

# Manor Talk

COMMUNITY

## Summer Sunset Festival

WHAT'S NEW

## Maywood Road Reserve Now Open

A GUIDE TO

## Organising Your Home

SPRING RECIPE

## Chicken and Rainbow Salad



Manor Lakes

ANOTHER DENNIS FAMILY COMMUNITY



# Construction Update

Since returning from Christmas break, construction crews have been at work in Lakeside and The Village.



## Lakeside

It's great news for prospective residents of Lakeside, with titles in Stage 160 achieved in early January.

## The Village

Progress on The Village precinct's construction continues to take shape rapidly.

Civil construction of all current stages within The Village is now complete. Stage 201 is set to achieve titles in mid-February. Stage 202 construction is scheduled to get underway next, starting later this year.

Civil construction of the Stage 190 Ison Road Wetland is now complete. Landscaping plans have been finalised and landscaping of the wetland will begin in April.

Located in Stage 197, the Maywood Road Reserve is now complete and open for families to enjoy. The park includes a playground with a swing set and natural play amenities.

A large double-sided mural sits to the side of the park, designed by local artists VEINS (Christian Vine) and Jenna Oldaker. The artwork was inspired by the biodiversity of Wyndham City and the local indigenous species of Grey, Yellow, and River Red Gums with Kangaroo Grass over Basalt rock formations — all plants and minerals iconic to the area.



Also looking ahead, with civil works having been completed on the Display Village, the construction of display homes will progress through 2024 towards an anticipated opening Quarter 4, 2024.

Construction of the Manor Lakes Boulevard District Reserve continues. Children of all ages will enjoy the basketball and netball courts, fitness equipment, and a small running track, while families can gather by the BBQs with adjoining seating. A dog park will allow pets and owners to socialise beside the creek.





# Maywood Road Reserve Now Open

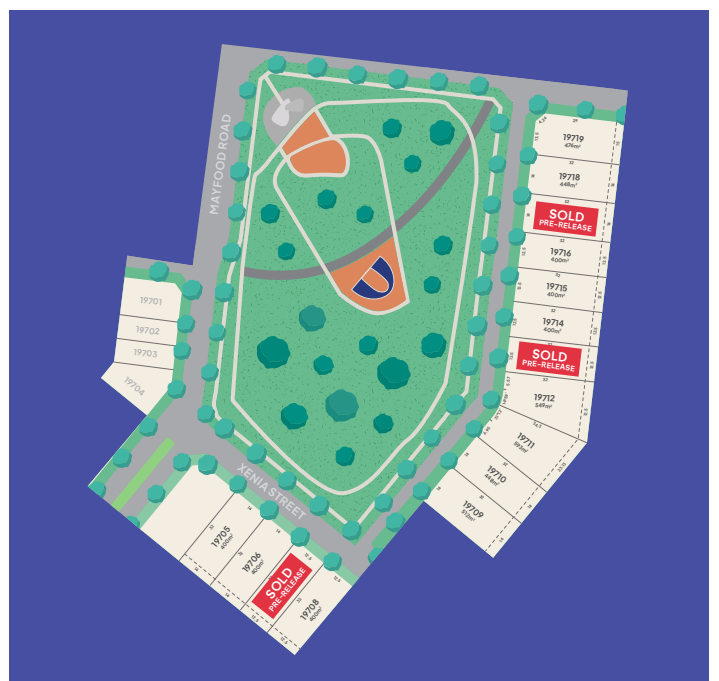
It's great news for The Villager family and nature lovers of every age as the Maywood Road Reserve opened in December!

Located on Maywood Road, this new 1.2-hectare park includes a range of recreational facilities. With a Netball ring half court, multi-use hit-up wall, picnic shelter with benches, a fun playground, replete with swings and nature play elements, there's something here for the whole family.

Designed by landscape architects, Tract, the new park features beautiful native plants, including Blue Chalk Sticks, Narrow Leaved bottle tree, Dwarf Sugar Gum, Jacaranda and Red Ironbark. There is also a stunning mural, designed and painted by artists Christian Solevines and Jenna Oldaker (@murrup\_art). You can find it on the reverse side of the hit-up wall facing the park, for our residents to enjoy.

## Stage 197 Park Fronting Lots

We have a limited number of park fronting lots are now on sale, ranging in size from 400 – 593m<sup>2</sup>. Don't miss this opportunity, enquire today on 1300 334 524.





# Drop into the Good Manors Café

## Opened to rave reviews at the end of 2023, Good Manors is Manor Lakes' latest café.

The unique space sits beside the Manor Lakes Land Sales Office and serves residents and estate visitors great coffee and delicious food. The new café is run by restaurateur brothers Raj and Jagmeet Singh, who have a combined 30 years of experience in the culinary and beverage industry.

As a Manor Lakes resident, Jagmeet is an active participant in the community and previously worked at the Grand Hyatt, Crown Casino, and the Bayview Hotel. Raj is the owner of three cafes and the successful Indian restaurant Pinch of Spice in Albury, NSW. In 2017, the pair opened their first restaurant together, a food truck called Mama Franky and Chicken Corner which they continue to operate in Werribee.

*"When we learnt that the Land Sales Office at Manor Lakes was going to include a cafe, our first thought was – what a unique concept! What better way to put your customers at ease as they consider their land-buying options and discuss their plans for their dream home!"* said Raj.

*"Manor Lakes is a lively community – it has great infrastructure and provides wonderful amenities for the community"* added Jagmeet. *"Being a Manor Lakes resident myself, we felt that the café presented an exceptionally good prospect to not only associate with a brand name like Dennis Family Corporation but also serve and connect with the community at large."*

The brothers have been widely successful in the restaurant business and have a great reputation for their food and customer service. Extensive planning went into the menu leading up to the soft launch.

Order your coffee at the front counter and find a selection of delightfully sweet and savoury pastries to satisfy your hunger. Sit down and order off a menu of traditional café fare including Indian, Australian, and Italian favourites.

Since opening late last year, the café has seen several dishes become fast favourites including the hearty Baked Eggs Shakshuka, the Bombay Masala Open Omelette, and the Salt and Pepper Calamari Salad.

A full range of drinks are available including coffee, smoothies, soft drinks, and a collection of distinctive signature drinks including the Rose Blossom, house brew rose tea served over ice with milk and a shot of espresso.

The café gives the Manor Lakes community a space to connect and socialise. The bright and airy space is designed for families, tradies, and the WFH crowd. Everyone is welcome! Large windows bring the outside in and overlook the future District Reserve, vegetable garden, and display village.

**Come in, meet the team, and enjoy a bite to eat. You can find Good Manors café at 218 Manor Lakes Boulevard beside the Land Sales Office. The café opens daily from 8 AM to 3 PM. Closed Tuesdays. We look forward to seeing you there!**

### Regular coffee and pastry for \$7\*



\*One per person. Available Wednesday – Friday between 8:30am – 10:30am. Offer ends 30.03.2024.





# Reside Collection Terraces

Create a future you've always wanted with the brand new Reside Collection Terrace, located within The Village at Manor Lakes.

The Terraces are in a premium location with the Wetlands right on your doorstep and walking distance to the future Village Town Centre, the newly opened Maywood Road Reserve, and Lollipop Creek. For early morning commuters, nearby Ison Road connects to major arterial roads and the train station is a brisk 15 minute walk.

The Terraces are architecturally designed and feature four bedrooms, two and a half bathrooms, and a one or two-car garage. These are generous townhomes offering the space and lifestyle of a standalone house with the modern features of a purpose-built townhome. Discover a large entertainer's kitchen and butler's pantry in each home.

Each bedroom features a walk-in robe, and all designs include a ground-floor powder room to cater for guests. The generous master bedroom includes an adjoining ensuite, a feature usually reserved for standalone homes that come as standard in The Terraces.

Another standout feature of these floorplans is the covered alfresco dining area, perfect for entertaining in the warmer months, with access to the family hub.

The Terraces have been designed with high-quality finishes throughout including a double vanity in the ensuite, a designer front door with gloss enamel paint, and a two-coat paint system with low-sheen walls.



Each home features SMEG® stainless steel kitchen appliances, pre-installed and ready to use. These include a 5-burner gas cooktop, electric under-bench oven, under mount rangehood, and under-bench dishwasher. Included in the fixed price are block-out roller blinds for all windows and external sliding doors, wall tiles, carpet, and floor tiles with matching skirting tiles for the ensuite, bathroom, laundry, WC, and powder rooms.

Outside professional landscaping to the front and rear of the home includes a clothesline and letterbox, driveway, and natural timber fencing to the side and rear of the property.

Modern and stylish, the Reside Collection Terraces Grevillea Release showcases the Dennis Family's commitment to delivering architecturally designed, contemporary family homes for today's lifestyle that does not compromise on space, functionality, or quality. Backed by over 60 years of experience, the Dennis Family has a proud reputation for delivering quality and excellence within its residential communities and innovative built-form housing solutions.

The Reside Collection seamlessly combines the decades-long development expertise of the Dennis Family Corporation with renowned construction quality.

**Visit the Manor Lakes Land Sales Centre at 218 Manor Lakes Boulevard for more information. Call us on 1300 334 524 or enquire at [info@manorlakes.com.au](mailto:info@manorlakes.com.au).**



# Summer Sunset Festival



Held on January 26, the Summer Sunset Festival was another roaring success for 2024 and the perfect way to kick off the new year.

Over 3,500 people from the community came together to enjoy a fun summer evening as the sun went down. This free event was open to everyone, and attendees were rewarded with a fantastic sunset, the weather was a pleasant low twenty-degrees.

While festivities began at 5 PM, families had started gathering in the park by the Lake on Manor Lakes Boulevard at 3:30 PM to celebrate all afternoon with other residents.

A first for the Summer Sunset Festival, this year saw three large carnival rides in the park. These rides were extremely popular and were enjoyed by attendees of all ages. The Cha Cha and Bungee trampoline were extremely popular.

The craft and face painting zones are always a hit, and this year was no different. The area was set up in a large marquee with much-needed additional staff to paint popular and unique designs on hundreds of faces. Other popular attractions included the Petting Zoo, Mini Golf, and a Silent Disco.

There was a fantastic variety of roving performers including the Itchy Feet Marching Big Band, Stilt Walkers, Bubble Artists, Balloon Artists, and Magicians. The Marching Band was particularly popular with children and families having fun singing and dancing along to the music and following the band around.

The Stilt Walkers dazzled everyone with their talents and were a photo-op favourite throughout the evening.



There was even a multi-talented performer who could Stilt Walk while performing Magic!

Attendees were spoiled for choice with Food Trucks serving burgers, souvlaki, pizza, donuts and ice-creams as well as coffee.

Over 400 residents enjoyed a spectacular sunset and a large outdoor cinema experience with two blockbuster films presented, Barbie and The Super Mario Bros Movie.

We want to thank everyone who attended and made this summer festival such a success.

**If you missed the January 26 celebrations, don't worry — you can join in the always popular Manor Lakes annual Easter Egg Hunt on Saturday 30 March.**



# LIFE Community Kitchen Brings Residents Together



LIFE Community Kitchen is sharing food and companionship with the help of the Manor Lakes Community Fund.

Established in 2019, around 70 volunteers cook and serve 200 meals a week to people across Melbourne's western suburbs.

It blossomed into a family-driven initiative for founding volunteer Merapi Gabriel, a member of the LIFE Community Church where the kitchen started in North Melbourne.

*"Now, it's my daughter and I along with my other four kids and my husband! It's a family affair,"* Merapi said.

Merapi also helped open the Truganina kitchen in 2020. It started during the COVID-19 lockdown and now hosts sit-down dinners every Monday night. In 2022 the Tarneit kitchen began. Hot dinners are served there every Tuesday from 6:00 PM. The Breakfast Club runs from 8:00 AM each Thursday morning during school terms.

*"Our service isn't a takeaway container type of dinner, it's a real dinner with proper cutlery and crockery,"* Merapi said.

Money donated by the Community Fund went towards keeping the food service quality high.

*"We've used this grant for purchasing the food and ingredients, making sure all our team have uniforms, and maintaining the equipment,"* Merapi said.

What started as a simple act of giving back has evolved into a mission to nurture social connections, while providing nourishing meals.

At dinners, the kitchen staff finishes cooking by 5:30 PM then the Welcome team brings everyone inside to dine. The service team ferries meals while four "Connectors" sit with guests to chat and hear their stories. Amidst the bustle, the Drinks team visits each table taking orders and topping up glasses.

Organisers estimate that two out of every three people come to the LIFE Community Kitchen for the social element.

*"We hear a lot of people say that they don't want to come because they don't think the service is for them,"* Merapi said.

*"Even people who work can struggle - with the cost of living increasing, we're seeing more and more employed people come to our kitchen."*

The LIFE Community Kitchens are a place where individuals and families can find warmth, support, and a sense of belonging. As the service continues to grow, its message remains simple yet profound: it's about people, community, and the joy of giving back.

*"That's the true motivation behind the cause, people."*

Head online to [the LIFE Community website](#) to find your nearest service or to get involved as a volunteer.

Tarneit sit-down dinners run every Tuesday, at 6 PM at the Tarneit Community Learning Centre, 150 Sunset Views Boulevard.

**Breakfast Club runs every Thursday, 8 AM only during the school term at Dianella Community Centre, 6 Congo Drive.**



# Organising Your Home with a Melbourne-Based Decluttering Service

Busy, rewarding lives can lead to an overaccumulation of belongings over time. Whether you're a new or full-time parent or a busy professional, a decluttering service may be the answer to a more organised home.

Professional organisers may work across several rooms or a selection, depending on what your home requires.

## Decluttering Services

### The Organising Platform

With her 8-step decluttering and organisation services, professional organiser Chelsea Smith works with you to create a tailored plan specific to your home and organisation requirements.

Declutter your kitchen, pantry, wardrobe, children's rumpus areas, living areas, bedrooms, home office, and garage.

Contact the [One Day P.A](#) team for a wide range of housekeeping services.

Take control of the clutter in your life across every room of your home, including the kitchen, bedroom, and garage, and for home relocation support. Moving in and around Melbourne and Geelong is easier with their combination of packing and organising services.

Decluttering your home can be the first step to cutting costs.

Messy homes hide important belongings that can be salvaged from the back of closets before they're mistakenly replaced. While a professional home organiser can deliver a time-sensitive solution, a do-it-yourself approach is great for saving money. Take a little bit of time out of each day and follow these tips to achieve a calm and hassle-free home.

- **Select one room at a time.** Begin with the rooms you use the least and work up to the high-traffic areas.
- **Remove everything first.** Once your belongings are removed from the space, you can determine what can be kept or rehomed.
- **Group similar items.** A large variety of organising boxes and containers are available from storage and homeware stores. Arrange your belongings into boxes for an easy decluttering solution.
- **Label your items.** Write, print, or purchase labels for your storage boxes to maintain an organisation system that your family can continue.
- **Maintain your new system.** Making a small effort every day to maintain your tidy space will reduce your cleaning time in the future.





# Chicken and Rainbow Salad

Serves 4

Preparation and cooking time: 20 minutes

## Ingredients

2 chicken breast fillets (skinless)  
 2 tablespoons extra-virgin olive oil  
 1 cup pesto (freshly made or store-bought)  
 $\frac{3}{4}$  cup mayonnaise (choose dairy-free if required)  
 $\frac{1}{4}$  cup pine nuts  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon black pepper  
 2 tablespoons basil (fresh)  
 1 cup red cabbage, shredded  
 1 cup sliced red cherry tomatoes  
 1 cup shredded carrot  
 1 cup cucumber, chopped to preference  
 $\frac{1}{4}$  cup corn  
 1 green onion, diced  
 $\frac{1}{4}$  cup sliced red onion  
 $\frac{1}{4}$  cup fresh mint, chopped

This incredibly healthy summer salad features all the colours of the rainbow in one bowl, making it the perfect way to get children (and adults) excited about eating fresh vegetables. Whip up your favourite salad dressing or make the delicious pesto option below for an additional splash of flavour.

## Method

### Toast the pine nuts

Using a dry frying pan (absolutely no oil), heat slightly over medium-high heat. Add the nuts and gently shake to spread them for even toasting.

Shake the pan as you go to prevent the nuts from burning.

Remove the pan from the heat after 3 minutes or until slightly browned. Rest them in a bowl to cool or add them to your salad immediately.

### Cook the chicken

Cut the chicken breast evenly into small cubes or strips.

Heat the oil in a pan over medium to high heat. Add the chicken and cook for 3 minutes or until browned. Flip and cook on the other side for 7 minutes or until cooked through. Cut a piece in half to ensure it is cooked through. If necessary, cook for an extra minute.

Once cooked, remove from heat and rest for 5 minutes until serving.

### Make the dressing

Blend the pesto, olive oil, and mayonnaise until the mixture is well combined. Set aside.

### Combine and serve

Wash and prepare all the salad ingredients and add them, along with chicken and pine nuts, to a large bowl. Next, drizzle over the dressing or serve on the side. Toss to combine. Enjoy!





# Lunchbox-Friendly Lemon Blueberry Jam Muffins

Makes 9 or 12

Total preparation and cooking time: 35 minutes

## Muffin ingredients

1  $\frac{3}{4}$  cups plain flour  
3 tsp baking powder  
1 cup caster sugar  
1 cup whole or skim milk  
1 medium egg  
50g butter, room temperature  
1 tsp blueberry jam (for filling)  
 $\frac{1}{2}$  tbsp lemon zest

## For the icing

226 grams of cream cheese  
 $\frac{1}{2}$  cup unsalted butter  
4 cups icing sugar  
1 tablespoon milk, whole or skim  
3 tbsp fresh lemon juice  
1 teaspoon vanilla extract

Muffins are ideal for back-to-school lunches and what better surprise than a gooey jam-filled centre! Blueberry jam is available at most supermarkets or select your favourite flavour for a mid-day treat. A lemon icing goes great with the blueberry flavour but can be left out to cut down on mess for little ones.

## Make the muffins

Preheat a fan-forced oven to 200 degrees Celsius. Line or grease your 9 or 12-cup muffin tray and set aside.

Sift the flour into a large bowl. Next, add the remaining dry ingredients to the bowl and stir with a wooden spoon to combine.

Add the butter, milk, and egg to the dry ingredients and combine.

Equally fill your muffin tray with the mixture, until each cup reaches halfway. Spoon approximately one teaspoon of jam into the centre of the mixture.

Spoon the remaining mixture onto the jam. Make sure to add enough mixture on top or the jam will burst out!

Bake for 15 – 20 minutes. Test to see if your muffins are cooked by inserting a skewer into the side. Be careful not to tear the edge.

Once cooked, rest the muffins in the tray for ten minutes before turning them onto a wire rack to cool further.

## Make the icing (optional):

In a medium bowl, beat together the cream cheese and butter with a hand mixer or standard whisk. The mixture should be smooth and easy to stir.

Next, add the sugar, milk, lemon juice, and vanilla extract to the cream cheese mixture and slowly combine to avoid splashes.

Using a spoon or butter knife, evenly spread each muffin with the icing.





## Save The Date Easter Egg Hunt

This year's annual Manor Lakes Easter Egg Hunt is taking place on Saturday 30 March at Lollipop Hill Playground, Spearmint Boulevard from 10am-1pm.

One of the Estate's most popular community events, last year's Easter Egg Hunt was attended by over 1,500 residents who came to hunt for over 20,000 Easter eggs.







# Family and Friend Referral

Our family and friend referral program is back! Share your love for Manor Lakes and you could share in \$2K\* with our Family and Friend Referral Program!

If you think having friends and family close by is important, then why not invite them to live at Manor Lakes too?

Simply refer family and friends to Manor Lakes and if they buy land, you could each be eligible to receive a \$1,000\* debit card.

It's our way of saying thanks, and welcome to the community.

Be quick, the Family and Friends Referral Program finishes on 31 May 2024 or when the maximum number of allocated referrals has been reached, or whichever comes first. Your family member or friend needs to have had their contract signed by the end of May and settled on or before 14 June 2024 for their referral to be valid.

## What a better way to:

- Have friends and family living close by.
- Live in a close-knit, boutique community.
- Be conveniently close to the Manor Lakes Train Station.
- Enjoy the convenience of future shopping, schools, restaurants, cafes, and sporting facilities on your doorstep.

Plus, with 5% land deposits available, it's the perfect time to secure you and your family's future at Manor Lakes!

**To learn more or take advantage of this offer speak to our team at the Manor Lakes Land Sales Office: 218 Manor Lakes Boulevard.**

**Call 1300 334 524 or email [info@manorlakes.com.au](mailto:info@manorlakes.com.au)**