



The Village

Crews in The Village continue to work tirelessly as they construct Manor Lakes' newest neighbourhood, which incorporates boutique living with lively green spaces.

A reminder to all current and prospective residents of The Village to keep vigilant as vacant lots and building sites can be a magnet for rubbish dumping. Read our 'Help Us Keep Manor Lakes Looking Beautiful' article for more information.

Streetscapes and landscaping are all set to begin in Stages 182B and 213A by mid-July.

Civil construction in Stages 190 and 197 is almost complete as lots continue to be graded, nature strips are topsoiled, and final sections of roadworks have begun.

Road construction is well underway in Stages 191 and 198, as footpath and driveway concreting continues and road kerb and channel works wrap up. While in Stage 199, water mains are installed, drainage works continue to progress, road boxing is complete, and workers are prepping for road pavement.

Civil works are now complete for the Display Village and the site should be ready to welcome visitors into a range of display homes in September 2024.

Keep your eyes on Manor Lakes Boulevard's District Reserve as landscaping works are now in full swing! Watch as the park and amenities progress over the next 10 months.

Amenities will include a natural timber playground, double Flying Fox, basketball and netball court, fitness equipment, a small running track, BBQs and seating, and a dog park.

Landscaping works for the park within Stage 197 are expected to commence in July to provide residents of The Village with another great community greenspace.

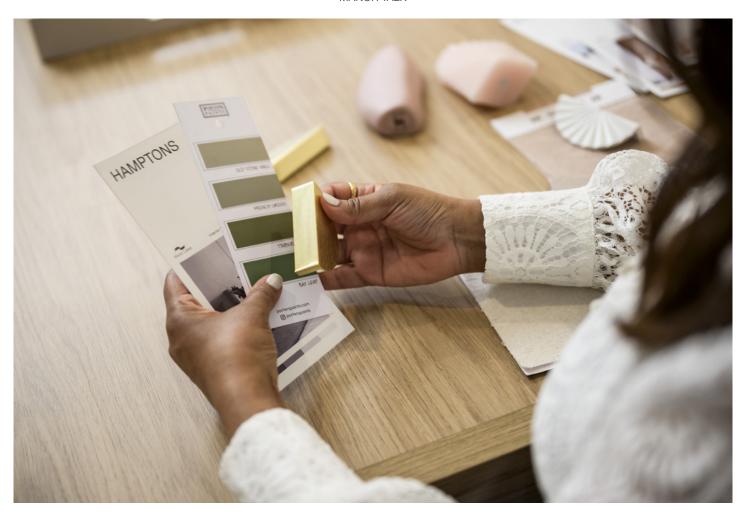
Lakeside

In Stages 53 and 157, construction is complete, and settlements have occurred with initial homes expected to begin construction shortly. Excitingly, landscaping for the streets within these stages will begin at the end of July.

This season also marks the end of Manor Lakes' Baikal Crescent Sales Office as the building has now been decommissioned. Civil contractors are hard at work reverting the site to three residential lots – one of which has already been sold. The new Sales Office can be found at 218 Manor Lakes Boulevard, on the corner of Ison Road and Manor Lakes Boulevard, and features a state-of-the-art Inspiration Hub where visitors can discover the latest trends in interior design with magazines, mood boards, and samples.

Lollipop Hill

The Lollypop Creek pedestrian bridge is now in its final location. Residents can expect the bridge to be open and ready to utilise shortly as painting and final landscaping works progress on schedule.





Inspiration Hub Launch

Head into the Manor Lakes Sales Centre to discover our Inspiration Hub. Immerse yourself in the latest range of interior design samples; magazines; and motif boards including examples of tones, and textures to incorporate into your new or existing home.

Even current homeowners can browse the latest trends to incorporate into their homes thanks to our mood boards, designed by interior designer Amy Saward, and updated each season to suit the latest interior trends.

The hub also showcases our builder partners and some of the available town house products from SOHO Living, Sienna Homes and the recently launched Reside Collection. You'll be able to see the town house finishes such as flooring, tiling and paint, and even if you aren't buying a town house, it may provide inspiration for your future home.

Visit the Manor Lakes Inspiration Hub for yourself, located at 218 Manor Lakes Boulevard, open daily from 10am to 5pm, call 1300 334 524 or email info@manorlakes.com.au.

Wyndham Vale Community Learning Centre Update

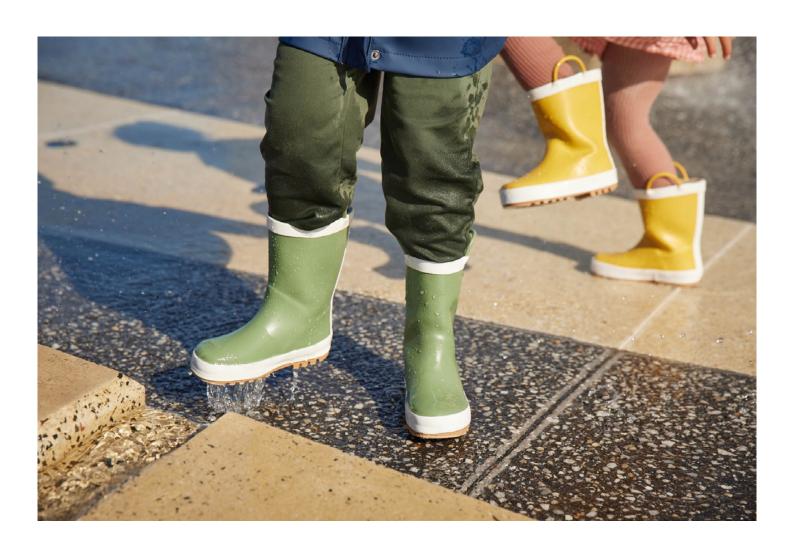
Drop into Wyndham Vale Community Learning Centre for an open and inviting space. Services at the centre include a Kindergarten, Maternal and Child Health Consulting, a youth lounge, youth consulting, and a public library.

Open from Monday to Friday, 9 AM to 5 PM, the centre provides public internet access and computer facilities. Courses at the centre are community run and free to join and include Certificate Level Business and Introduction to Computers. Other activities include playgroups and parenting groups, dance classes, youth programs, and much more.

Whether you are hosting an event for the community or simply looking for a central location to celebrate a special occasion, Manor Lakes' Community Centre provides a safe space for residents, and local groups and associations to come together for activities and to make connections.

Located at 86 Manor Lakes Boulevard, the rooms are available to hire for a small fee, and host a full calendar of events, which the whole community is welcome to attend. Browse the calendar today to find an event.

To enquire about a room or program, contact the Wyndham Vale Community Learning Centre team at (03) 8734 8934 or manorlakesclc@wyndham.vic.gov.au





Help Us Keep Manor Lakes Looking Beautiful

We are calling on all estate-proud residents to keep an eye out for any issues around Manor Lakes. Below are some easy measures you can follow to ensure the estate and community remain in tip-top condition! Illegal Dumping: We all know that dumping is illegal. Not only does it encourage more dumping, but it can also damage the environment and impact the visual appeal of our community. If you see any dumped rubbish in and around Manor Lakes, don't hesitate to email us at info@manorlakes.com.au and let us know or contact the Council so the matter can be dealt with promptly.

Gardens: One of the things that makes Manor Lakes so special is the quality of our parks, streetscapes, and private gardens. Maintaining your garden and keeping it tidy, including regularly mowing lawns, weeding, and keeping trees and plants pruned, benefits everyone and helps you maximise the value of your investment, complements the estate's natural surroundings, and enhances the quality of the community.

Vacant Lots: Though your build may still be in progress, Wyndham City Council's local laws require owners to keep their lots in a safe and tidy condition – meaning your vacant lot must be regularly maintained, including mowing grass along the footpath, and removing any litter, rubbish, and other debris. The Council also requires that any building debris must be contained within property boundaries in a refuse receptacle with a fixed, closed lid.

Nature Strips: Although they're owned by the Council, nature strips at Manor Lakes are also the responsibility of residents. Everyone in our community has a role to play in ensuring the estate's nature strips are conserved and kept clean and tidy, so they provide an effective buffer between pedestrians and private property and, most importantly, keep you safe!

Tradies Care: Have you seen any tradespeople not taking care of the Manor Lakes community? Email us at info@manorlakes.com.au with any issues or concerns.

Reside Collection Launch

Create the future you've always wanted with the brand new Reside Collection and Southampton Range, located within Manor Lakes' latest precinct, The Village.

These two homes sit on their own blocks with ample space for families to grow. Ideal for first home buyers, each villa prioritises high-quality finishes and incorporates contemporary affordable living.

The Southampton Villas are modern, functional, and low-maintenance featuring a Hamptons-style facade and internally, either a Warm or Cool colour scheme – a colour schedule that will continue across the future releases.

Each floorplan includes an open living and entertaining space, three bedrooms including a master with ensuite and walk in robe, and a main bathroom. These villa's also include single and double garage options, both with direct access into the home.

No detail has been spared internally, with quality stainless steel Technika appliances in the kitchen including a gas cooktop, electric oven, canopy rangehood, and dishwasher as standard. Engineered stone benchtops are durable and ideal for busy families. Engineered stone benchtops can also be found in the ensuite and main bathroom alongside high-quality tapware.

Enjoy this new home year-round thanks to the Bonaire Optima ducted reverse cycle heating and cooling system and a 160-litre solar hot water system with a 6 star integrated gas booster.

Each home includes ample storage space and other essential finishing touches including free-to-air and pay TV points, a telephone point for NBN connection, and a remote-controlled sectional garage door.

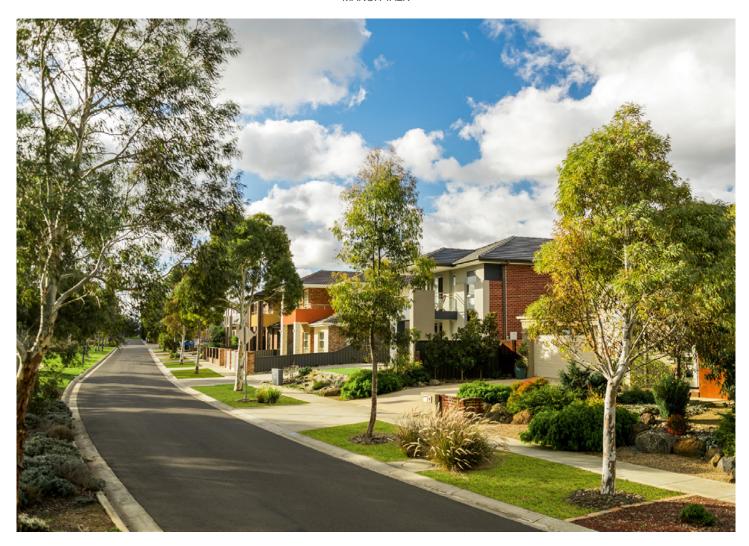
Outside, professional landscaping to the front and rear of the home includes a clothesline and letterbox, driveway, and natural timber fencing to the side and rear of the property.

Combining Dennis Family Homes' construction expertise with Dennis Family Corporation's planning and development experience, the Southampton Villas showcase the ease of a Manor Lakes lifestyle with the benefits of owning your own home.

Currently under construction, The Village has been designed to create a modern village feel with a focus on sustainability, community, and nature. Planned amenities for the neighbourhood include a boutique town centre with public transport links and a central Village Green with all ages play equipment and tree lined pathways.

To learn more about the new Reside Collection & Southampton Villas, visit our Sales Centre today at 218 Manor Lakes Boulevard, Manor Lakes, head to <u>manorlakes.com.au</u> or call 1300 334 524.





Home Values Soar in Manor Lakes

Brilliant news for Manor Lakes homeowners and prospective homebuyers with quarterly data from the Real Estate Institute of Victoria indicating that median house values have shot up by 10.8 per cent to \$671,000.

Local estate agent Richard Falzon suggests the rise is indicative of the new amenities in Manor Lakes, including transport connections through the Wyndham Vale train station and bus connections, the expanded shopping centre, and primary and secondary schools – all essential components of a family-friendly suburb.

Data in surrounding suburbs varied, with values increasing in Werribee (6.4%) and Truganina (3.4%) but declining in Point Cook, Williams, Landing and Hoppers Crossing. No changes were seen in Wyndham Vale, Tarneit, Mambourin or Werribee South.

For more information, read the Wyndham Star Weekly article here.

Community Fund Applications Open 1 September 2023

Keep an eye out on Manor Lakes social media and website for when the Community Fund Applications open.

An annual initiative of the Dennis Family Corporation, this year there will be \$30,000 in financial grants available for community not-for-profit organisations in the Manor Lakes, Wyndham Vale, Werribee and Hoppers Crossing areas to assist with a whole range of local projects.

Applications open on Friday 1 September and close Saturday 30 September. Stay tuned!

Stylish Laundry Storage Solutions

Laundries in any busy household often serve as multifunctional spaces and therefore require smart organising solutions to keep everything in order.

No matter what the size of your laundry, with some well-organised, clever, and practical storage ideas, you can streamline your laundry routine and make the most of the available space.

Laundries are no longer limited to just washing clothes, they have now become multipurpose spaces. Australians are combining their laundry areas with mudrooms, pet stations, DIY or craft spaces, and even home offices, maximising the functionality of these spaces.

So why not make this space shine with a focus on design? Current trends see laundries carry elements found in the rest of the home such as customised cabinetry tailored to suit personalised storage needs, family-friendly access, and practicality – all whilst creating a cohesive and stylish space.

When designing or updating a space, visual appeal is usually high on the list, so why not draw inspiration from visiting display homes, looking through the latest magazines, or online to see how designers incorporate textured tiles, statement lighting fixtures, patterned wallpaper and natural elements like timber, wicker baskets, and greenery into a laundry, bringing warmth and a touch of style and making this space feel more inviting.

Play It Smart

Maximising storage space is crucial in a laundry space. Consider these storage ideas to create an efficient and functional space for the whole family.

Shelving and Cabinets: Include a mix of both open shelves and cabinets to break up a space. A bank of mixed cupboard sizes offers ample storage options, allowing you to keep everything organised and neatly tucked away, such as detergent, fabric softener, tools, craft supplies, pet needs and other bits and pieces behind closed doors. Whilst open planned shelves provide the flexibility to use baskets or bins to add a touch of style to keep smaller items organised, and the space to display some greenery with a nice stand.

Pull-out Hampers: Incorporate pull-out hampers or laundry bins into your cabinetry to sort and store dirty laundry conveniently. This helps keep the floor clear and makes laundry day a breeze.

Drying Racks: Wall-mounted or pull-out drying racks are great ways to use space and dry clothes out of sight. If space permits, a drying cupboard is another great option, where you can utilise a heating duct or small heater is an effective way to dry clothes in the colder months.

Label It: Labelling is an effective and powerful tool to keep your laundry room organised, which can streamline your routine and have you finding things in no time

Storage Containers: Marking containers with the contents is a quick way to find items and prevents confusion helping you quickly locate what you need and helps maintain a tidy and organized space. With an array of beautiful labels easily available to purchase online or in-store, or with inspiration to create your own with a quick search, you'll have your storage containers sorted in no time.

Laundry Bins: Labelling and sorting your laundry hampers into designated specific loads, such as whites, colours, delicates, or towels. This will stop any confusion, make it easier to sort and locate specific items during laundry day, and will ensure that each item is washed correctly, saving you time and preventing colour disasters.

Laundry Supplies: If you like the recent trend of decanting laundry supplies such as washing detergent, softeners and bleach into glass containers and displaying them on your countertop, labels are a must to know what's what. With so many beautiful options to choose from, you'll be sure to find a set to complement for colour scheme and design.

Creating a functional and well-organised laundry room enhances your efficiency and simplifies your laundry routine. By implementing clever storage solutions, utilising labelling techniques, you can transform your laundry room into a space that is both practical and aesthetically pleasing.





Lunchbox Friendly Pear & Raspberry Slice

What's better than a winter crumble? Pack your children's lunchboxes with a ready-to-go slice of this delicious pear and raspberry take on an iconic favourite. Store in the fridge or cut and save in the freezer.

Dough

2 1/2 cups plain flour

½ cup caster sugar

250 grams unsalted butter or dairy-free margarine

1 teaspoon baking powder

1/4 cup crushed almonds

2 tablespoons desiccated coconut

1 egg (or flax egg)

1 teaspoon vanilla extract

½ teaspoon ground cinnamon

Fruit filling

4 pears, steamed and mashed

300g raspberries, fresh or frozen

3 tablespoons caster sugar

2 teaspoons corn flour

Method

Preheat your oven to 180°C. Line a 20x30 square cake pan with baking paper and set to one side.

Peel your pears and chop them into wedges. Add half a litre of water to a medium saucepan. Once boiled, steam the pear slices until soft (around 8 minutes). Set aside.

Add the flour, sugar, butter, and baking powder to a food processor and process until combined. Fold in the crushed almonds, coconut, egg, and vanilla and process again until a slightly dry, crumbly mixture forms.

Evenly spread half the dough along the bottom of the cake tin, patting down with the back of a large spoon as you go. Bake for 10 minutes, then rest to cool. Set aside the other half of the mixture.

For the fruit filling, mash the pears in a large bowl until no lumps remain. Add the cinnamon, raspberries, sugar, and corn flour and stir until combined.

Spread the fruit mixture evenly over the cooled dough base. Next, sprinkle the remaining base mixture over the fruit.

Bake in the centre of the oven for 40 minutes or until the top is golden brown. Let cool completely, then cut into 12 pieces.

Chicken Cottage Pie

Stay full and warm all winter long with this English favourite, given a light twist. Delicious as a fresh and hearty dinner and perfect as leftovers when packed for an office lunch, it's a classic the whole family will enjoy.

Cooking time: 2 hours

Serves: 6



Topping

1kg washed potatoes
2/3 cup warm milk
2 tablespoons unsalted butter
Salt and pepper to season

Filling

2 tablespoons oil

2 minced garlic cloves

3 celery sticks, chopped

1 onion, finely chopped

2 carrots, finely chopped

750g chicken mince

3 tablespoons plain flour

2 tablespoons tomato paste

2 cups chicken stock

½ cup water

1 chicken bouillon cube, crumbled

2 tablespoons Worcestershire sauce

3 thyme or rosemary sprigs

2 bay leaves

Salt and pepper to taste

Instructions

Heat your oil in a large saucepan over medium-high heat. Add the chopped onion and minced garlic and cook for around 1 minute or until the onion is translucent and the garlic is slightly golden.

Add chopped carrots and celery and cook until soft.

Next, add chicken mince and stir to break up. Cook until browned.

Mix in plain flour, tomato paste, broth, bouillon cube, Worcestershire sauce, thyme (or rosemary), and bay leaves. Taste, and season as required.

Let simmer for one minute, then turn down the heat and cook (uncovered). Check the consistency after 30 minutes. If the mixture has not thickened, continue to cook for a further 25 minutes. The mixture should resemble the thickness of gravy.

Transfer to a deep, 1 litre pie dish. Set aside to cool for at least one hour.

Assemble Pie

Preheat oven to 180°C.

Prepare your potatoes by washing, peeling, and cutting them into 2cm cubes.

In a large saucepan, cook potatoes in boiling water for 15 minutes or until a skewer inserts easily. Drain the water and return the pot to the stove. Once drained, let the potatoes rest in a covered saucepan for five minutes.

Add unsalted butter and mash to combine, then add milk, salt, and pepper to taste. Mash again until you reach your desired consistency.

Add the potatoes to your cooled pie filling and roughly spread over the top. Add small cubes of butter and any additional seasoning.

Bake for 30 minutes or until the top of your pie is golden brown. Cool for at least 10 minutes before serving.



Family and Friend Referral

If you thought you'd missed out on Manor Lake's fantastic Family and Friends Referral program, don't panic! By popular demand, it's been extended until 30th September 2023! This fantastic incentive is available to all existing Manor Lakes purchasers and residents to encourage their friends and family to join them in calling Manor Lakes home.

And it couldn't be easier!

All you have to do is refer your friends and family to the Manor Lakes Sales Team and if they buy land, you'll each receive a \$1,000 debit card.

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

To be eligible, anyone referred by you just needs to sign a contract for the purchase of land before the promotion finishes on 30th September 2023.

Anyone interested should drop into the Manor Lakes Sales Centre: 218 Manor Lakes Boulevard, Manor Lakes, open from 10 am – 5 pm daily, telephone 1300 334 524 or visit manorlakes.com.au



