

his colourful kitchen in the quiet Melbourne suburb of Armadale belongs to a family with three teenage children, who all love having friends over. Their original U-shaped 1980s kitchen was cramped and impractical, so they asked architect Felicity Mason of Saltbox Design and interior designer Wendy Davey at Cranberry Design to help them create a room with a large oven and spaces for multiple people to cook in.

the design

The family wanted the kitchen to be the centre of their home, so it's been designed as a place where people can gather and chat while cooking. "The main part of the kitchen is purely for entertaining," explains Wendy. "Positioned right next to the island is the bar, with glassware stored at the back of the island for easy access. In addition, the spaces around the island are large enough for guests to stand around and talk." At the front are curved edges that make the island more comfortable to lean on, as well as breaking up the rectangular orientation of the home. Shapely pendant lights above draw the focus to the centre of the kitchen.

the palette

"At the entrance to the home, the front door is green and the first room you get to has pink and green roman blinds, so we brought some of that colour to the kitchen," says Wendy. The Inax green splashback tiles from Artedomus are complemented by the Ercol 'Original' stools in Forest. The custom-made brass box hiding the rangehood and the brass cupboard handles bring an element of fun, while the marble splashback tones down the bright colours. "We originally chose a cheaper marble, but were worried about the porosity of it when it came to messy cooking," says Wendy. "In the end, we opted for this Super White Marble from CDK Stone. It's a dolomite, which is harder than the average marble and meant we could run the stone right up behind the cooktop."

the butler's pantry

The family were keen to include a butler's pantry so their teenage children had a space they could use freely. "A butler's pantry is a godsend when you have older kids; they do all their food prep in there, which keeps the mess hidden," says Wendy. She warns that getting the design right for a butler's pantry can be tricky. "If it doesn't work well, you end up with half your stuff in the pantry and half in the main kitchen, which makes for a really dysfunctional space. In this kitchen, the pantry has become the prep area; it has its own double sink, fridge, bin and storage." For contact details, see saltboxdesign.com.au or cranberrydesign.com.au

CLOCKWISE FROM ABOVE LEFT Ora pendant light in Moss, \$992, Ross Gardam. Nostalgie freestanding cooker with brass burners, from \$13,999, Ilve. Ercol 'Originals' ash **bar stool** in Forest, \$750, Temperature Design. **HydroTap** Arc B, \$2295, Zip Water. Staub enamelled cast-iron cocotte in Basil Green (18cm; 1.7L), \$219.99, House. Inax 'Arc' ceramic tiles, POA, Artedomus.



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Neutral cupboards and dark floors mean the bright colours don't overwhelm the space. The pendant lights work brilliantly here. "When there are guests, you can turn off the downlights and just have the pendant on, creating mood lighting," says Wendy.

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