

AUSTRALIA

boelle

BEST OF
THE BEST

2015 Interior
Design Awards
Winners revealed

LUXE
SHOPPING

with
Thomas Hamel

MILANO
MAGNIFICO!

*Exclusive
20-page report*

Well upholstered

WHEN DESIGN &
FABRIC COLLIDE

*60 pages
of chic
abodes
from*

*Melbourne
to Milan*

SPLENDOUR
in the house



SYDNEY

APERITIVO TIME

The latest venture from the team behind A Tavola is Besser (left), where a casual ethos is echoed by the interiors' playful nostalgia for 60s and 70s suburban kitsch. besserialian.com.au



MELBOURNE

Laneway festival

Woody P is a pulsing Flinders Lane bar and diner from chef Clinton Camilleri, whose ambrosial offerings (left and right) are complemented by an Eades & Bergman interior. woodyp.com.au

PLAY STATIONS

Hip happens in these hot spots.



THE WHITE ALBUM

The latest additions to Cutipol's 'GQ' collection of premium cutlery (above) will up the glamour stakes at the table with the utensils' sinuous lines in luxe white and gold. Available from francaia.com



LOS ANGELES

NEW MEXICO

B.S. TAQUERIA (ABOVE) CHANNELS THE VIBRANT CULTURAL MASH-UP OF DOWNTOWN LA WITH CHEF RAY GARCIA'S IRREVERENT RIFF ON MEXICAN FLAVOURS. BSTAQUERIA.COM



LONDON

CRAFT CORNER

Celebrity chef Stevie Parle called on Tom Dixon's Design Research Studio for his new outing, Craft (below), where a suitably artisanal feel is achieved with burnished metal and plush leather. craft-london.co.uk



OAXACA
PARTY SPIRIT

Architects Ezequiel Farca and Ian Castillo have transformed an Oaxaca residence into Expedito Tradición (below), a brilliant bar and restaurant that's ideal for imbibing the city's famed spirit, Mezcal. expeditotradicion.com



ICE COLD

Crafted at its Swedish distillery, premium vodka from boutique brand Heavy Water (above) comes in an aptly cool cladding, designed by artist Christian Beller. heavywater.no



A QUICK BITE
with
NICHOLAS GURNEY

{ Interior designer }

Favourite food experience? Bar Número in São Paulo, Bar Primi in NYC, Tonka in Melbourne. **Tipple of choice?** Moscow Mule. **Favourite restaurant and bar interiors?** The Apollo in Sydney, Hotel Americano in NYC, Potato Head in Bali, Bar Número in São Paulo. **What do you enjoy about hospitality design?** Fashioning stimulating spaces and delivering bespoke results. **How do you channel a venue's ethos into the scheme?** Intelligent use of colour, material and scale. **Subtlety is key. Favourite projects?** Farmhouse Kings Cross and BANG Street Food. **What is exciting you on the food scene?** Haute food courts, casual fine dining and interiors with less. **Trends for 2015?** Ultra-niche culinary offerings. **What's next?** A hotel and a fashion label. nicholasgurney.com.au

PHOTOGRAPHS BY DYLAN JENI (B.S. TAQUERIA)