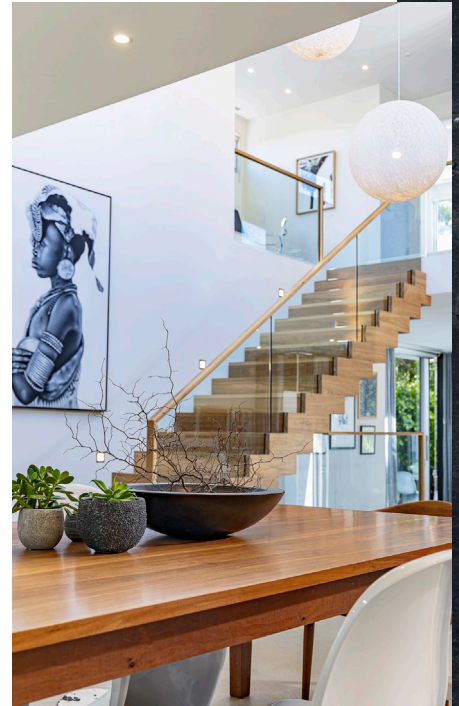




The Brighton Book



Welcome

Thanks for picking up our Insiders' Guide to Living in Brighton.

It's no secret that Brighton is one of Melbourne's most desirable suburbs to reside in. From the long stretches of inviting sandy beaches to its exclusive schools and prestigious real estate, whether you are a growing family, downsizing or just about any other buyer looking for the ideal lifestyle, Brighton ticks all the boxes.

No wonder you're thinking of moving here!

But where do you start?

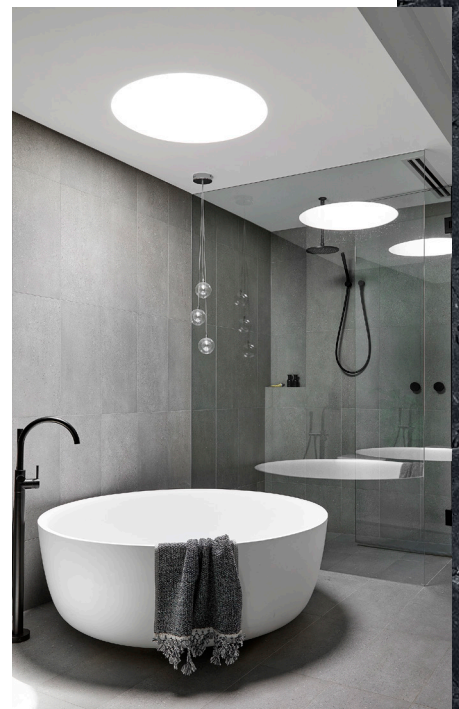
This book aims to give you a personal tour of what it is like to live and play in this wonderful bayside beauty.

We have curated a series of interviews and features with some of Brighton's favourites and familiars to help you learn some more.

So, dive in, enjoy and imagine yourself immersed in all that Brighton has to offer.



Joel Fredman
FREDMAN PROPERTY GROUP



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How to Style Your Dream Home and Find Your Unique Sense of Style

Buying a home in Brighton is about long-term living. So, how do you create a spectacular space that looks its best while retaining your personal touches?

Buying a house is all about the practical elements. You probably have a solid idea of what location, size and structure suit you best, and you will take into consideration the proximity of your new house to your extended family, schools, local amenities and the CBD.

But to turn a house into a home, you must switch your mode of thinking from “**where** do I want to live?” to “**how** do I want to live?”

Interior decorating can be a tricky business and no one understands the styling struggles of homebuyers better than Louise Georgeson, owner of Living by Design.

Louise has styled some of Brighton’s most exquisite properties for a range of clients. No matter the property, lifestyle or vision, Louise knows how to capture and reflect the unique taste of her clients to help them turn a house into their home.

We sat down with Louise to find out how you can transform the intimidation of styling your new home into a much more exciting and satisfying inspirational pursuit.

Buying a new home is a monumental and joyous experience, signalling a transition into a new stage of life.

However, this transition can leave you in the deep end when it comes to styling.

Louise has observed over time that a lot of buyers feel overwhelmed or doubt themselves as they begin thinking about decorating.

“The first step is to break the elephant down. You’ve got the house, you’ve got the structure. So, start with the framework—the overall look, tone and feel you’re going for. Are you drawn to warm timber floors and a homey feel? Or do you want a contemporary concrete modern look? Once you establish the tone and the framework, everything else will fall into place.”

Going with your intuition will help you build the foundation for interior design and styling your dream home, so it’s vital to ask a lot of questions.

But these are important as they are the elements that bring your vision together and complement your long-lead items.

Louise also says to keep a flexible outlook when buying a home. Many families have recently had to create a working-from-home office or study spaces for the kids, which was not a consideration when they moved in.

“You’ve got to think about how you want to live, which will change with time. What will work in five to ten years’ time? It’s easier to change the inside of a house instead of selling and buying again, so consider what can be changed.”

When it comes to finding inspiration, Louise suggests absorbing as much as you can.

“You have access to a lot of resources - Pinterest, the internet, magazines or even renovation shows like ‘The Block’. Pull as many images together as you are drawn to but don’t overthink it. It doesn’t matter if it’s by room or area, just capture what speaks to you. Then you can sit down and visually interrogate your images, which will help you discover what you are looking for.”

Interior design is all about coming up with concepts and ideas that get you excited without being swept away by trends.

“What’s in now will be out in six months’ time. You have to be careful following current trends. So, if you want to follow trends, ask yourself: what are the colours and textures of now? Then you can source smaller pieces like pillows and throws to include these trends without re-arranging the entire house to that scheme.”

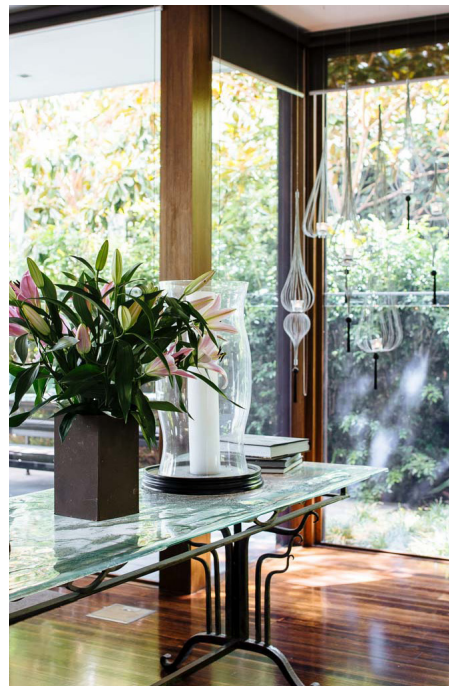
Ultimately, Louise feels you need to make sure you create a space you are comfortable in, which requires being honest with yourself.

Styling is very subjective—there is no right or wrong.

“Do it the way you want to do it, spend the money you want to spend, whether it’s expensive or inexpensive but create something that is beautiful and relevant to who you are and your life.”

Whether you decide to style your new home on your own or collaborate with an interior designer like Louise, you will be embarking on a deeply personal, emotional journey.

So, be open to new ideas, honest with what you are trying to create and embrace your unique sense of style. That is the true secret to turning your house into a home.



Finding Harmony Between Design & Your Lifestyle

From charming period homes to sleek contemporary designs, Brighton is well-known for its eclectic mix of architectural styles. And with this comes a range of lifestyles, so finding your new home is all about finding a design that seamlessly integrates with the way you live.

Acclaimed international architect Roger Borland - Director of Borland Architecture and the man behind some of Brighton's most dazzling residential designs - opens up about the secrets to finding the perfect harmony between design and lifestyle.

Your vision is to create homes that are places of peace and comfort. You don't view architecture as just the facade of a home or how it feels, but rather how the design reflects and supports a particular lifestyle. How does architecture transform a building into a special home?

RB : Your home isn't just a place to sleep at night, it's an extension of yourself. So, your home needs to fulfil you in a meaningful way. Designing a home is all about creating a sense of place and identity through a personal touch that makes you feel at home and an individual.

A strong portion of this comes down to crafting a home that meets your needs on a functional level, how your family moves through the spaces. But it's also about emotional wellbeing and adaptability. The flexibility of the space is really important and a home should be able to adapt from one setting to another.



Homebuyers have different tastes and styles when it comes to architecture. What are some things they should look out for to help them find that adaptability in a new home?

RB: If you are looking at buying a period home, for example, you will likely find some original features that can add to its sense of identity, but that also give it character—something you can build upon. Or, if you are after something more modern, you want to make sure it has enough character for you to add your personal touch.

Think of the house as a canvas. If the canvas is too plain, it doesn't give you a stepping-stone to add something unique. The same goes for edgier designs. If the canvas is too loud it becomes a museum in itself, which makes it difficult to work with. Your house should adapt to you and your lifestyle, not the other way round. That's why it always comes back to flexibility.

So, if the flexibility of a home is tied to lifestyle, how do you determine the lifestyle of a family who is designing their own home?

RB: I always start by asking about family settings. Who's going to live in the home? How is it likely to change? I aim to get a sense of who they'll be in five, 10 or 20 years' time. You have to envisage how their lives will adapt and change, and if the spaces they're purchasing will be able to manage that transition. So, it's not just about what you need now, but how your home will change in the future.

What are some of the common trends you've seen in the last few years?

RB: A big functional trend at the moment is work-at-home and study spaces, which has come out of COVID. People have been finding every corner possible to set up a study desk in their home that's private enough to escape the hustle and bustle of the family.

Stylistically, we don't focus on trends too much. We go for timeless designs to increase the longevity and flexibility of the family lifestyle.



What sustainable trends have you noticed? How is sustainability shaping architecture?

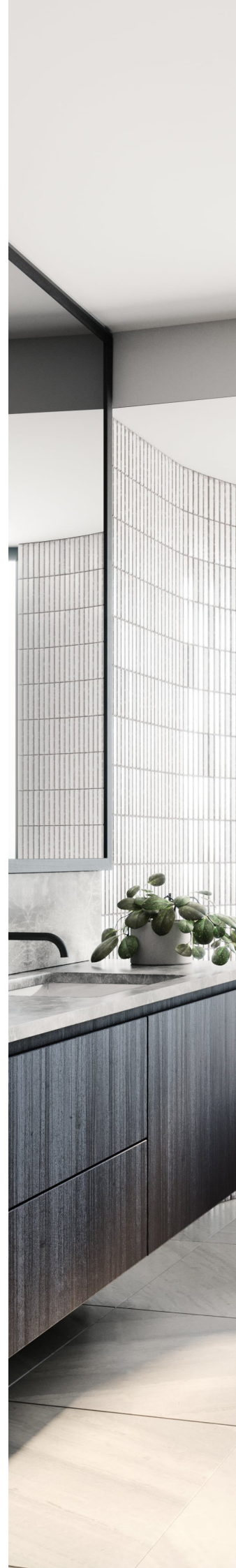
RB: There has been a bigger focus on energy and how energy supply comes into the home. Gas is being phased out, so there's going to be more focus on how a home can be powered by pure electricity. Solar panels have also become more popular as technology improves, which is helping to manage spikes in energy costs.

You can even purchase part of a solar farm now to power your home with green energy. I expect this is where solar panels are heading—purchasing from a solar farm rather than installing the panels on your building. Solar farms provide flexibility, too, as you can buy more energy over time as your needs change so that you aren't built into the infrastructure.

Finally, do you have any advice for homebuyers looking to get more value out of their purchase?

RB: When buying a home, you should consider how you can add value over time. If you wanted to install solar panels, for instance, orientation is important: having a north-facing rear yard will ensure you get maximum solar gain.

Australian homes have old laundry and toilet spaces that aren't compatible with a modern lifestyle, so think about demolishing old facilities and creating a connection into the living spaces or even adding a second storey to the home. It's all about creating a seamless integration between how the home works and how it feels.





WITH ROGER BORLAND, BORLAND ARCHITECTURE





Wolseley House

23 Wolseley Grove, Brighton

An extravagant family home for a comfortable and settled lifestyle.

4 bedrooms, 5 bathrooms, 2 garage spots

Built by architect Nick McKimm, owner of residential design practice mckimm, Wolseley was created to be the forever family home.

Full of texture, this multi-zone home revels in a natural flow. With distinct zones for children and parents, this enormous property lends itself perfectly to both entertaining and functional family living.

From outside-in, Wolseley was superbly designed to enrich the connection between spaces and features. Built with concrete, timber and steel, Wolseley embraces a sense of rawness that provides optimal weather protection all year-round. From earthy tones to wooden textures, every element of this outstanding modern residence reflects McKimm's attention to detail that makes his properties so sought after.

With all four bedrooms overlooking the gorgeous pool, Wolseley's panoramic luxury is breathtaking at every turn.

Featuring a half tennis court, family-sized pool, sunken courtyard and a showstopping basement living area with cinema room, lounge and kitchen, the latter presents as a home within a home.



16 Fourth Street, Black Rock

As the only McKimm build in the area, this high-impact property is one of a kind.

3 Bedrooms, 2 Bathrooms, 3 Garage Spots

The beautifully manicured landscaping out front creates a striking contrast with a concrete facade that wraps around the building. The front opens to a clear view of the backyard pool, creating an immediate sense of spaciousness and flow. The concrete finish continues down the hallway, with large windows that invite plenty of natural light and eventually giving way to an impressive view of the backyard.

The natural L-shaped swimming pool is one of the property's most coveted charms. A lily pad-filled fishpond leading to the swimming pool is divided by a covered alfresco area, creating an irresistible entertaining space fitted with a state-of-the-art BBQ.

Inside the home, you will find spacious, airy rooms laid with large tiles to continue the concrete feel. Abundant greenery offers a natural touch, while the hand-picked fixtures and black concrete finishes give the home a resort-style luxuriousness you will struggle to find anywhere else.

Built in 2018, this remarkable property was designed with warmth in mind and built to accommodate either stylish families or downsizers.

Brighton Food & Eating

Brighton's vibrant cafe scene is loved by locals and tourists alike. With plenty of places to try and no shortage of freshly made coffee, you are always spoilt for choice.

So, where do you start?

We've handpicked some of Brighton's best eateries that we feel embody the true spirit of the suburb : delicious, quality food in a friendly atmosphere fit for any occasion.

Zeppelin Cafe

368 Bay Street, Brighton, Melbourne

Part boutique patisserie, part classic Aussie cafe, Zeppelin has mastered the art of cafe dining.

Beginning as a standalone artisan bakery, owner Terry has transformed Zeppelin into one of Brighton's local gems, offering some of Melbourne's best breakfast dishes.

That isn't the only notable transformation. Terry started his career in the corporate world, but a passion for baking led him to Zeppelin, and this is evident across the menu. Every dish feels inspired and the pastries are baked to perfection.

The variety of freshly baked goods range from rustic sourdough loaves and flaky croissants through to delicious crowd favourites—who can say no to a brownie or slice of banana bread?!

Brunch dishes are served in generous portions, made with love, and there is plenty to choose from: try the classic Reuben Benedict or the contemporary Zucchini Ensemble.

Whichever way you go, Zeppelin is a great place to try something new or find comfort in old favourites.

So, if you're looking to get a takeaway coffee and pastry before heading to the beach or want to catch up with friends in a casual dining environment, Zeppelin will make you feel at home. Their attentive staff and the venue's warm atmosphere give Zeppelin a welcoming vibe that will keep you coming back for more of their mouth-watering selections.



St. Martin's Cafe

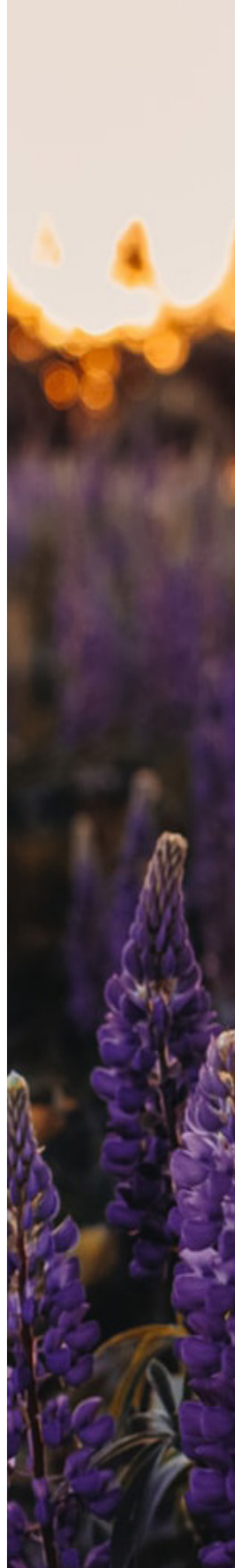
116 Martin Street, Brighton

Brighton has plenty of cafes to choose from, but it's St. Martin's focus on creating food with a difference that makes it one of the standout spots in the suburb.

Owners Jim and Mary-Jane have created a spacious modern cafe with ample indoor and outdoor dining that creates a buzzing atmosphere perfect for intimate catch-ups or larger group meals.

Located at the boundary of Gardenvale's shopping strip, this bustling cafe serves up refined and diverse impeccably made breakfast and lunch dishes. Try a fresh twist to the Big Breakie (complete with oyster blade steak, chilli sausage and potato gratin) or dive into something sweet like their delectable Vanilla Panna Cotta. Or, if you're looking for something on the green side, their Nourish Bowl is a must-try vegan dish packed with flavour.

With a menu built for variety, a service second to none and an extensive beverage menu, it's no wonder St. Martin's is one of Brighton's most popular cafes.





Sons of Mary

14 Spink St, Brighton

Brothers Tim and Matthew Smith named their cafe-restaurant after their mother, who lives close by.

And while the venue has a spacious warehouse feel, the atmosphere and food make you feel right at home.

Sons of Mary's biggest point of difference is their offering: you're welcome to dine here for breakfast, lunch or dinner. Being able to arrive at any time of the day adds to the charm: Sons of Mary is a reliable option for fabulous food and friendly service.

Even the design is built for year-round comfort. The front windows open onto the street over summer, while the fireplace and heated alfresco area keep you warm through winter.

The welcoming social atmosphere pairs well with their menu, which is committed to using quality local produce. The breakfast menu is balanced with plenty of vegetarian and vegan options to choose from, while the lunch menu is extensive. You can opt for a burger or pasta for one, or share one of their delicious flatbreads with friends. And the dinner menu offers a nuanced tapas selection alongside a scrumptious selection of larger mains.

Sons of Mary has created a well-rounded menu that understands food is a social experience. This is an experience you don't want to miss.

A Neighbourhood Gem Providing an Authentic Italian Experience

Freshly made woodfired pizzas, authentic Italian dishes and exquisite wines to match. Cucina & Co. was named Best Pizza Restaurant in Victoria 2017 for good reason.

Owner Peter Aloï is a Brighton local who saw an opportunity to create an authentic Italian dining experience with a family-friendly touch. Best known for their woodfired pizzas, Cucina & Co is one of Brighton's most popular dining spots. We sat down with Peter to learn more about his story, his food and how he has brought a little bit of Italy to Brighton.

What's the story behind Cucina & Co?

PA: I've been in hospitality for 28 years and owned quite a few restaurants. The main one was Brock Arcade, a cafe-restaurant I ran for 24 years.

With Cucina & Co, I wanted to create an authentic Italian dining experience in Brighton because there is nothing else like it in the area. I was confident that it would be successful because of the way we set it up, which is focused on quality. My vision was based on providing really good pizza and a range of Italian/Sicilian food. Thankfully, it was an instant success. Quality is our major drawcard—we provide fresh produce and source most of our products from Italy because they aren't available here. We are about to hit five years in business in February 2021.

Why did you choose to open your restaurant in Brighton?

PA: We did a fair bit of research of what was around. We thought there was a niche market to fill and wanted to have a focus on quality. Cucina & Co is a standalone restaurant, not a franchise. So, our product has to speak for itself. That's why we are focused on quality and service.



Are you a Brighton local? What draws people to the area?

PA: I grew up in the area and live on Bay St. I arrived here from Italy and my very first job was a hairdresser by trade. But running a restaurant runs in the business—my uncle was one of the top chefs in Italy. So, I've come back to my roots.

And what is it about Brighton that you love so much?

PA: It's a fairly stable market and filled with really lovely people. The clientele is discerning and if you do the right thing, they'll back you up. During the lockdown, we were doing takeaway and were welcomed with a lot of support from the community. The loyalty and community spirit helped us to keep going without closing.

We have a lot of loyal customers who visit regularly, and because we are a family restaurant, we open at 5 pm so families can have a leisurely early dinner with their kids.

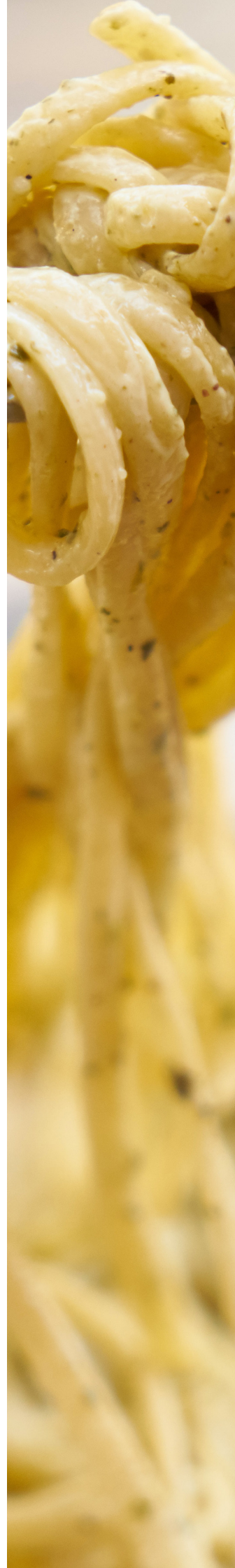
Your restaurant caters to everyone—you can go there for a date, catch up with friends or have a family meal. How have you created that friendly, social atmosphere?

PA: We created the atmosphere by being a little bit different than others. We have created an arty, colourful restaurant. It's a busy atmosphere with a relaxed vibe. We use a woodfire oven for our pizzas. We have background music to create a bit of ambience. It's all about creating that authentic Italian experience.

What are some of your signature dishes?

PA: Our Veal Cotoletta (veal schnitzel) is a standout. Our Pasta al Forno is also popular—a dish made of baked pasta, beef ragu, peas, smoked caciocavallo, egg, basil and Grana Padano. We also have 22 pizzas on the menu, with our Parma pizza being one of the most popular because of the quality prosciutto.

We make homemade pasta that's freshly made and our woodfire oven can cook a pizza in 90 seconds. Our pizza is made fresh but our dough proves for 72 hours, which is why it's such good quality.



An authentic Italian dining experience wouldn't be complete without a nice glass of wine. What selection do you offer?

PA: We have a very good wine list—it's not cheap but not expensive, and again there is a focus on quality. We have 22 wines on the wine list. And they are strictly Italian wines to keep the theme going of good Italian food. We also offer some cocktails, beers and Italian soft drinks. We try to cater to everyone.

Finally, how does Cucina & Co contribute to the Brighton community?

PA: Being a close-knit community, people in Brighton tend to stay within their bubble. So, we really make sure that we look after the locals and we try and support them. We support local schools with fundraisers and provide vouchers.

Cucina & Co is open Mon-Fri 5 pm-10 pm and Sunday 12 pm-10 pm. Book online or over the phone.

Cucina & Co

325 New Street
Brighton 3186 VIC

(03) 9530 5324
<https://cucinaandco.com.au/>



Aromi : Fine Dining for Everyone

Simple dishes made with care and precision are the strong point of this neighbourhood gem, but it's the welcoming atmosphere that creates a distinct presence in the Brighton community.

Fine dining is all about pleasing the senses, so it's fitting that Aromi's name was inspired by the aromatic herbs that take centre stage in their dishes.

Even their signature lavender cocktail is aromatic, made with fresh lavender syrup.

Simplicity underpins the vision of Aromi but attention to detail is found in every element, adding a layer of complexity that has created a loyal following of diners since the restaurant opened in 2018.

As a 40-seater restaurant, Aromi offers an intimate setting. But owner Johan Durbas has intentionally pivoted away from classic fine-dining exclusivity to create a friendly atmosphere that welcomes all patrons.

Brighton's residents appreciate flexibility, so whether it's an after-work cocktail and antipasti platter, a casual weeknight pasta or a special five-course meal, Aromi's doors are always open to those seeking a comforting taste of luxury.

The light and airy dining area adorned with a wall of foliage is a gentle nod to the concept behind Aromi's name.

With each dish designed to reflect a specific region of Italy, every selection is bursting with flavour and cooked to perfection. And that's why Aromi is so popular with locals because they intentionally avoid going over the top, instead focussing on creating fresh food with an eye on quality. The technique and preparation behind the menu are the reason they receive glowing feedback day in, day out.

