



Julie and her singer-songwriter daughter Isabella (Izzi) celebrate meals and moments shared in their family's Sydney kitchen

INTERVIEW: ELIZA CHARE, HAIR & MAKEUP: MICHELLE COX, USING GIORGIO ARMANI BEAUTY FROM SEPHORA, SACHAJUAN & GHD



Julie Manfredi Hughes
Restaurateur//interior designer

Julie's background in hospitality turned out to be her secret weapon when she created her ultimate home kitchen. It's designed to host both rowdy indoor/outdoor dinners and civilised champagne breakfasts with her family. Here, she and Izzi talk us through what they love about it.

You were saying you have brought some of the elements of hospitality from your previous experience in working kitchens and fine dining. Which made it into your home kitchen?

J Well, I suppose that zoning is a big part of that. Understanding how the kitchen works, how the work flows, how you organise the space. So, there's that element, but there's also how I use fixtures and finishes. The use of tiles is definitely brought in from hospitality, and putting the tiles behind the bar and on the splashback, which is a little against the trend these days because very new kitchens use of lots marble everywhere and the same materials across the whole space. Mixing things up and creating a sort of layered materiality is very much a hospitality thing.

PHOTOGRAPHY **ALANA LANDSBERRY** STYLING **NONCI NYONI**



Which element of the kitchen is used most?

I The bar. We usually have a phone charger there and plonk our stuff down and sit. Mum often has antipasto going or a little jug of fresh orange juice if we come around in the morning, or some champagne actually. That's where we pour it [laughs].

J This section of the kitchen works as a bar as well, so the wine fridge is in the butler's pantry, with the glass washer and glasses.

I like that you can see all the appliances because there is a real movement to hide everything behind cabinetry.

J I really like showing the appliances. It creates the sense of a factory at the centre of the home... like an engine room.

Speaking of engine rooms, tell me about your choice of oven.

J In this case, I chose two ArtLine Series ovens by Miele because they're good quality and affordable. They brought an element of that cool grey into the space and one has no handles. I liked the way they just fitted seamlessly.

How do you open it if there's no handle?

J It's electronic.

Tell me about the tapware.

J The tap at the sink is a Vola KV1, a classic tap that was designed in the 1950s. It's stainless steel and fully swivels. You can clean the whole sink out with it because of the swivel on the nozzle. The other one is a spray, part of that Vola series. Then there's a Zip tap at the sink, for sparkling, boiling and chilled water. It's very convenient and another thing that came from hospitality into residential kitchen design.

How old is the kitchen?

J I designed it about three years ago, and when I specified porcelain to the kitchen-cabinetry guys, they'd never heard of porcelain benchtops. Now they're everywhere!

What's your cooking culture?

J Izzi and I mainly cook together for Christmas events.

I It's a lot easier in this kitchen than the old one. This design has doors out to the barbecue, so we can have a whole assembly line. Last Christmas, we did the prawns out there and Mum and I did the lobsters in here. It really works as a family kitchen; when we have breakfast here, we've got someone on pancakes, someone on eggs, someone else on bacon and we can all fit in.

Who's on the champagne?

I We're already drinking the champagne by that stage.

The Mumm is usually poured as we arrive, if not just before!

What sort of glasses do you have?

I I have classic Marie Antoinette coupes at home, which I love.

J I'm a big fan of Riedel Voluce glasses – they're my favourite.

Is your food style Italian-driven?

J Yes, definitely, and it's always social, interactive...

I It's comfort food, but in that refined Manfredi way. **10**

See Julie's design work at decorjmh.com



ON FRONT COUNTER (top right)

GH Mumm Cordon Rouge Brut NV champagne, \$79.99, Dan Murphy's. Wedgwood 'Sequin Champagne Saucer' pair, \$199, Myer. Theo timber paddle, \$69.95, and Hotham dip bowls, from \$14.95 each, Country Road.

ON BACK COUNTER (above)

GH Mumm Cordon Rouge Brut NV champagne, \$79.99, Dan Murphy's. Treble Soft Breeze art print (behind bottles) by Chanel Sohler, \$195, Palette By Jono Fleming.

ON STOVE COUNTER (opposite)

Uma teak chopping board, \$69, and Odette Bowl, \$149 for low, McMullin & Co. Theo round timber platter, \$129 for large, and Dana napkin pack, \$49.95, Country Road. Tuscan Farmhouse print by Rachel Stevens, \$195, Palette By Jono Fleming.

ON DINING TABLE (previous pages)

Adtactus sculpture by Emily Hamann, \$2000, Curatorial + Co. Nigel fruit bowl, \$129, McMullin & Co.



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