MEDIA RELEASE   **13 NOV 2019**

AUSTRALIA'S MOST ACCLAIMED HOSPITALITY VENUES
Eat Drink Design Awards Winners 2019

The winners of Australia's only hospitality design awards have been named, revealing the country's most exceptionally designed venues. Recognising excellence and innovation in the design of restaurants, bars, cafés, hotels, nightclubs, temporary venues and retail spaces across Australia and New Zealand, the **Eat Drink Design Awards** provide a unique insight into the zeitgeist of how and where Australians are dining and drinking.

Cassie Hansen, editor of Artichoke magazine and jury chair, explains that this year's awards highlight that in 2019, good design isn't just limited to metropolitan areas.

"From a pink-hued bar in a country town with barely over 2,000 people, to a future-focused CBD restaurant, this year's winners are very geographically diverse, indicating that in Australia, good design transcends location. It's something that has permeated out to our suburbs and our regional areas, which should be applauded," says Hansen.

The Eat Drink Design Award categories for 2019 include:

- Best Restaurant Design
- Best Cafe Design
- Best Bar Design
- Best Hotel Design
- Best Installation Design
- Best Retail Design
- Best Identity Design
- Hall of Fame

Located in the small, lakeside town of Mulwala NSW, **Blacksmith Lake Mulwala**, designed by The Stella Collective, is a 1970s Californian dreamscape that complements the area's mid-century architecture. A worthy winner of **Best Bar Design.**

Striking Melbourne diner **Di Stasio Citta**, designed by Hassell, took out **Best Restaurant Design,** whilst neighbouring Italian ice creamery, **Piccolina Collingwood** designed by Hecker Guthrie was awarded **Best Retail Design.** Both were applauded for their restrained minimalistic approach.

Port Fairy's **Drifthouse** designed by Multiplicity was commended for its use of local materials, understated luxury and adaptable communal areas taking out **Best Hotel Design.** Joint winner **The Calile Hotel** designed by Richards and Spence in Fortitude Valley, Queensland evokes a somewhat dichotomic aesthetic. The extravagant and ambitiously designed hotel is meticulously realised and transports guests to a luxe paradise.

Seemingly a simple barrel at first glance, winner of **Best Installation Design,** the aptly named **The Magic Box** designed by Liminal Objects with Van Tuil, intelligently transforms into a portable bar and showcase for Tasmanian whiskeys that can be taken anywhere in the world.

Fitzroy North café **Lagotto** (**Best Identity Design**) designed by Studio Hi Ho demonstrated seamless integration of its branded assets with the venue's interior; it's dog mascot iconography and Italian visuals exuding warmth and personality.

Further out in Melbourne's eastern suburbs, **Via Porta** designed by Studio Esteta was recognised as **Best Café Design** winner, drawing admiration for its warm, inviting atmosphere and unconventional, meticulously placed stoneware.

In recognition of its longevity and cultural significance, iconic Flinders Lane eatery **Cumulus Inc** has been inducted into **Eat Drink Design Awards Hall of Fame.** One of the city's most well-loved and popular dining destinations, **Cumulus Inc** designed by Pascale Gomes-McNabb exemplifies timelessness and resilience in an often-changeable industry.

The Eat Drink Design Awards winners were selected by a jury of industry veterans from hospitality and design professions. This year's jurors included **Besha Rodell** (restaurant critic, *New York Times*), **Nathan Toleman** (CEO and founder, The Mulberry Group), **Graham Charbonneau** (architect and co-founder, Studio-Gram), **Phillip Schemnitz** (architect, Phillip Schemnitz Architects) and **Cassie Hansen** (editor, *Artichoke*).

The winners of the Eat Drink Design Awards were announced 12 November at a cocktail event at the Metropolis in Melbourne, hosted by iconic chef, restaurateur and television personality Matt Moran. Full details of Eat Drink Design Awards are available at eat-drink-design.com and will be published in the December issue of Artichoke.

Full details of all Eat Drinks Design Award Winners included on pages 3-12.

THE AWARDS

Best Restaurant Design
Di Stasio Citta by HASSELL (Melbourne, VIC)

Photography PETER BENNETTS

JURY CITATION

Where much hospitality design these days relies on nostalgia for bygone eras, Di Stasio Citta on the edge of Melbourne's CBD looks boldly forward. As much art installation as dining room, this project is so unique that the jury posits it will be impossible to imitate. The restaurant's striking minimalism combines with modern uses of technology and a remarkable level of restraint. There is no signage on the exterior, and blank stucco walls have no switches, power points or control panels, while the bar hides all working areas. Speakers are integrated into the window frames; this is a design aesthetic that prioritizes what is not seen, and guest experience is the most important factor. For all of these reasons, the jury felt that Di Stasio Citta was a standout winner that will live on for many years to come.

Commendations
Prince Dining Room – IF Architecture (St Kilda, VIC)
Future Future – Olaver Architecture (Richmond, VIC)
Stamford Park Homestead – Brahman Perera & Jason M Jones (Rowville, VIC)
Burleigh Pavilion – Alexander &CO. (Burleigh Heads, QLD)
Tayim Restaurant + Bar – Welsh + Major Architects (The Rocks, NSW)

THE AWARDS

BEST BAR DESIGN
Blacksmith Lake Mulwala by The Stella Collective (Mulwala, NSW)

Photography LILLIE THOMPSON

JURY CITATION

There is a beautiful simplicity to the design of Blacksmith in Mulwala, New South Wales, and a sophistication that is all the more exciting given the venue's regional location. The proportions of the indoor/outdoor space are well controlled, with the palette and materials showing incredible restraint and elegance. This restraint allows the few pops of whimsy to have a greater impact: vintage-style pink patio umbrellas might get lost in a busier design, but here they evoke 1970s Southern California without devolving into cliché. There's a flexibility to the multiple spaces and configurations that is quite clever, and the designers specifically worked to create a plan that might easily expand as the business grows. It is especially impressive that Mulwala's pre-existing mid-century buildings were taken into consideration – the project is designed to blend in with its neighbours while simultaneously providing the town with something new and fresh.

Commendations
Hotel Rose Bay – Richards Stanisich (Rose Bay, NSW)
Locura – Pattern Studio (Byron Bay, NSW)
Paloma Bar & Pantry – Claire Kneebone (Adelaide, SA)

THE AWARDS

Best Café Design
Via Porta by Studio Esteta (Mont Albert, VIC)

Photography SEAN FENNESSY

JURY CITATION

There are a lot of bold choices in the design of Via Porta, a cafe and deli in Mont Albert, an eastern suburb of Melbourne, and yet the result is a space that is inviting above all else. "It's the kind of place you could really settle into," one juror said. Meant to evoke the narrow alleyways of Italy, the floor is paved in stone offcuts procured from various suppliers and painstakingly fitted to create a unique and textured warmth. The sandy stones set the tone for the space's lovely earth-hued palette, creating a feel that is tactile and intimate. There are materials employed here that are uncommon in contemporary interior design, such as the thick glass used for a large communal tabletop at the front of the room. The flow from the dining room to the retail area to the counter encourages interaction with the space, and allows customers to engage with the business in a multitude of ways.

Commendations
Lobbs Café – Techne Architecture + Interior Design (Brunswick, VIC)
Saint Dreux – Arkhe Tekhne (Melbourne, VIC)

THE AWARDS

Best Hotel Design (Joint Winner)
Drifthouse by Multiplicity (Port Fairy, VIC)

Photography MARTINA GEMMOLA

JURY CITATION

A small boutique hotel in Victoria's Port Fairy, Drift House's design impressed the jurors with its intimacy, its emphasis on pared-down, natural materials and its striking sense of place. Encompassing a double-storey Victorian bluestone house, an adjacent single-storey Edwardian home, and a newly built garden pavilion and reception centre, the project uses reclaimed wood and stone from a local quarry to create a subtle sense of luxury that also reflects the town's hardscrabble history. Communal spaces are cleverly designed to be adaptable, transforming from dining room to lounge area to event space. These spaces invite a sense of home and comradery that's rare in any hotel setting, encouraging guests to intermingle or retreat to the secluded privacy of their rooms as they see fit. This was one of the outstanding regional projects we saw this year, and we hope its marked ambition is a harbinger of things to come from Australia's smaller communities.

Commendation
United Places Botanic Gardens – Carr (South Yarra, VIC)

Major Partner

CHANDON

Supporting Partners

Latitude **ownworld** **Roca**

Organizer

AM
architecturemedia

THE AWARDS

Best Hotel Design (Joint Winner)
The Calile Hotel by Richards and Spence (Fortitude Valley, QLD)

Photography SEAN FENNESSY

JURY CITATION

The Calile Hotel in Brisbane's Fortitude Valley is a prime example of a large budget put to fantastic use. The design works to conjure an impressive sense of luxe escapism, creating a resort atmosphere despite its intensely urban location. Every space is well-considered, both materially and functionally, allowing an effortless flow between public, semi-private and private spaces. Its white brick, stone and expressed concrete structure and restrained colour palette is unique and striking enough that it already has a sense of the iconic. The hotel is inviting to the public while maintaining the required sense of exclusivity for registered guests, adding remarkable value to the broader neighbourhood and city. The attention to even the smallest detail – particularly on such a large and ambitious project – is wildly impressive. The jury believes it is this detail-oriented thinking, along with the Calile's memorable aesthetic, that makes this an internationally significant project.

Commendation
United Places Botanic Gardens – Carr (South Yarra, VIC)

THE AWARDS

Best Identity Design
Lagotto by Studio Hi Ho (Fitzroy North, VIC)

Photography by JOSH ROBENSTONE, styling by SOPHIE PANTON

JURY CITATION

The illustrations, artwork and photography employed by Lagotto, an all-day eatery in Melbourne's Fitzroy North, is both playful and stylish, and gives the customer a sense of the type of hospitality on offer. The venue's name – which was part of the brief taken on by the identity design team – is in reference to the Lagotto Romagnolo, an Italian breed of waterdog often used to hunt truffles. That reference is reflected in an illustrated dog that acts as the restaurant's mascot, appearing on coasters, business cards and menus – an unusual but highly effective marketing tool that serves to distinguish the business and give it a sense of warmth and personality. The brand designers worked closely with the interior designers and took inspiration from the venue's classic Italian feel, and the jury was able to sense that seamless collaboration in the materials submitted.

Commendation
Via Porta Branding – Everyday Ambitions (Mont Albert, VIC)

THE AWARDS

Best Installation Design
The Magic Box by Liminal Objects with Van Tuil (Fabricated in Hobart, TAS)

Photography by PETER WHYTE

JURY CITATION

Designed as a portable bar and showcase for Tasmanian whiskeys, the Magic Box thrilled the jury with its innovation: the project challenges the very notion of what we might consider a "space." On first look, the Magic Box appears to be an intricately designed barrel, but it unfolds to become a bar, a product display unit and a slice of Tasmania that can be transported to any place in the world. Designed with outward-swinging "petals," the box can be configured to fit a number of different spaces and types of events. Tasmanian oak has been used, and the native Tasmanian fagus leaf has been etched onto the interior display trays to further express the craftsmanship and traditions of the island state. The jury was impressed with the extremely thoughtful attention to detail that went into the project, as well as its sense of place and clever portability that allows that place to be experienced anywhere.
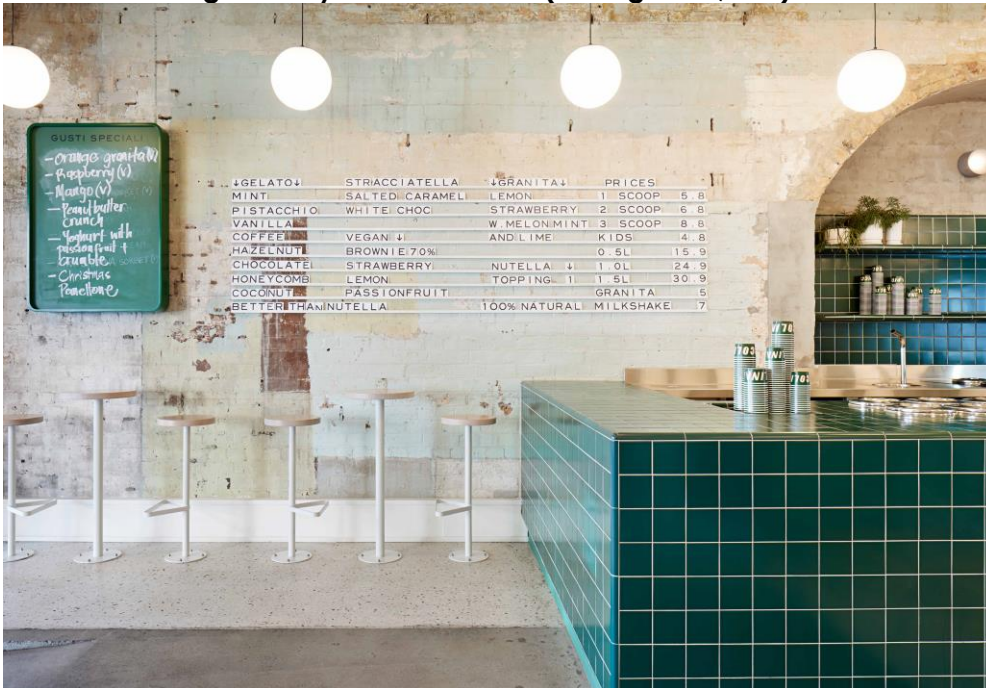
THE AWARDS

Best Retail Design
Piccolina Collingwood by Hecker Guthrie (Collingwood, VIC)

Photography by SHANNON MCGRATH

JURY CITATION

The Collingwood outpost of popular gelato shop Piccolina showcases an approach that makes wonderful use of the raw materials with which the designers were presented. Elements of the historic building were defining factors for the overall design of the project: original interior brickwork was exposed, as well as layers of light green, cream and brown paint, which became the inspiration for the colour palette of the shop. Original terrazzo floors and a pressed metal ceiling were also restored, giving the space an authentic vintage feel, while clean lines in the gelato counter, seating and signage modernize the space. The result is understated but beautiful, and evokes Southern Italy – a specific request of the client – without blunt literal interpretation. As a retail space, the shop expresses an appropriately stylish sense of fun, in perfect alignment with the product being sold.

Commendations
Via Porta – Studio Esteta (Mont Albert, VIC)
Church Street Butcher – Ewert Leaf Pty Ltd (Brighton, VIC)

Major Partner
CHANDON

Supporting Partners
Latitude   ownworld   Roca

Organizer
AA architecturemedia

THE AWARDS

Hall of Fame
Cumulus Inc by Pascale Gomes-McNabb (Melbourne, VIC)

Photography by PETER BENNETTS

JURY CITATION (Reflection by Besha Rodell, on behalf of the jury)

Surpassing revolutionary design and highly conceptual branding, the ingredient that most often makes a restaurant successful and even iconic is the creation of a space in which the owner themselves would want to spend time in. That was the case with Cumulus Inc when it opened in 2008 in an airy industrial space on Melbourne's Flinders Lane that was formerly an art gallery.

Both designer Pascale Gomes-McNabb and chef Andrew McConnell say that the main inspiration for Cumulus Inc's design was a space that fit the style of hospitality on offer. And that hospitality was based on their own longing for, as Gomes-McNabb puts it, a place that could be "anything to any person at any time."

"We wanted to create somewhere that we wanted to go," she says. "And that, basically, was somewhere where we could have anything we wanted at any time of day."

It was a project that almost didn't happen. McConnell and Gomes-McNabb, who were married at the time, were deep in the throes of wrestling Cutler & Co to life in Fitzroy. Gomes-McNabb came

-continues-

across the Flinders Lane space while purchasing a print from Arc One, the gallery that occupied the building. The owners told her they were thinking of putting a cafe in the space, and asked if she and McConnell would be interested.

At first they said no, thinking themselves in too deep with Cutler & Co to take on another project. But Gomes McNabb says, "I could not stop thinking about it. I eventually said, 'We can't not do it.'"

McConnell was convinced, in no small part thanks to the space itself. "Those huge, north-facing industrial windows… it was just a beautiful room to be in," he said. "And it lent itself to being a great daytime restaurant."

At that time, the idea of an all-day restaurant built on fine dining principles was fairly revolutionary in Melbourne. And the design was integral to that concept working. "The success of the design is that it understood and spoke to the offering," McConnell says.

The configuration was key: the twin bars, one a classic bar and one facing an open kitchen; the banquette seating and communal tables. Tables can be configured in a number of ways, to suit different services and times of day.

Gomes-McNabb says, "It used to be a warehouse, and I really wanted to keep that sense of spaciousness and openness." That meant not adding too much adornment, while simultaneously creating a sense of space that would feel convivial and "not too vast."

McConnell says that many of the things that make Cumulus Inc work so well are subliminal rather than obtuse. "It's the accessibility that allows the restaurant to have a certain pace. The spacing of the tables is slightly more generous, it gives people enough room to move." That allows, he says, for that ineffable but magical quality – that when you step into the right kind of restaurant, it delivers a crackling energy. Or, as McConnell puts it, "making it hum."

Aside from some minor changes in lighting and surfaces in 2018 that McConnell describes as "a subtle uplift" – done primarily to replace worn surfaces and outmoded technology – Cumulus Inc looks much the way it did when it opened eleven years ago. And it still feels as fresh and vital as ever.

"We wanted to make a classic place, we wanted it to last twenty years or more," Gomes-McNabb says. "We were looking at longevity."

For further media information please contact HotHouse Media & Events (03) 9682 0222

Adam Valentine	e: **adam@hhme.com.au**	**m: 0411 302 769**
John Flower	e: **john@hhme.com.au**	**m: 0414 778 277**
Naomi Trumm	e: **naomi@hhme.com.au**	**m: 0411 378 471**

-ENDS-

Major Partner   Supporting Partners   Organizer

CHANDON   Latitude   ownworld   Roca   AA architecturemedia