

Manor Talk

DESIGN SERIES

Styling with Gail Connor

A GUIDE TO

Growing winter herbs

VALUE SHOPPING

How to save on groceries

OUTDOOR LIVING

Firepit 101



Manor Lakes



ANOTHER DENNIS FAMILY COMMUNITY



Design series

STYLING WITH GAIL CONNOR

We all have heard the famous adage—Home is where the heart is. It is a place that reflects you and represents your style choices. Sometimes styling and decorating your homes can be a challenge—it can be a bit confusing to understand the kind of furniture layouts or the right use of colours or how to use décor to reflect the seasonal, all while keeping to a budget.

To make things easier, we have created a five part video series in consultation with Dennis Family Homes expert and Senior Interior Designer – Gail Connor to walk you through her top tips.

This design inspirations video series has been created especially for our Manor Lakes residents, to inspire and motivate creative styling within the homes. We have chosen those common areas within the homes – **Living Room**, **Master Bedroom**, **Kids Room**, and **Courtyard** that can be challenging, along with an overview of how to add **Seasonal Updates**. These styles are showcased across our display homes within Manor Lakes which you can check out to help visualise Gail's design and styling tips.

We hope you enjoy watching these videos and find inspiration to decorate your home to reflect your own personal style.



▶ [Click to play](#)



▶ [Click to play](#)

A 'Vision' to a 'Community'

This year we celebrate the milestone of Manor Lakes estate turning 20, and the vibrant and engaging community it has become. Dennis family members Bert Dennis and Grant Dennis reflect on this journey as they speak about the vision for Manor Lakes.

"Our original vision for Manor Lakes was to make waterways the major natural attraction. It's been a fantastic first 20 years for Manor Lakes, but we couldn't have done it without the local community. Thank you to everyone who has contributed to such an incredible journey together so far." Bert Dennis.

If you haven't already seen it, please [click here](#) and embark on this journey with us to see the magnitude of this achievement that you have helped us attain.



"It's been a fantastic first 20 years for Manor Lakes, but we couldn't have done it without the local community. Thank you to everyone..."

—Bert Dennis



Watch 'A Vision to a Community'



INTRODUCING BARBARA OH— SENIOR PROJECT MANAGER

Recently joining our Manor Lakes Project team is Barbara Oh, who will be the new Senior Project Manager for the Manor Lakes Estate.

Barbara started her career as an urban designer and land surveyor and has joined us from Peet Limited, where she worked as Development Manager for over 10 years. She is excited about her new role at Manor Lakes and is looking forward to being involved with the vibrant and engaging community. Her role is primarily responsible for facilitating the planning and delivery of the project, in keeping with the agreed scope, time, and cost.

When quizzed about her work, she quoted,

Manor Lakes is a huge and diverse community. The largest project I have previously worked on is 3000 lots—less than half the size of Manor Lakes!"

On a normal day, along with managing the Project Management team, Barbara goes from attending onsite construction meetings to reviewing civil and landscape stage designs and determining how to deliver the strategic planning needs of future precincts. All this, whilst always ensuring that the existing Manor Lakes community is well-managed.

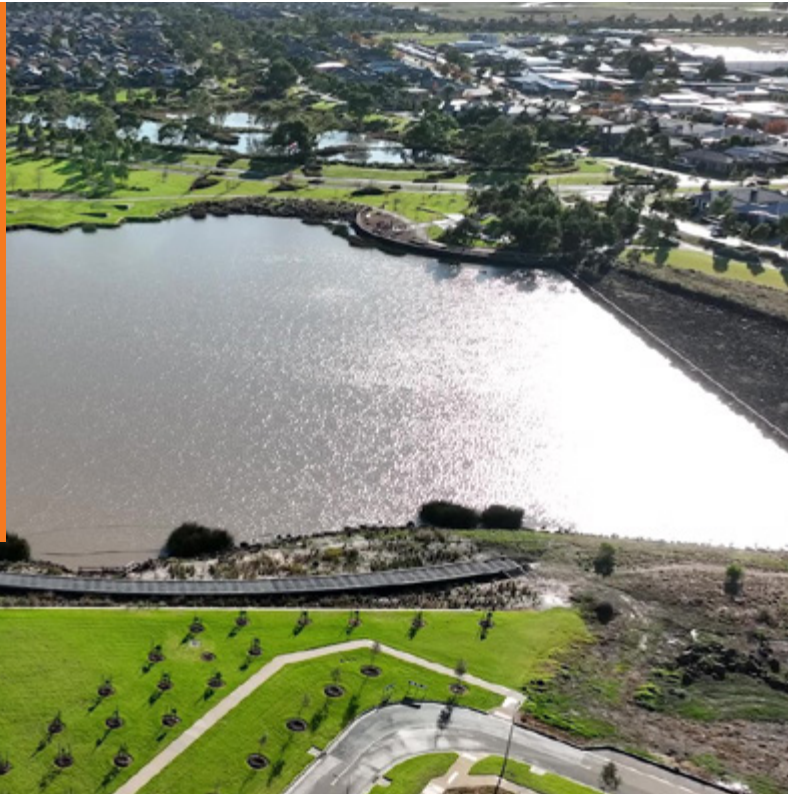
Since joining, Barbara has become fully involved with the project. The team is currently focused on delivering stages within both The Village and Lakeside precincts, finalising construction of the new signalised intersection at Ison and Ballan Roads and putting the final touches on the fantastic new Sales Office.

"The Sales office is nearly finished and will be the perfect place to greet both our residents and new customers, especially with the addition of the Good Manors Café. I can't wait to taste my first coffee!", she adds.

When not developing an estate, Barbara loves tending to her beautiful garden and sharing a lazy Sunday meal with friends and family.

Construction update

As always there is a variety of construction taking place at Manor Lakes as we continue to progress and develop each precinct and the various stages within.



The Village

The precinct is developing at a rapid pace. Stage 195 is now nearing completion with all road layers complete. The remaining works include footpaths, line marking and signage. Pavement works around Stage 194 are complete, with final asphalt being laid in the next month. Construction for Stage 196 has commenced, with external drainage to the future wetland sediment pond nearing completion. Stage 182B to the north of Manor Lakes Boulevard has been awarded, with civil works to commence in the next month.

Landscaping works along Manor Lakes Boulevard and Ison Road, bordering the future town centre are complete. Streetscape landscaping around Stage 182 has been completed and has received Practical Completion certification from the council in June.

Lollipop Hill

All compliance requirements have been finalised for Stages 174A, 178 and 179, with the project team, now awaiting final authority auditing for Stage 156 where civil works are largely complete.

Landscaping works around Stage 177 are progressing quickly with the concrete hardscape works and planting nearing completion. This section of Lollipop Hill Creek is slated to open to the public later this year.

Lakeside

Lakeside has become a busy hub of activity with works continuing around the various stages. Landscaping work for Stage 50, across the entry to Rondo Drive from Greens Road, has now been completed. We have also received titles for lots within Stages 52, 62 and 63, and civil construction is now underway in Stage 53. Civil works have also commenced in Stage 157.

Other works

The Ison Road and Ballan Road intersection is undergoing its final auditing and will soon receive authority approvals. This intersection is scheduled to open in late 2022 providing a key arterial route into Manor Lakes estate.

The civil works for the internal access roads in the Wyndham Vale Station Precinct are complete with all the final auditing and compliance requirements being finalised. The roads are scheduled to be opened to the public once the streetlights are energised in September.

New Sales Office

The new Manor Lakes Sales Office, located in The Village neighbourhood which is located at the prominent intersection of Manor Lakes Boulevard and Ison Road and designed to cater to the needs of both existing and future residents, is continuing to progress well with the anticipation of the official opening in the next few months.

Works are currently being focussed on the internal areas which have been designed to showcase house and land packages, information from all our builder partners in the estate as well as information on our Townhome Living products via integrated kiosks, large format visuals and display walls. The latest colours and interior design trends will also be on display to inspire you during your home design selection process.

Part of the work being undertaken is also the fitout for Good Manors, a dedicated café run by Raj and Jagmeet an experienced team who have previously operated and owned cafés and restaurants. Good Manors will provide the opportunity to take a break and enjoy a coffee or delicious meal whilst reviewing your various brochures and information. The great news is residents can also pop by and enjoy the café anytime as well. Attached to the café is a dedicated kids play area so the kids can let off some steam or enjoy some creative play as well.

Externally the decking and landscaping are nearing completion ready for the upcoming opening and have certainly brought the façade to life.



Our amazing Sales team members—Annetha, David, and Alyx are looking forward to their new office, if you haven't met them before you can learn all about them in [this introductory video](#).

Bringing home the winter greens!

Gardening can be pure joy, especially during the cold winter months. There is a good level of moisture in the soil which makes it conducive for growing some productive greens, especially some herbs.

Herbs are low maintenance and easy to grow. What's more, you can grow them in small planters or cute bottles around your kitchen, patio, courtyard, or balconies. They can add delightful flavour and seasoning to your salads, meat dishes, curries, and soups, while also adorning your homes with green beauty.

Here's a list of herbs that you can easily grow in your home gardens this winter—

Thyme

Thyme is a low-growing woody shrub with tiny grey-green leaves that endure throughout winter. It comes in a few different types, with subtle flavour variations, so you can choose any that you like. The compact size of thyme makes it a good option to grow within smaller spaces. Thyme can add undertones of pepper and nutty flavouring to chicken, fish, and lamb recipes. Alternatively, you can use the leaves and flowers to add a minty infusion to your herbal tree.

Chives

Chives, a member of the onion family, is perhaps the easiest herb to grow. The grassy foliage can be trimmed all winter to add flavour to scrambled eggs, baked potatoes, and salads. You can use a large, recycled bottle to grow them and place them preferably in a protected area within your garden.

Mint

Mint comes in many varieties such as Vietnamese mint and Spearmint. Irrespective of which one you choose; plant them in containers as they are known to be very invasive. To keep the mint harvest going all winter, you can sink the pot into the soil within a cold frame to help contain the heat and humidity, while protecting it from the cold breeze. Mint can be used in many ways – as a subtle flavouring for your salads and teas, as a garnish on your gravy, as a condiment on a roasted lamb sandwich, or toss with some pasta.

Sage

Sage is a small shrub with soft grey leaves or purple-leaved varieties. It is easy to grow and should be planted in sunny, well-drained spots with minimum watering. Take caution to ensure you don't over-water them. Traditionally, Sage is used to flavour sausages or meat stuffing, but can also be used to garnish omelettes and savoury tarts.

Curry Leaves

The Curry leaf plant is a small evergreen tropical tree with fragrant leaves, related to citrus. These plants will survive best if planted in full sun or light shade areas around your home or garden. A handful of these leaves can add some wonderful aroma to your curries.

Rosemary

A medium shrub that can be grown as a hedge plant, Rosemary is easy to maintain, best planted in well-drained patches of the garden. The aromatic leaves are often used to flavour lamb but are also excellent with potatoes, chicken, and soups, or infused in oil or vinegar.

Coriander

Coriander is a beautifully fragrant herb that grows as tall as 50 cm. A well-drained, sunny yet moist corner, would be best to place these plants. The leaves can be used as a garnish with Asian cuisines, while the seeds, whole or ground, can also be used to flavour stir fries or other aromatic dishes.

FRESH BASIL PESTO

Like our idea of growing your own winter herb garden?

Here's a delicious Pesto recipe that you can make with your freshly grown basil. Basil leaves have both anti-inflammatory and digestive properties while being a great herb for the winter, helping keep cold and flu at bay.

Basil Pesto is a delicious and easy winter recipe. Pesto used as a dip forms a favourite accompaniment for charred, barbequed, or roasted meat. Alternatively, you can also use it as a sauce to make some Pasta or Pizza. You can also try this recipe with any other herb, such as dill, mint chives, or parsley. What's more, you can refrigerate it and use it as and when you need it!

Ingredients:

- 1 ½ cups fresh basil leaves (destemmed)
- 45g (1/4 cups) pine nuts
- 2 small garlic cloves (halved)
- 5 tbsp olive oil
- 60gms (3/4 cup) parmesan (shredded)
- 1 tsp ground pepper (optional)
- 1 tsp lemon zest (optional)

Method:

Preheat the oven to 180°C.

Spread the pine nuts over the baking tray. Bake in the oven for 5 minutes or until toasted. Remove from oven and set aside for 10 minutes to cool.

Place the pine nuts, basil, garlic, and parmesan in the bowl of a food processor and process until finely chopped. With the motor running, gradually add the oil in a thin steady stream until well combined.

Optionally, you can add some ground pepper and lemon zest to add a nice wintery warmth to the pesto.

With so much variety of herbs available, the choice can be endless. We have picked the ones regularly used and easiest to maintain. So, why not start your own herb garden today?

Value shopping for groceries this winter

A 2021 survey of supermarket shoppers by Canstar Blue found that an average Australian household spends approx. \$153 per week on groceries. With prices on a constant increase, this average is only going to rise. But this is nothing a bit of planning cannot solve. Here are some simple measures to help you cut down costs while enjoying a nutritious meal.



Stay seasonal

Buying seasonal is the best way to limit your grocery spend, especially when buying fruits and veggies. Nature has a funny way of giving us exactly what we need for each season. Hence seasonal produce is always tastier while being full of the required nutrients to help cope with the weather conditions and keep illness away. Seasonal produce is also available in abundance and therefore is fresh and priced lower. Asian greens, carrots, pumpkins, potatoes, pears, apples, and citrus fruits are in season currently, giving you an excellent choice of products that you can include on your menu.

Switch and swap

When thinking of saving on food items, another brilliant idea is to switch and swap wherever possible. For instance, if a recipe needs broccoli which is currently expensive, you can replace it with broccolini which is available both fresh and cheap. Simple switchovers such as using frozen blueberries instead of fresh blueberries or using canned beetroots instead of fresh beetroots are also great choices. You can buy these items when on sale and store them as they last longer.

Plan your menu

Menu planning is the key to managing your food budget. By pre-planning your menu, you can minimise waste and make the best use of your available resources. Additionally, you can prepare your food for two evenings in advance and freeze it, saving time and money. Another advantage is the decrease in impulsive purchases at the shop. With your meal planned, you can keep to the list and buy only what you need, adhering to your budget.

Shop fortnightly and buy online

With fresh produce and bakery items, it is not always possible to buy a monthly stock, given their short shelf life. Also, it is always more nutritious to eat fruits and veggies fresh. But buying weekly can mean more runs to the supermarket and therefore more expenses. Consider fortnightly shopping or shopping online.

Make lots and bake in bulk

Being able to cook just once per week as opposed to several times is a terrific way to save time and money. You won't have to shop as often, which reduces impulse buys and when you cook in quantity, everything can be prepared at once and frozen for later use. Simply zap it in the microwave or on the stovetop when you want to use it; no pots or pans are required.

These are a few of our suggestions to help you reduce and save on your next grocery bill. A few simple changes that not only aid in reducing your expenses but also the allied costs on fuel and energy, all while keeping you at your healthiest best.

Setting up your cosy outdoor firepits

**Are the winters keeping you indoors?
Why not bring in some much needed warmth
by setting up your very own fire pit!**

Fire pits are a smart addition to your outdoor space for several reasons. Not only are they the perfect gathering spot for entertaining your friends and family, but they can also be used to cook and grill everything from marshmallows to roasts to the humble Aussie snag. Some styles even function as pizza ovens for some extra culinary chutzpah. Even better, contemporary fire pits come in a wide range of styles, meaning there's guaranteed to be one to suit every budget and lifestyle. Here are our top tips for making sure you choose the right fire pit for you.

Wood burning or gas?

The first thing to consider is what type of fuel you want to use. Traditionally, there was only one option for a fire pit – wood! And there's no doubting it does replicate most closely that 'campfire' feel that many people are looking for when they're in the market for a fire pit. A wood fire pit can provide a wonderful campfire feel while being a great choice to do a bit of fire pit cookery, with different types of wood producing very different and delicious flavours. Since wood burning produces a lot of smoke, it may not always be feasible. The alternative is using gas fire pits which though expensive, certainly burn cleaner than their wood burning cousins. On the plus side, they're far more versatile in terms of where you can put them. For example, a gas fire pit can be placed much closer to your house than a wood fire pit and they can be installed in a raised container, alongside a pool, or even in the middle of a water feature.

Freestanding or built-in?

Traditionally, a residential fire pit tended to be little more than some large bricks or stones surrounding a hole in the ground. Luckily, these days there are far more choices available. Most commercially available models are free-standing and offer both versatility and easy installation, and you can purchase a free-standing fire pit – in either wood or gas burning varieties – for as little as a few hundred dollars. By way of an alternative, a built-in fire pit offers permanence and stability and can be a great choice for the fire pit cookery enthusiast. Plus, it can also be used as a central part of a landscaping theme. For example, stationery fire tables, with a propane or methanol burner in the centre of the table, are a very popular option as they offer a great deal of functionality and are great for entertaining.

Generally, fire pits don't require professional installation, but if you opt for a model that uses natural gas or requires an electrical connection, make sure you hire a gas fitter and/or electrician to hook it up.

How big?

Hand in hand with a decision about whether to go with a freestanding or built-in option, you will also need to work out what size is going to best suit your needs. So, determining where your fire pit is going to go and how you plan to use it is probably a good place to start. Smaller designs like fire bowls are ideal for compact backyards and are often portable for placement versatility. But if you want to make a bolder statement, then a larger stationary fire pit table may be just the ticket. The best thing to do is consider just how you intend to use your fire pit, how much space you have and how much time and money you want to spend on purchasing one.

The look.

Finally, it's important to think about what look you're after can because this can dramatically change the look and feel of your entire outdoor space. Fire pits come in all kinds of shapes and sizes and can be crafted from several different materials. You could opt to keep things sleek with a matte black design, or add some shimmer and shine with silver, copper, or bronze styles instead. Decorative details like ceramic tiles, mosaic surfaces, and themed cut-outs can also lend extra charm. But once you've landed on the right look for your landscape, you'll be amazed by just how much of a difference a fire pit can make to the appeal of the space overall.

Whichever option you ultimately choose, your fire pit is guaranteed to add a fantastic touch to your landscape and allow you to personalize your very own outdoor space just the way you like it.





Family and Friend Referral

It's a win-win for everyone, 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!

It's easy! 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.

But hurry, the promotion finishes on 30th September 2022. Your friend or family member needs to have signed a contract or the purchase of land before the offer ends. It's that easy, and it's open to all purchasers at Manor Lakes.

What better way to:

- Have friends and family living close by.
- Live in a thriving and established community.
- Be well connected to Melbourne's CBD with Wyndham Vale Train Station close by.
- Enjoy the convenience of shopping, schools, restaurants, cafes, and sporting facilities on your doorstep.

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