

Practical MAGIC

FUNCTIONALITY WAS THE TOP PRIORITY FOR THIS STYLISH SPACE

Words and styling TAHN SCOON Photography JOHN DOWNS

When wellness coach Josipa and her husband David bought a rundown Queenslander in riverside Brisbane, the entire redesign centred around the kitchen. “Between testing recipes for clients and feeding our three teenage boys, I’m always in the kitchen. I even have an office in the pantry!” says Josipa.

Having worked with her builder brother Ante Mudnic on seven previous properties, Josipa knew exactly what she wanted. “We’ve got it down to a bit of a formula,” she says. “We didn’t engage a kitchen designer, I simply did a walk-through with my cabinetmaker, and he was able to draw it up.”

The centrepiece of the design is the impressive 2.2 x 2.4-metre marble-topped island, paired with a brass chandelier above. “The island benchtop was supposed to be a charcoal colour, but a miscommunication meant it ended up white, which I think I now prefer,” says Josipa.

Adding skylights above the island and sliding stackers looking out over the pool was a must for drawing light into the south-facing space. They wanted a square skylight, but rather than paying for a custom piece, they installed two off-the-shelf rectangle units side-by-side for a fraction of the cost. “Natural light can’t be underestimated; it makes working in the kitchen so much more enjoyable,” says Josipa.

GET THE LOOK



From left: Belmont bar stool, \$349, Life Interiors. Composite-stone surface in Empira White, from \$700/sqm, Caesarstone. Industrial wall sconce, \$92.51, Beautiful Halo. Kethy ‘HT017 Industrial’ cabinet handle, \$18.18, Style Finish Doorware. Scalloped bowl, \$29.95, Wen & Ware Living. Ridge footed platter, \$75, GlobeWest.



Shelf love
TIMBER BOXES FROM KMART KEEP THE PANTRY’S OPEN SHELVES TIDY. “THEY’RE GROUPED INTO CATEGORIES, SUCH AS SNACKS OR BAKING, SO EVERYTHING IS EASY TO FIND,” SAYS JOSIPA. THE SUBWAY TILES WERE LEFT OVER FROM THE BATHROOM RENOVATION.

Design tip

“Consider including an office nook in your pantry,” says Josipa. “Whether you work from home or just run a busy household, it means you can keep admin all in one place, check emails while you’re cooking or look up recipes on the run.” To keep the space clutter-free, include plenty of closed storage.

Source book Builder: Ante Mudnic, A. Mudnic Development, 0404 853 689, mudnic.com.au **Cabinetmaker:** Wayne Nipperess Custom Built Kitchens, 0411 661 411, custombuiltkitchens.com.au.

“I ALWAYS DESIGN BENCHTOPS AT 950MM. THAT’S A *little higher than normal* BUT IT’S BETTER FOR YOUR BACK” JOSIPA, HOMEOWNER

Fine details

ELEGANT ‘NIXON’ STOOLS FROM GLOBEWEST WORK BEAUTIFULLY WITH THE WHITE-ON-WHITE KITCHEN. SHAKER-STYLE CABINETRY IS 2-PAC RESENE BARELY THERE AND THE BENCHTOPS ARE LIGHTLY VEINED CARRARA MARBLE FROM OUTDOOR STONE CENTRE. THE FINISHING TOUCHES INCLUDE MARBLE PLATTERS FROM GLOBEWEST, A JIGSAW BOARD FROM THE CREATIVE COLLECTIVE AND ‘GENTLE WAVE’ BOWLS BY NIKKI SHARP FOR TAHN INTERIORS.

Finishing touches

THE CABINETRY HANDLES AND KNOBS, WHICH ARE ALL FINISHED IN DARK PEWTER, ARE FROM BAUER’S HARDWARE COLLECTIONS. ‘LORIS’ HANDLES AND ‘TERRY’ KNOBS WERE SELECTED FOR THE MAIN KITCHEN, WITH ‘MARGUERITE’ PULLS FOR THE PANTRY. THE FLOORING IS IN PASTEL, AN ENGINEERED-OAK PRODUCT FROM COSWICK.



Action station

THE ISLAND WAS DESIGNED TO BE A LITTLE DEEPER THAN IT IS WIDE TO ACCOMMODATE EVERYDAY DINING. ANOTHER NON-NEGOTIABLE WAS FOR THE SINK TO BE INSTALLED IN THE ISLAND, ENSURING THE COOK IS ALWAYS PART OF THE ACTION. THE ARCISAN ‘AXUS’ KITCHEN MIXER IS FROM HARVEY NORMAN.