kitchens I've worked in, the things I've learnt from peers, the experiences I've had eating in restaurants. My food is always about flavour and seasonality first; everything has to result in the dish being tasty. Most of my training was in Italian kitchens, but the food I really love eating comes from South-East Asia and Japan. There is more interplay and overlap between those various cuisines than you might think. Umami is huge in Italian and Asian cuisines, it just comes from different sources – prosciutto, tomatoes, aged parmigiano, for example, versus seaweed, katsuobushi [bonito flakes], mushrooms, fish sauce and ferments. So the incorporation of flavours can be very seamless and make sense when done with consideration.

WORDS
CAMILA
WHATE



Chef Mitch Orr loves to break all the culinary rules.



TRUFFLE
Truffle
Salt 150g,
\$34.95.

G.H.MUMM
Grand Cordon
Brut NV, \$79.

YIYIA AND FRIENDS
Extra Virgin Olive Oil
With Chilli 200ml, \$44.95,
and Extra Virgin Olive Oil
500ml, \$59.95.

How do you strike the balance between pushing culinary boundaries and maintaining accessibility for diners?

It comes back to flavour. If it's delicious, people will accept something that might seem challenging. It's also about creating a balance across the menu – there needs to be familiar items that people feel safe with. You can twist them and reinterpret them a little, but not every dish can be pushing the envelope. If you're hitting those familiar notes, and a little nostalgia, you have more licence to ask people to trust you when you want them to try new things.

Which go-to ingredients or easy-to-master techniques can elevate our home-cooked meals?

The simplest thing is quality. Source good ingredients, buy good butter, buy great extra virgin olive oil, use Olsson's salt or Murray River salt. Season things! Add another dollop of butter (just go for an extra walk).

Photography: Nikki To. It is against the law to sell or supply alcohol to, or obtain on the behalf of, a person under the age of 18 years.

STYLE WEDDING GIFT GUIDE: REGISTRY WITH ASHLEIGH HUYNH



DINOSAUR
DESIGNS
'Stone'
Servers,
\$125.

ALESSI
'Plissé' Electric
Kettle, \$250.



DAVID JONES
COLLECTION
'Hartley' 5x7-Inch
Photo Frame,
\$59.95.



MAISON BALZAC
'Pomponette'
Champagne
Coupes, \$139
for two.

IN THE
ROUNDHOUSE
'Octopus' Plate
25cm, \$29.



OONI 'Koda 12'
Portable Gas Pizza
Oven, \$649.

When compiling your wedding registry, what did you take into consideration?

We wanted practical pieces that would seamlessly blend with any of our home aesthetics in the years to come. We also wanted something meaningful, unique and personalised to commemorate the date of our wedding, that could also potentially become heirloom pieces.

How did you choose items that not only mirror your personality but also your partner's?

Jon, being a time-poor medical intern, appreciates convenient and practical home items like a trusty air fryer or toaster. I made sure to include elevated versions of these core household items, such as the Alessi 'Plissé' Electric Kettle, so we could have the best of both worlds!

With more than 3000 brands, David Jones' complimentary gift registry is the ideal way to receive tokens of love from your guests. Opt for all gifts to be delivered to your door on a chosen date or to be individually sent to each purchaser so they can bring them along on your wedding day. Discover davidjones.com/gift-registry.

Which items from your wedding registry were you the most excited about?

The adults in us were most excited for the Dyson stick vacuum, Ninja Foodi Dual Zone Air Fryer and an Ooni pizza oven for those dinner parties!

For couples planning their own weddings, what advice would you offer?

Make as many decisions together as you can and soak in all the small wins, even if it's something like picking your wedding menu or floral colour palettes. Try to remember that this is such a sweet, fleeting time – when will you ever get to plan a wedding together again! Decision fatigue is real, but as long as you have each other to hold you up, the stress turns into enjoyment and appreciation of a very special time in your lives.

Did you lean towards statement pieces or timeless ones?

Our approach was a blend of both statement and practical. We included items such as Dinosaur Designs servers to add a fun injection of colour into our home. We also included investment items such as the Joseph Joseph 'Folio' Chopping Board Set and the David Jones mother-of-pearl picture frames to display our cherished wedding photos.

Which homewares brands are you drawn to?

Maison Balzac is my go-to for glassware and servingware when it comes to being the cool-girl hostess. My Maison Balzac 'Pomponette' Champagne Coupes are always the star of my dinner parties.

WORDS
CAMILA
WHAITE

THE STYLISH CONTENT CREATOR AND NEWLYWED SHARES HER TIPS FOR CURATING THE PERFECT REGISTRY.

Describing her everyday look as "elegant and elevated, with an emphasis on feminine lines", Vietnamese-Australian tastemaker Ashleigh Huynh has amassed a huge following by sharing her considered style on social media. We sat down with the digital content creator after her recent nuptials to ask her thoughts on the perfect wedding registry.

HOSTESS WITH THE MOSTEST: TORI FALZON OF INTO THE SAUCE

KNOWN FOR HER DELICIOUS RECIPES AND PICTURE-PERFECT TABLESCAPES, THE CHEF AND CONTENT CREATOR REVEALS HER ENTERTAINING SECRETS.



FAZEK
Australian
Sencha +
Rose Tea 25g,
\$29.95.



MAGGIE BEER
Absolute Essentials
Gift Pack, \$34.95.
Includes: Extra Virgin
Olive Oil, Verjuice
and Aged Red
Wine Vinegar.

What is a lovely gift to bring a host? Is it the classic bottle of wine, or something else?
I find that specialty olive oils and vinegars make for a thoughtful gift. I love giving something with a longer shelf life to be used for many meals, because it ensures a longer-lasting memory of the evening. For those with a penchant for spice, a jar of crispy chilli oil is a great choice.



CARTWRIGHT
& BUTLER
Drinking Chocolate
250g, \$29.95.



NON
2 Caramelised
Pear & Kombu
750ml, \$29.95.

NON 1 Salted
Raspberry &
Chamomile
750ml, \$29.95.

WORDS
MARIELA
SUMMERHAYS

What does every beautiful tablescapes need?

I love the sense of special occasion that candles bring

to a tablescapes. The glow of candlelight creates a warm, inviting atmosphere for guests. I love to change it up with fun candle holders and different coloured tapered candles, and I also love sculpted candles to add even more interest to the dining table.

When pairing drinks with a meal, what is your advice to hosts?

Choose beverages that complement the taste profile and intensity of the dishes being served. Lighter food pairs well with crisp and refreshing options, while heartier dishes are typically more suited to bolder drinks. The Non 2 Caramelised Pear & Kombu [wine alternative] is my absolute favourite, especially in the cooler months, as I've been off alcohol for the past year.

Which gourmet food products will you be indulging in this autumn/winter?

Always in winter I'm thinking about hot honey that I can drizzle over my homemade pizzas. Drinking chocolate and hot chai never last long in my home and are a 3pm pick-me-up saviour. I'm big into tea to keep things cosy, day and night, and I'm looking forward to trying all the Fazeek tea blends.

Sweet treats or a cheese platter to end a dinner party?

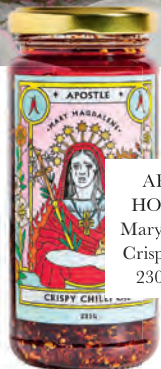
I absolutely adore a well-curated cheese platter, but I usually find more enjoyment in one during the afternoon. I find myself more partial to serving desserts after dinner. One of my favourite simple desserts to serve is chocolate mousse. I love bringing them out in beautiful coupes topped with lots of fresh berries.



MAISON
BALZAC
'Le Spritz'
Glass, \$69.



MAISON BALZAC
'J'ai Soif' Carafe
Set, \$89.



APOSTLE
HOT SAUCE
Mary Magdalene
Crispy Chilli Oil
230g, \$24.95.

COLOUR YOUR
WORLD

LET PRETTY
PASTELS
AND MODERN
ACCENTS
BRING SOME
PERSONALITY
TO YOUR
HOME.

PHOTOGRAPHY DAVE WHEELER
STYLING JESSICA JOHNSON

For a chic way to incorporate colour, try teaming shades of pink with creamy neutrals.

Clockwise from top left: VILLEROY & BOCH 'Perlemor' Shell Vase, \$119, Dinner Plates in sand and coral, \$49.95 each, Salad Plates in coral and sand, \$44.95 each, Butter Dish, \$99.95, Bowls in sand, \$44.95 each, Dip Bowls in sand and coral, \$24.95 each, Pasta Bowl in coral, \$49.95, and Candle Holder, \$34.95, 'Like' Wine Goblet, \$54.95 for two, Champagne Coupes in grape and clay, \$54.95 for two, and Water Glass, \$34.95 for two, and 'Ella' 24-Piece Cutlery Set, \$699. MOËT & CHANDON Impérial Brut 750ml, \$81.



It is against the law to sell or supply alcohol to, or obtain on the behalf of, a person under the age of 18 years.

Play with shapes to bring a sculptural touch to your tablescape.

Clockwise from top left: COUNTRY ROAD 'Pia' Cushion 55x55cm, \$89.95, 'Burnley' Throw, \$249, 'Zeno' Vase (small), \$69.95, 'Nero' Vase (large), \$99.95, and 'Malvern' Vase (small), \$79.95, Decorator Bowl (medium), \$79.95, and Decorator Bowl (large), \$149.





The cult drink bottle in the prettiest of hues.

STANLEY 'Quencher 2.0' Tumbler 30oz in cream, \$70, and Tumbler 40oz in rose quartz swirl and lavender, \$80 each.

Tranquil and earthy, olive green will transform your bedroom into a stylish retreat.

DAVID JONES COLLECTION
Washed Linen European
Pillowcases, \$54.99 each,
Standard Pillowcases, \$49.99
each, and Queen Quilt Cover
Set, \$349.99, 'Arnelle' Reversible
Cotton Velvet Linen Cushions
in meringue and moss, \$74.95
each, 1000 Thread Count
Queen Sheet Set, \$399.95, 'Chloe'
Faux Fur Throw, \$189.95, and
'Pure' 5x7-Inch, 13x18cm Gold
Photo Frame, \$44.95. BLACK
BLAZE 'Curl Curl' Candle, \$55.
DINOSAUR DESIGNS 'Lotus
Seed' Vase, \$210.





*The key to embracing colour in your home?
It's all about balance.*

From top left: FAZEK 'Wave' Coupes in clear and green, \$119 for two, and Vase, \$129, Mixed Teaspoons, \$49 for four, and Two-Tone Glass, \$129 for four. ICHENDORF MILANO Red Wine Glass, \$39.95, and Jug, \$69.95. MAISON BALZAC 'J'ai Soif' Carafe (extra large), \$129.





These pans offer an innovative non-stick ceramic coating, while a heat indicator ensures your creations are always cooked to perfection.

Clockwise from left: TEFAL 'Renew Black' Induction Ceramic Sauté Pan and Lid 24cm, \$199.99, Frypan 20cm, \$119.99, and Frypan 28cm, \$159.99. DAVID JONES COLLECTION 'Alba' Acacia Paddle Board 31cm, \$59.95.





If you prefer a more neutral colour palette, tactile embellishments are the ideal way to elevate your table setting.

Clockwise from top left: ECOLOGY 'Rosalind' Jug, \$59.95, Tumblers, \$59.95 for four, and Goblet, \$59.95 for four, 'Jardin' Footed Bowl, \$79.95, Side Plate 21cm, \$14.95, Dip Bowls, \$19.95 for two, Dinner Plates 26cm, \$19.95 each, and Oval Platter 33cm, \$49.95, 'Eden' Bowls 15cm, \$14.95 each, and 'Element' Side Plates 20cm in dew and raven, \$12.95 each, Dinner Plate 26.5cm in raven, \$16.95, and Bowl 18cm in dew, \$12.95. BLACK BLAZE 'Fountain' Brass Candle Holder (medium), \$95, and Candle Holder (large), \$99, and Column Pillar Candles, \$34 for two. LAGUIOLE BY JEAN DUBOST 'Maison' 24-Piece Cutlery Set, \$389.

*Evoking the beauty of a secret garden,
this bedding is as gorgeous as it is cosy.*

YVES DELORME 'Golestan' King Duvet Cover,
\$699.95, King Bedcover, \$999.95, Fitted Queen
Sheet, \$399.95, Flat Queen Sheet, \$399.95,
Standard Pillowcases, \$179.95 each, and Cushion
Cover, \$179.95, 'Triomphe' European Pillowcases,
\$179.95 each, and 'Cocon Sienna' Cushion Cover,
\$299.95, and Bedcover, \$1499.95*.



*Yves Delorme range is coming soon.



With clever ThermoJet heating technology, alternative-milk settings, a coloured touchscreen and 10 pre-set coffee recipes (including cold brew), the new Oracle Jet Coffee Machine allows you to make your morning brew quickly and easily.

BREVILLE 'BES985SST' the Oracle Jet Coffee Machine, \$3499, and 'BEA501SST' the Knock Box 10, \$49.95. ECOLOGY 'Tide' Mug 330ml, \$14.95, and Side Plate 21cm, \$14.95. FAZEK 'Wave' Four-Piece Cutlery Set, \$99.

*Like sculptural works of art,
these appliances are the perfect
mix of form and function.*

ALESSI 'Plissé' Electric Toaster,
\$235, and Electric Kettle, \$155.
FORNASETTI 'Tema e Variazioni
No.191' Plate, \$315.



Add warmth to classic black and white with touches of amber and dusty pink.

Clockwise from top left: DAVID JONES COLLECTION 'Airlie' 12-Piece Dinner Set in sand, \$159.95, Dip Bowls in black and sand, \$7.95 each, and Round Serving Platter in black, \$29.95, and 'Copenhagen' 16-Piece Cutlery Set, \$199.95, Wine Glass, \$59.95 for four, Napkin in dusty pink, \$49.95 for four, and Tumbler, \$39.95 for four. ICHENDORF MILANO Wine Decanter, \$119.



*A Brisbane home designed
and styled by Greg Natale.*

SPOTLIGHT ON: THE UNIQUE HOME

WHERE WE LIVE
SAYS A LOT ABOUT
US – HERE'S HOW TO
MAKE SURE IT'S SAYING
ALL THE RIGHT
THINGS.

WORDS
LAURA CULBERT

More than just a roof over our heads, our homes are an extension of ourselves – a place where we find comfort and peace and can express our true personalities. But that doesn't mean interior styling is easy. So we asked three tastemakers for their tips for creating a home like no other.



GREG NATALE, INTERIOR DESIGNER

Award-winning interior designer Greg Natale is known for his unapologetic use of pattern and colour and his ability to layer personality-filled pieces to create sophisticated spaces. Describing himself as a “modernist who loves maximalism”, he also has an unmatched ability to design interiors that perfectly reflect the people who live in them. “I carefully consider each client’s personality and passions when making choices to create a comfortable feeling of familiarity, which is the key to a successful interior,” says Natale, whose range of luxurious homewares is available at David Jones. “I consider factors such as lifestyle, how they dress, what they do for work... all of these unique elements help bring in those layers of self-expression and infuse a space with personality.”

He adds that it’s possible to bring a personal touch to any sort of interiors. “Even if you feel an affinity to a particular style, you can easily incorporate some of yourself by bringing in a favourite chair or family heirloom to create that needed personal connection,” he explains. “If you put yourself into the piece, it will always be special to you.”

So what’s Natale’s advice for mastering interior styling? “Understand the concept of layering,” he says. “Start with big, foundational pieces, then progress down the hierarchy to finish with accessories and decorative objects. I suggest starting with walls and floors, then large furniture, followed by smaller furnishings. As you build your space layer by layer, you can consider proportion, balance and contrast to ensure your styling is cohesive and tailored.”

Additionally, he says timeless, well-made homewares are always worth the investment. “Don’t fall for short-lived trends and fleeting fads; instead, choose items you will love forever and you will likely be far less wasteful,” he says. “Purchasing luxury furniture is a lifetime investment.”



JERICO TRACY, ART CURATOR

Jerico Tracy isn’t your typical art curator. As the gallery director of Sydney’s Jerico Contemporary, she’s committed to not only showcasing the work of emerging and mid-career artists, but also to helping art novices build their collections from scratch – and in turn, making art more accessible. So she’s the perfect person to ask about starting an art collection that is a reflection of ourselves.

“I think it’s beneficial to first visit galleries and see a range of exhibitions in person to get an understanding of what you like and don’t like,” she says.

“Sometimes you may be drawn to a piece without really knowing why, and I think the key to building an art collection that is unique to you and your tastes is to trust this feeling and buy what you love.”

In the same vein, Tracy says embracing your personal style at home needn’t be a costly or overwhelming task. “By creating small moments, or vignettes, around your home, you can easily transform your space into one that reveals who you are and what you are interested in,” she explains. “It doesn’t need to be extravagant. Take a small surface, like the mantel on the fireplace or a coffee table, and curate a collection of pieces that are dear to you – books, a small sculpture, a ceramic plate

you brought back from your travels or a vase with your favourite flowers. The more unusual and unexpected, the better. These vignettes start conversations and express individuality in the home.”

She also recommends considering more than just how your home looks. “I find that spaces that consider the senses feel more welcoming, whether that be a candle burning or music playing in the kitchen,” she says. “It’s these little elements that set the tone of the home.”

Another of Tracy’s considerations is sustainability, with the minimalist favouring quality over quantity. “Buying less, but buying right,” she says. “Sourcing vintage, antique and second-hand pieces of furniture is sustainable and makes for a more eclectic and beautiful home.”



Koichi Takada's Solar Trees
Marketplace project in China.



KOICHI TAKADA, ARCHITECT

For Koichi Takada, it's not enough for a space to be aesthetically pleasing; it also needs to minimise its impact on the environment and positively contribute to the future of the planet. The Japan-born, Sydney-based architect is famous for his forward-thinking style that strives to bring nature into the urban environment – and he says it's an approach that will help you create a personal space that you love living in. “Take advantage of your location – if you can make use of the space not just within but also connecting with the outdoors, your experience will be enriched,” he says. “For instance, when we designed Waterfront Retreat in Newport [Sydney], we oriented every room to frame its unique water views – a bit like having ‘living’ artworks. Capturing the natural soundscape of the tidal waterway was another opportunity to create a calming element in their main living spaces. During the construction visits, I didn’t want to leave the house because it was so peaceful and I felt so relaxed in the space.”

While Takada's approach is firmly rooted in protecting the future, he says incorporating elements from your past will also individualise your home. “Surround yourself with things you love deeply – visual reminders of where you came from, that take you to visit favourite moments in your life,” he says. “I have many wooden objects from Japan that I love touching because it takes me straight to the fond

memories of growing up. I also display Japanese books that I read during my formative years on the path to becoming an architect.”

Takada says the way we style and use our homes reveals a lot about us – naming one space in particular that offers the best insight. “Homes are always telling about our lifestyle, personalities and priorities, but it is our dining table that reveals the most about us,” he observes. “My wife is Italian, I’m Japanese and we have two young boys learning about both cultures and cuisines here in Australia. Our dinner table is the forum for many of life’s sweet moments; where we stop, put away the distractions, share food and take time to reconnect. It’s a (sometimes messy) beautiful combination of both cultures.”

As for how we can increase the sustainability of our homes, Takada has this advice: “Always work closely with nature – there are so many ways to improve sustainability by inviting nature into your home. Your home can be powered by the sun, and passive design principles like bringing daylight or natural cross-ventilation into your home reduce your reliance on electricity. Rainwater collection helps you to be self-sustained, and bringing plants inside is scientifically shown to reduce stress, enhance creativity and wellbeing. I am also a great believer in ‘touch the earth lightly’ as a rule for living more consciously. At its most simple, when nature thrives, we thrive.”

*Amanda Rettig inside her
stylish Melbourne home.*

PROPORTION CONTROL

ACCESSORIES
DESIGNER
AMANDA RETTIG'S
MELBOURNE HOME
IS A DELIGHTFUL
DISPLAY OF WHAT
HAPPENS WHEN
UNRESTRAINED
PROPORTION AND
CLASHING
TEXTURES
MEET A MODERNIST
BACKDROP.

PHOTOGRAPHY
SEAN FENNESSY

When Amanda Rettig – the founder of luxury accessories brand A-Esque – and her husband Andrew spotted a single-level property designed by modernist architect Tom Freeman in Melbourne, they couldn't resist the opportunity to breathe new life into it. That was more than a decade ago. Now, it's a two-storey living, breathing art gallery-slash-interiors showroom-slash-family sanctuary for the couple and their three sons.

STYLING
JOSEPH GARDNER



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In the drawing room, a porcelain bear sculpture from Paris' Clignancourt market sits atop the 'Grasshopper' dining table by Piero Lissoni for Knoll.



The first thing you'll notice is that Rettig has cultivated an impressive art collection "over time, during travel and very organically," she says. In the hallway, those with a keen eye for pop art will spot Polly Borland's *Her Majesty, The Queen, Elizabeth II* (2001) beneath a chandelier made of reclaimed crystal. A fitting welcome and a small taste of what's to come.

The drawing room is a feast for the eyes. In here you'll find Jim Lambie's *Metal Box (Underground Orchid)* (2015) high on the wall reflecting sunlight above Yi Hwan-Kwon's *Jangdockdae (miniature-mono)* (2008) sculptures that are gathered on the mantel. On the floor, Inbai Kim's *Shamoratha Shamoratha* (2007) permanently admires one of Clement Meadmore's signature twisted bronze sculptures. Elsewhere, there are vessels Rettig picked up from Salone del Mobile in Milan, and a particularly cute porcelain bear she found at Clignancourt market in Paris.

WORDS
ALEXANDRA
ENGLISH

And then there's the furniture. Her carefully curated edit is resolutely of the times without being influenced by trends. The mix of new and vintage finds includes a sofa by Francesco Binfaré and armchairs by Fernando and Humberto Campana, Mario Bellini and Antonio Citterio, which sit comfortably with a family heirloom dining table from the '70s and an enamel display cabinet from the '60s. They all sit atop a mesmerising herringbone floor constructed with reclaimed timber and marble inlays. As your eyes follow the pattern, they come to rest on the plush, carpeted stairs and the soothing curve of the stairwell. A palate cleanser before moving onto the rest of the home.

In less capable hands, the combination of show-stealing furniture and artworks that all have main-character energy could lead to an aesthetic migraine. But Rettig and her husband are deft hands at pushing scale and proportion to its limits without overstepping. Everything here is placed exactly where it needs to be rather than where strict interior design rules would have them be. Intuition and flair, at once deeply unserious yet not at all a joke, is what brings all of these seemingly disparate elements together into a cohesive whole. "I don't have a set criteria," Rettig says of how she approaches choosing pieces for her home. "I think pieces I'm attracted to can initially feel like 'too much', but can be grown into. Others have an immediate pull." She namechecks an artwork by Callum Morton that hangs in her personal gallery as one of her favourites. "He's Australian and captures a quirk I admire," she says. This piece sits opposite Gavin Turk's *Evil Eye* (2012) and among two Magis 'Spun' chairs and a Philippe Starck rocking chair.

It's no surprise this home's design is so successful – after all, creativity and the right amount of sensible restraint are in Rettig's blood. In 1996, she founded Mimco, launching with a series of functional bags for those who wanted to travel light and well. In the little more than a decade that Rettig was at the helm, she built the brand into a multi-million-dollar Australian success story and a phenomenal hit for high-street shoppers.



The kitchen features large-format Italian tiles, commercial-grade cooking equipment, ceramics by Gayn Hanssen Pigott and Thomas Demand's Daily #10 (2008) above the fireplace.



“THERE’S A SHARED EMPHASIS ON ADAPTABILITY AND EVOLUTION, WHETHER THAT’S IN CRAFTING A NEW HANDBAG OR TRANSFORMING A LIVING SPACE”

Metal Box (Underground Orchid) (2015) by Jim Lambie overlooks the ‘On The Rocks’ sofa by Francesco Binfaré for Edra.

In 2007, Rettig sold the company, and in 2012, launched A-Esque, a decidedly quieter luxury handbag brand, with all pieces designed from fine Italian leather in the Melbourne atelier. “I’m passionate about the experience of each bag, about a subtle and refined aesthetic that’s not loud or too obviously identifiable,” she has said. Customers are encouraged to visit the atelier to see how and where the bags are made – an experience that infuses them with more sentimentality and a personal touch that’s often missing from the Australian accessories industry. After all, a handbag is more than an object that swings off your body holding your lip balm and AirPods; it’s a signifier of the person you are (or want to be), a marker of sophistication, a cleverly folded and stitched piece of leather filled with everything you need for your day, a private vessel for whatever you want to carry.

Of how her design preferences spill across her brand, her home and her personal style, Rettig says: “There’s a shared emphasis on adaptability and evolution, whether that’s in crafting a new handbag or transforming a living space. Fashion and interiors are intertwined

expressions of creativity and lifestyle.” In all aesthetic areas of her life, Rettig seeks “balance between the tangible and intangible,” she says. “I allow ideas to evolve over time.”

As for where these design disciplines differ? “My palette and level of texture is greater in my home, as I am creating spaces that inspire family connections and experience in a diverse way,” she says, adding that the family love to enjoy time together in the eat-in kitchen or barbecuing in the garden. “My wardrobe has a different purpose in my life and is an expression of my personal taste, style and mood. My priority is aligning how I feel in my clothes with what I’m doing – I don’t enjoy discomfort, and think my fashion works best when it feels good.” How about when it comes to designing handbags? “I create pieces to desire, making it less about ‘need’ and more about an attraction to the soul, source, craftsmanship and uniqueness of what we do. I want these intangible attributes to be coupled with totally wearable pieces. While there are shared elements [across all areas of design in my life], each domain carries its distinct purpose.”

HOME

JO MALONE
Myrrh & Tonka Deluxe
Candle 600g, \$385.



A-ESQUE
bag, \$500.



ALIAS MAE
shoes, \$249.

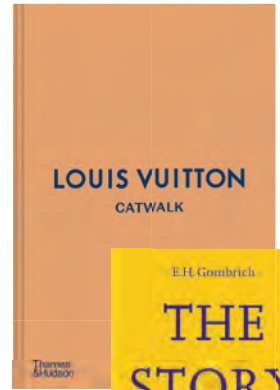


Two Magis 'Spun' chairs add
a playful touch to the gallery.



GET THE LOOK

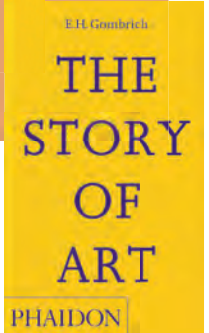
Louis Vuitton Catwalk
by Jo Ellison and Louise
Rytter, RRP[®] \$120.



BLACK
BLAZE
'Orb' Vase
\$189.



GEORG
JENSEN
'Cobra'
Pitcher,
\$290.



The Story of Art
by E.H. Gombrich,
RRP[®] \$49.95.



IITTLA
'Aalto' Vase
25.1cm,
\$379.

ROMY top,
\$230.



JOLIE & DEEN
hoop earrings,
\$49.95.



JONATHAN ADLER
Arcade Backgammon
Set, \$789.



TOM FORD
Tobacco Vanille
Eau de Parfum
50ml, \$410.



A-ESQUE
bag, \$1000.



Photography: Sevak Babakhani (still life). *RRP refers to the supplier's recommended retail price for Australian book retailers.