



### The Village

The newest precinct, The Village has been a hive of activity.

Civil works in Stage 194 are nearing completion, with concrete works well underway in preparation for the completion of the footpaths, line marking and signage across the area. Construction works within Stage 195 are now complete and are awaiting final authority approvals. Stage 196 is progressing well with sewer works underway and drainage work due to commence by September's end. Since the last update, Civil works have also commenced in Stages 182B, 190 and 197.

### **Lollipop Hill**

Across Stage 156 we are excited to announce that we have completed all civil works and have achieved both compliance and titling.

Practical Completion Certifications have recently been received from Council for the landscaping works in Lollypop Creek near Stage 177, with the area slated to open to the public in October 2022.

### Lakeside

In the Lakeside precinct, civil works in Stages 53 and 157 are progressing well.

Kerb and channel works have recently been completed for Stage 53, and bulk earthworks are close to completion for Stage 157. Stage 157 will also see drainage and sewage reticulation commence in the months ahead.

### Other works

The much-awaited signalised intersection at Ison and Ballan Roads has been completed and was successfully opened to the public on September 13.

The access roads in the Station Precinct are also now complete. We are currently awaiting the streetlights in the area to be energised, and once this is finalised the roads can be open to the public.

All going well, we anticipate this will be sometime in November.

### THE NEW LAND SALES OFFICE FOR MANOR LAKES IS NOW OPEN

The Manor Lakes Sales office is now open. Located in The Village neighbourhood, between the prominent intersection of Manor Lakes Boulevard and Ison Road, the office is designed to cater to the needs of both existing and future residents.

The new Sales office also features a café — Good Manors serving a great breakfast and lunch menu including Indian, Australian, and Italian cuisine along with a children's play area. Learn more about Good Manors cafe owners Raj and Jagmeet Singh in this edition of Manor Talks.

## Community groups— Get a boost from the Manor Lakes Community Fund!

The 2022 Manor Lakes Community Fund launched in September, with local not-for-profit groups in the Wyndham being invited to apply for a financial grant of \$1,500 to support their local community project.

Now in its 20th year of successfully operating Community Funds across its residential developments in both Victoria and Queensland, Dennis Family Corporation has distributed more than \$950,000 in grants during this time, with not-for-profit groups in and around Manor Lakes receiving \$365,000 of those grants since the Manor Lakes Community Fund commenced.

"The Manor Lakes Community Fund has assisted a broad crosssection of Wyndham communities to help make many programs and projects possible. We are proud to continue to support local communities by providing financial assistance in areas where we operate our business," said Dennis Family Group Director, Grant Dennis. "Our Community Fund presentation nights have become an annual highlight for us and the many not-for-profit groups that we assist. This year we look forward to adding even more community groups from around the Manor Lakes estate area, to our long list of deserving Community Fund recipients," confirms Grant.

An independent judging panel will assess applications and successful recipients will be notified in October.

Good luck to all those who have applied in 2022!



### Introducing Manor Lakes' latest café — Good Manors

In the future, when you visit the new Manor Lakes Sales office, treat yourself to a hot cup of coffee and a delicious meal at Good Manors café, an exciting new addition to the sales office, scheduled to open soon.

Good Manors is a café run by brothers Raj and Jagmeet Singh, who bring with them years of experience in the Food and Beverage industry. Jagmeet, a Manor Lakes resident, and an avid participant at many Manor Lakes events, has over 14 years of culinary experience, having previously worked at Grand Hyatt, Crown Casino, and the Bayview Hotel. Raj also has years of experience, having worked for over 16 years with renowned brands and owner of three cafés and a popular Indian restaurant called Pinch of Spice in Albury, NSW.

The duo started their first restaurant in Melbourne in 2017, a food truck concept, called Mama Franky, which they continue to run. They are looking forward to their new venture at Manor Lakes.

"When we learnt that the new Sales Office at Manor Lakes was going to include a café, 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. 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," added Jagmeet.

Both brothers have been widely successful in the restaurant business and have a great reputation for their food and customer service. Extensive planning has gone into the menu and the brothers are looking to deliver a unique dining experience to their customers.

"We have planned the menu to include many of our signature dishes, as well as classic café fare, hoping to appeal to a broad customer base. Our goal is to ensure that whatever we cook in the kitchen, we cook with love and effort, making every meal a unique experience for our customers," said Raj.

The café's unique name is a play on words with the estate's brand name Manor Lakes, while also connecting the concept of food with good manners. The inclusion of the café will give the Manor Lakes community a great space to connect and socialise. Designed to be a casual dining space, the café will offer an array of food options including a breakfast menu from 8am to 3pm and a lunch menu between 11am to 3pm, including Indian, Australian, and Italian favourites.

We look forward to welcoming you to Good Manors soon.





### It's Manor Lakes Halloween Spooktacular!

From ghoulies and ghosties, long leggedy beasties, and things that go bump in the night... The ever-popular Manor Lakes Halloween Spooktacular is back for another year, with this year's celebrations planned for Monday, October 31, 2022.

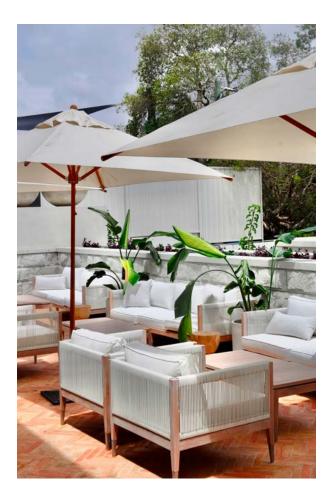
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The last year's celebration might have been virtual, but this year the Manor Lakes team along with our resident Halloween enthusiasts, Andrew, and Maria, are back, bigger and spookier than ever, and will be taking to the streets for some fabulous ghoulie and spooktacular fun!

As part of the celebrations, lots of fun activities have been planned across the day including best costume, best decorated house, raffles, colouring contests, a spooktacular treasure hunt and much more! Food trucks will be placed around the venue serving some delicious crowd favourites.

As is the norm for the event, funds raised will go to the Starlight Children's Foundation. Last year we raised over \$6,000, so let's see if we can beat that total this year! Keep an eye on the website and our social pages in the coming weeks for all the latest Manor Lakes Halloween Spooktacular information.

# Setting up your outdoor space for the warmer weather.



It is always a clever idea to refresh your home as the seasons change. These small yet affordable changes can help provide a fresh look to your outdoor spaces to enjoy the warmer days. Happy Spring! The weather around us is changing, the days are getting longer, and the sun is shining brighter and warmer. Having stayed indoors throughout Winter, it is now time to get out and enjoy the outdoor spaces in your homes as Spring returns. Here are a few things you could do to spruce up your alfresco, patios and balconies for Spring.

### Refresh your garden

Clean up those dry leaves and weeds and trim the hedges to make way for some new growth. Consider adding some statement pots and planters to add personality to your garden and bring in some colour with low cost seedlings which will be flowering in no time. Alternatively, you can also create some unique pots and planters using some DIY activities to add some colour and texture to your old pots.

### Clean up and add some cheerful colour

Time to clean and pack away any accessories from your outdoor fireplace and put away your Winter weight warmer blankets and throws. Invite some new colours to your outdoor area by adding some flowering plants or by adding some coloured accessories such as bold and bright cushions.

You could also add a beautiful bird bath to attract local bird species whilst providing some hydration to their parched beaks in the warmer months.

Consider applying a fresh coat of varnish to the deck or a layer of colour to the fence or wicker furniture to make it feel fresh and new.

### Add some shade

Having some shade options in your outdoor living setup will help ensure that you utilise the space more. A folding garden umbrella can be a terrific addition to your open spaces, being both affordable and easy to install. If you have a covered alfresco, another option is to add some stylish outdoor blinds to make it more inclusive and cosier.

### Get the Lights on

Incorporating warm, cosy, and ambient lighting into your outside spaces will entice your family back outdoors. And, with Halloween just around the corner and Christmas not far away, adding some lights will create a festive ambience. Subtle lighting such as string fairy lights or warm toned solar or LED bulbs will create a welcoming new look for your outdoors whilst highlighting your home's architectural or garden features.

### Furniture change-up

Spring provides the best time to sit out for those morning teas and family lunches over the weekends. So why not invest in some comfortable weather-resistant furniture to provide a cosy sitting area for you and your families? Incorporate pieces that will complement your current space and entertaining need such as cosy sofas and relaxed outdoor dining options. Alternatively, you could also move around furniture within your home to change the look and feel of the outdoor space.



### SPRING RECIPE - VEGETABLE LASAGNE

### **Ingredients**

12 instant lasagne sheets

30 grams of butter

1/4 cup of plain flour

- 1 1/2 cups of milk
- 1 cup of frozen peas
- 1 bunch of asparagus, trimmed and thickly sliced
- 2 zucchinis, cut into ribbons
- 2 spring onions, trimmed and finely cut
- 2 large tomatoes, thinly sliced
- 1 bunch of spinach (English
- or baby), trimmed
- 250 grams of fresh ricotta
- 2/3 cup of basil leaves, chopped
- 1 cup of pizza cheese, grated
- Salt and pepper to taste.

### **Method**

Preheat oven to 200°C/180°C fan forced.

To prepare the white sauce, in a small saucepan, add butter and melt over medium heat. To this add flour and cook for 1 minute, stirring regularly. Remove from heat and gradually stir in milk, mixing until all ingredients are combined. Return to heat. Stir and cook for a further 3 minutes until sauce boils and thickens. Turn off and season with salt and pepper.

In a medium saucepan, boil some water with salt. Add the asparagus, zucchini and onions and blanch for about 2 minutes. Remove with a slotted spoon and dry it on a paper towel to remove excess water. Into the same pan add the spinach and blanch for a minute or until wilted. Remove with a slotted spoon.

Squeeze out excess moisture when cool enough to handle. Roughly chop. Cover the base of a 20cm x 28cm, ovenproof dish with 2/3 cup of the prepared white sauce. Layer 1/3 lasagne sheets trimming to fit. Layer asparagus mixture, peas and 1/3 of the ricotta cheese. Top with 1/3 of the remaining lasagne sheets, 1/2 spinach, and 1/2 remaining ricotta cheese. Repeat the process once more. Garnish with some tomatoes, basil leaves and pizza cheese.

Bake for 45 minutes and serve.

## **Energy efficient appliances for your home**

### As you move into your new home, often people consider buying updated appliances at the same time.

The Australian Government's 2022 guide to Environmentally Sustainable Homes states that household appliances account for an average of 25% of total residential energy consumption across Australia. Fridges, freezers, clothes dryers, televisions, and home entertainment equipment are among the many contributors to these mounting expenses. Many of these appliances last for over five-eight years, some even ten. Whether you are buying new appliances or replacing old ones, it is a good exercise to review each appliance, understand its features, and be able to make an informed decision to reduce energy consumption and allied costs.

With so many choices available in the market, how do we judge which one is right for our needs and ensure we buy the most energy efficient appliances for our homes?

Here is a quick guide

### Check the energy labels

The government's Equipment Energy Efficiency Program provides two types of labels for large appliances - energy consumption labels and star rating labels, which are applicable to air conditioners, televisions, computer monitors, dishwashers, refrigerators, freezers, washing machines and dryers.

The energy consumption labels show the annual consumption under standard test conditions, while the star ratings help you to compare the energy efficiency of similar models with the same size and ability. You can check both these ratings and compare appliances and their brands using the Energy rating App before you make your decision. The star rating calculations are updated periodically which can mean that a 5-star model from the 2000s could now only score 2 or 3 stars. Hence, it is recommended to check the latest ratings and calculation metrics to help choose models with better energy efficiency.

### Is the size, right?

Larger models with a similar star rating as the smaller model use comparatively more energy, thereby increasing running costs. When selecting an appliance, consider the lifetime cost and not the continuous operating costs as this might quickly exceed the original purchase price. It is also advised that you change your older machines to newer models, as they would be more energy and water efficient. The size of the appliance should also be defined by the space within your home. For instance, a bigger television in a smaller room would consume more energy for picture pixelation as compared to a model size suited to the room.

### Is it smart?

We are currently living in the world of smart appliances. Buying smart appliances for your home provides more control in your hands while helping you be more energy efficient. Many smart devices include sleep or auto-off features that ensure they turn off automatically, helping to optimise energy usage while maintaining performance. Smart appliances can also be connected to smart devices which help you control their usage remotely, giving you the power

to turn them off when not in use. You can also connect your smart appliances to smart metres or home energy management systems to help monitor their usage and energy costs, helping you plan your use accordingly.

### Understanding the features

Your appliance's energy consumption is also influenced by the functions it includes. While some built-in features can help save energy, they can also be a disadvantage. For instance, an LED or OLED television is more energy efficient as they use screens with back-lighting and can provide good viewing experiences even with reduced brightness while a fridge with an icemaker may use more energy than other normal models. It is always a good option to consider the various features and their benefit to you and select appliances that help you save on energy costs.

So, a few simple, yet effective energy efficient considerations prior to purchasing will help you save money now and into the future.





## Family and Friend Referral

If having friends and family close by is important, then why not invite them to live at Manor Lakes! All you have to do is refer a family member or friend to purchase land at Manor Lakes, and you could each be eligible to receive a \$1,000 debit card\*.

For all the details visit manorlakes.com.au/family-and-friends-referral-program



