

Vanguard

Sophisticated
Refined
Living

John Street
— Malvern

Bensons



Introducing Vanguard

—

A new Melbourne landmark, with iconic architecture by Fender Katsalidis, an uncompromising level of residential amenity and a superb location in picturesque Malvern. Presented by Bensons, Vanguard is at the very forefront of contemporary luxury living.

Rick Curtis Bensons Property Group

A handwritten signature in black ink that reads "Rick Curtis". The signature is fluid and cursive, with the first name "Rick" and last name "Curtis" clearly legible.



Exterior City Views







**Very
Refined
Design**



"Vanguard is more than an apartment building. It's really a large-scale urban sculpture. It's a home for people who appreciate design."

Karl Fender Fender Katsalidis Architects

A handwritten signature in black ink, appearing to read 'Karl Fender', followed by a long, horizontal, wavy flourish.

The world-renowned practice of Fender Katsalidis Architects has created a landmark address for one of Melbourne's most established locales.

Vanguard is both commanding and elegant – iconic in its towering form yet also offering a sense of chic neighbourhood life in the street level café spaces.

“The pattern of its unique façade was inspired by the rhythm and flow of movement around the building,” *explains architect Karl Fender*. “It features a highly studied, curved frontage of glass, recycled timber and other articulated elements.”

The building also presents a variety of forms, from the glistening tower overlaid with bands of folded, golden, ribbon-like balustrades, to the lower levels which reflect the area's quiet residential character.

“The residences at Vanguard have all been designed for contemporary comfort on a human scale,” *notes Karl Fender*. “With a very large selection of north-facing apartments, these are generous, light-filled spaces with sweeping views of Melbourne.”

Bensons worked closely with Fender Katsalidis Architects to ensure that Vanguard is not just a one-size-fits-all property development.

“We've designed a huge variety of flexible floorplans to suit a range of lifestyles,” *adds Karl Fender*. “With the elevated outdoor lounge, gym, private dining room and other luxury communal spaces, Vanguard also offers an exceptional level of residential amenity unlike anywhere else in the area.”





Luxurious Amenities





Artist impression

Concierge



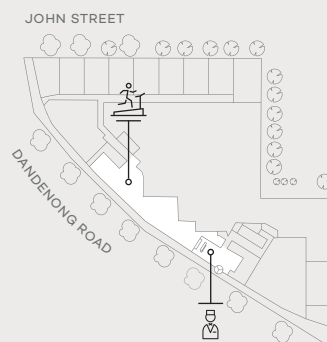
From booking a taxi to taking deliveries, your friendly Vanguard Concierge brings hotel-style service to daily life.

Gymnasium



A state-of-the-art gymnasium is just downstairs – an ideal place to meet your personal trainer and keep fit close to home.

Ground Floor



VIP Dining



This is the perfect space to host lavish dinner parties, with a sophisticated setting and a gourmet kitchen designed by Shannon Bennett.

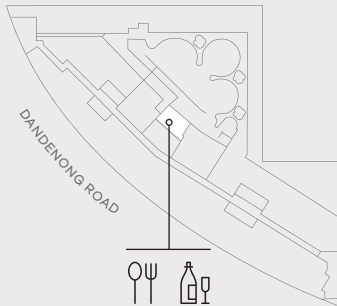
Wine Cellar



Maintain a personal wine cellar, ensuring your collection is always on hand for your next event in the VIP Dining Room.

Fourth Floor

JOHN STREET





Luxurious Amenities





Artist impression

Executive Lounge



Work from home in style. The executive lounge is available for residents' meetings and business presentations.

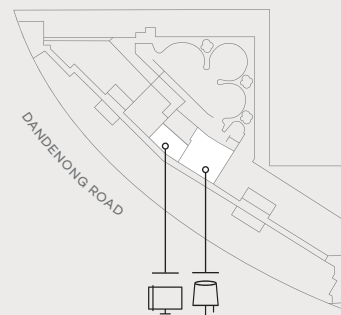
Media Room



Host a movie night, watch live sports matches or enjoy karaoke with friends around the big screen.

Fourth Floor

JOHN STREET



Outdoor Lounge



The north-facing terrace on Level 4 features premium barbecue and dining facilities, surrounded by lush greenery and captivating city views.

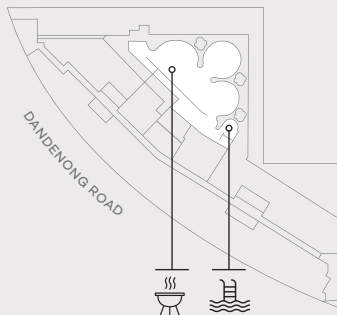
Spa and Sauna



The beautifully appointed spa, sauna and sundeck offer places for relaxation away from the busy world outside.

Fourth Floor

JOHN STREET









Terrace Residences

Interior Design



20 / 21

Artist impression

LIGHT AND SPACIOUS

The Terrace Residences enjoy abundant northern light through floor-to-ceiling windows and spacious, open-plan design.



FLOOR TILE



FEATURE
TILE



MIRROR



Artist impression



JOINERY



BENCHTOP



SPLASHBACK



TIMBER
FLOOR



CARPET

Sky Residences

—

Interior Design

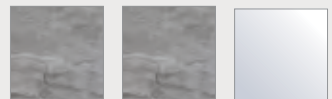


22 / 23

Artist impression

TOWERING STYLE

As the name suggests, the Sky residences of Vanguard are in the building's tower and offer impressive Melbourne views.



FLOOR TILE WALL TILE MIRROR



Artist impression



JOINERY



BENCHTOP



SPLASHBACK



TIMBER
FLOOR



CARPET

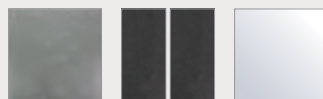
Aspect Residences

Interior Design



ROOMS WITH A VIEW

Aspect Residences at Vanguard deliver vistas over the leafy streets of Malvern towards the city.



FLOOR TILE WALL TILE MIRROR



Artist impression



JOINERY



BENCHTOP



SPLASHBACK



TIMBER
FLOOR



CARPET

Vanguard Penthouses

—

The Pinnacle of Design



ELEVATED LUXURY

The Vanguard Penthouses feature a bespoke colour scheme, impeccable finishes, extra living space and superior city views.



JOINERY



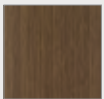
TILE



MIRROR



Artist impression



JOINERY

BENCHTOP

SPLASHBACK

TIMBER
FLOOR

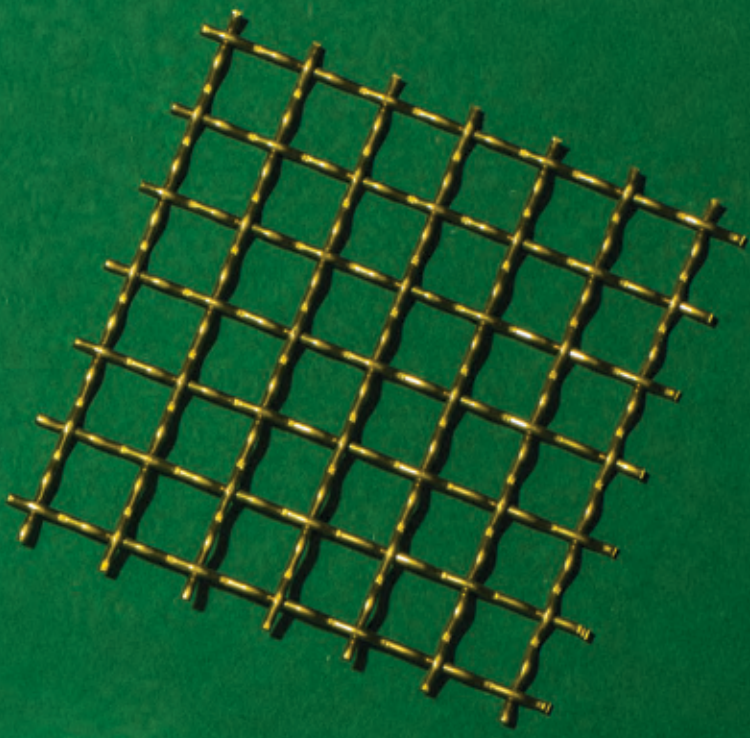
CARPET







Very Sophisticated Living





**“Melbourne has a real
appreciation for bespoke design
and quality craftsmanship.”**

Adele Bates Adele Bates Design

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Adele Bates is one of Melbourne's best known interior designers. She offers her professional advice on styling your new home at Vanguard.

What's the first piece of advice you give to someone thinking about styling a new home?

—
I always suggest showing your personality rather than going for a particular aesthetic or style. This will ensure longevity and make the process fun.

How do you usually go about styling an apartment?

—
It's always important to consider the scale of the space and select pieces to suit. Big pieces such as the sofa, armchair and dining table are the focal pieces, while smaller accessories add accents of personality and colour.

Do you feel Melbourne has its own style of interior design?

—
Grey tones and raw, natural materials seem to be popular right now around the city. However, thanks to social media, especially Instagram, style trends are tending to be more global rather than local.

Have you noticed other new trends in home styling?

—
Cushions, throws and plants are quite popular accessories in styling right now. So are crafted elements such as handmade ceramics. And, because of online retail, affordable art is now much more widespread in people's homes.

Are there tricks to making the best use of space?

—
It's always important to select pieces that are proportionate to the space. Wall mounting shelves will maximise your storage and free up floor space.

Vanguard features terraces with amazing views. What are some new ideas on how to best use these spaces?

—
Everyone uses outdoor space differently depending on their lifestyle. I suggest activating the space to suit your lifestyle, whether it be with outdoor lounges, barbecues or greenery. Using plants strategically will also help to frame views and create a sense of privacy.



Penthouse Living



THE FINEST FINISHES

Vanguard residences boast premium local and imported stone and timber throughout.

CLEAN AND BRIGHT

Bathrooms are designed with cool elegance, with features including double showers and separate baths.



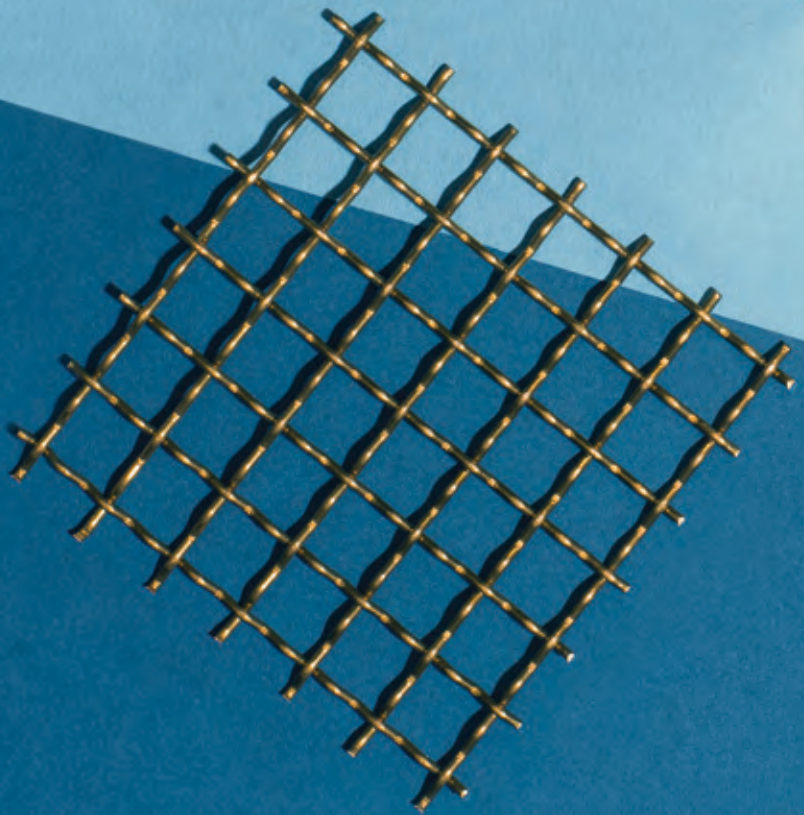


"Interior design has become a further extension of self-expression, as much as we express ourselves with our clothing."

Adele Bates Adele Bates Design







Very Melbourne Lifestyle





**“I believe in being kind to your body.
Exercise is a way to balance out our
hectic and stressful lifestyles.”**

Wynter Lin Ya Chan Melbourne Yoga and Pilates

A handwritten signature in black ink, appearing to read 'Wynter Lin Ya Chan', with a long horizontal flourish extending to the right.

Wynter Chan is the driving force behind the popular studio, Melbourne Yoga and Pilates.

She talks about the benefits of healthy living at Vanguard.

How do you usually describe Pilates or yoga to someone who hasn't tried it?

—
It's what your body has been waiting for! Both disciplines involve muscular movement, mindfulness in breathing, posture and alignment. Pilates concentrates on lengthening muscles and full-body strengthening, while yoga helps with flexibility, strength and balance. They also lead to better sleep and better focus. And you only need one session to feel the difference!

What else is popular in Melbourne right now?

—
Private training is very popular because it focuses on individual injuries, abilities, and specific areas to improve. Vanguard has its own gym where you can meet a trainer and get more out of your workouts. No excuses, and no travelling out into the cold or the heat.

As well as a gym, Vanguard has its own sauna and spa.

Recovery after your workouts is very important and the facilities

at Vanguard are perfect for that. Residents can use the spa and sauna to allow their muscles to recover more efficiently.

Vanguard also has an emphasis on good eating with high quality kitchens. Do you have a healthy diet philosophy?

—
I follow the 80/20 rule. Try to eat well 80% of the time and spoil yourself 20% of the time. It's all about creating a balance and not depriving yourself.

Do you have any advice for someone beginning their fitness journey?

—
If you have trouble sticking to a regular routine, find a studio that you love or a trainer you enjoy working with. Many of my clients who live in Malvern love Central Park for a walk or a run, or The Tan, which is just a short drive from Vanguard. Melbourne has one of the best fitness scenes in the world – you can definitely find something you love to do.







PARKS

Malvern is known for its leafy streets and its green gardens. Central Park, Hedgeley Dene and Caulfield Park are all just moments from Vanguard.

RECREATION

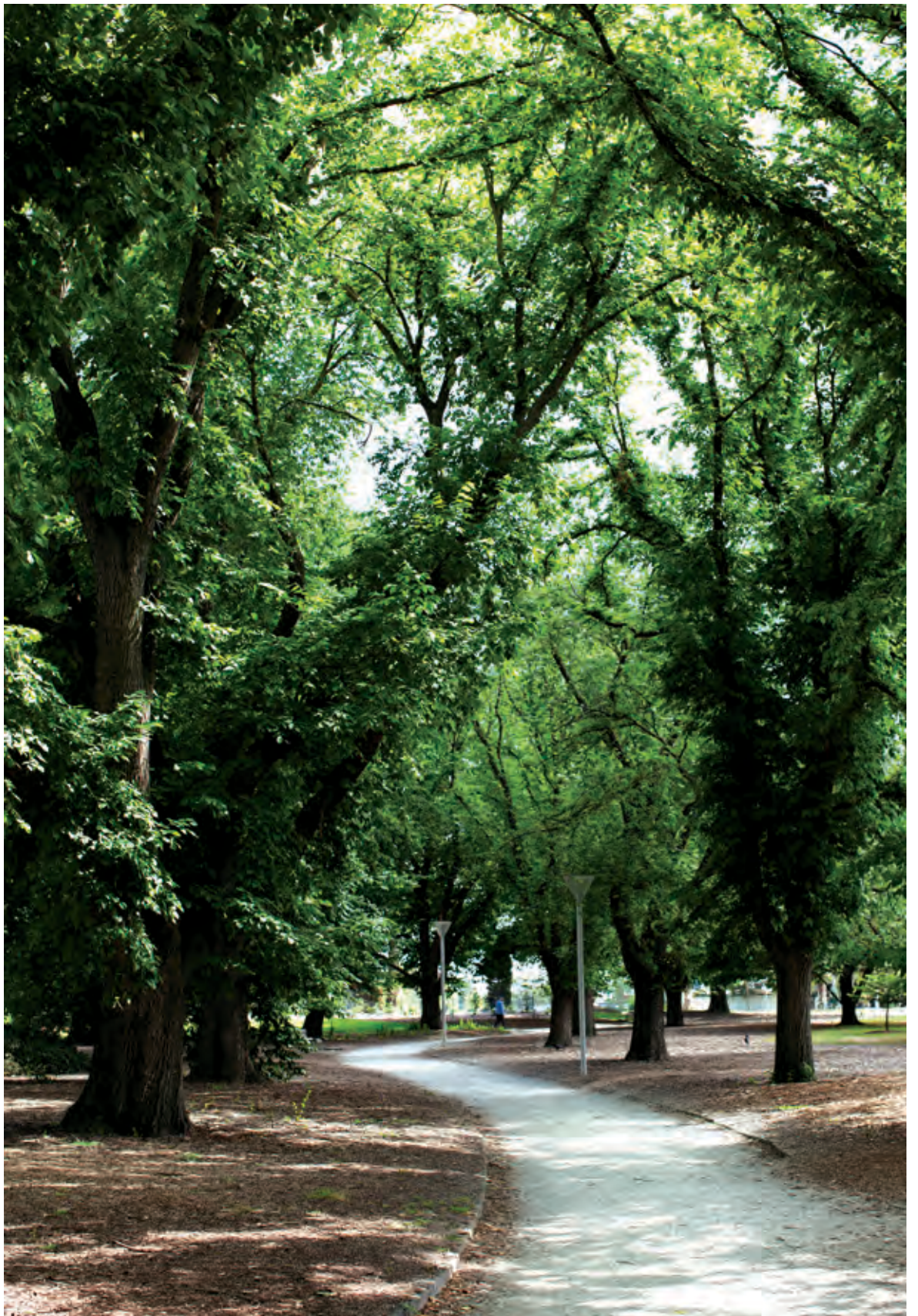
As well as Vanguard's own exclusive residential gym, there are nearby running tracks, tennis courts, football ovals and indoor sports centres.

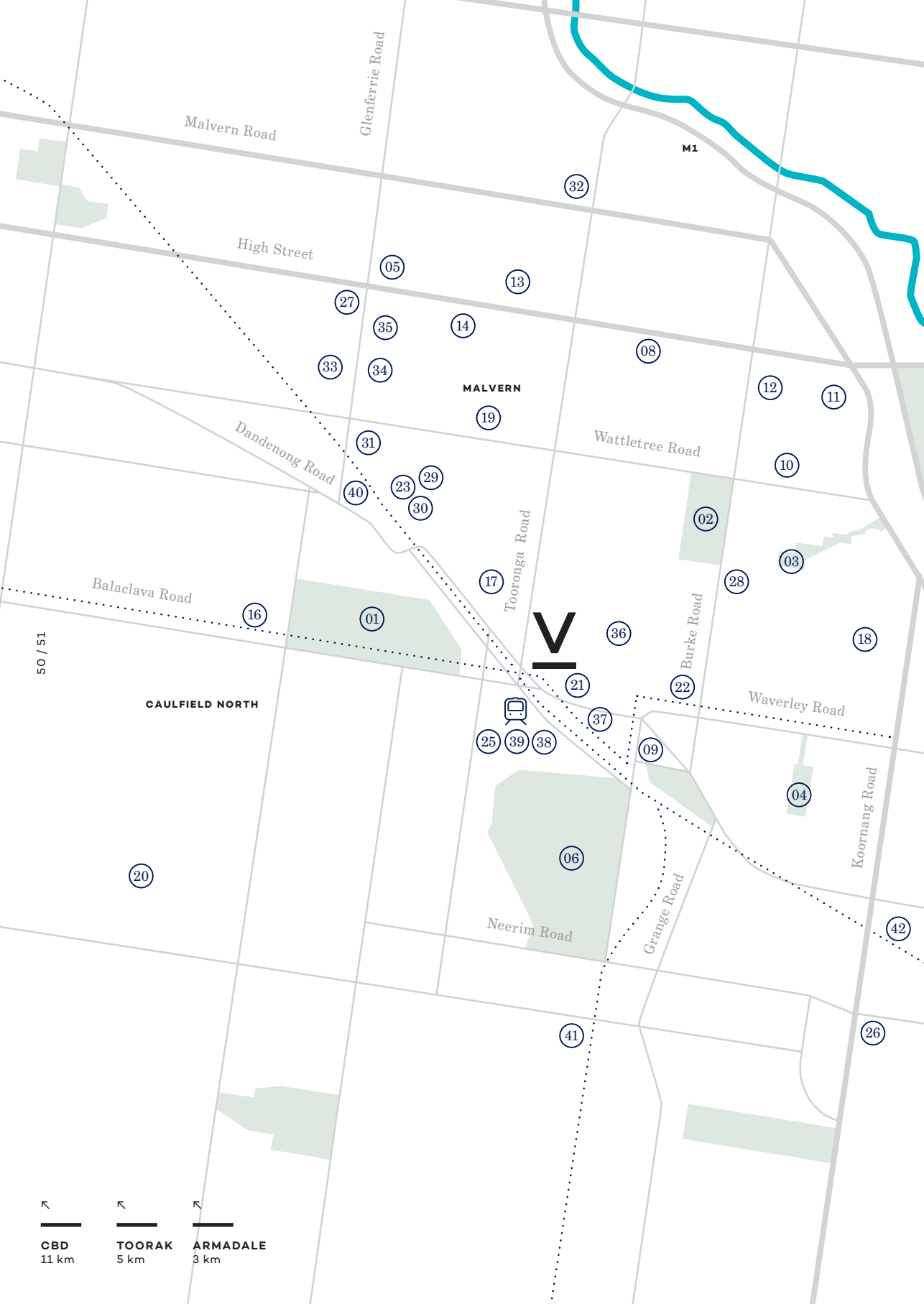
EDUCATION

Vanguard is within walking distance of the flagship Caulfield campus of Monash University, one of Australia's leading learning institutions. Some of Melbourne's most prestigious schools are also close by, including Caulfield Grammar, Loreto Mandeville Hall and St Kevin's College.

Begin each morning in one of Melbourne's most attractive and established urban villages.







50 / 51

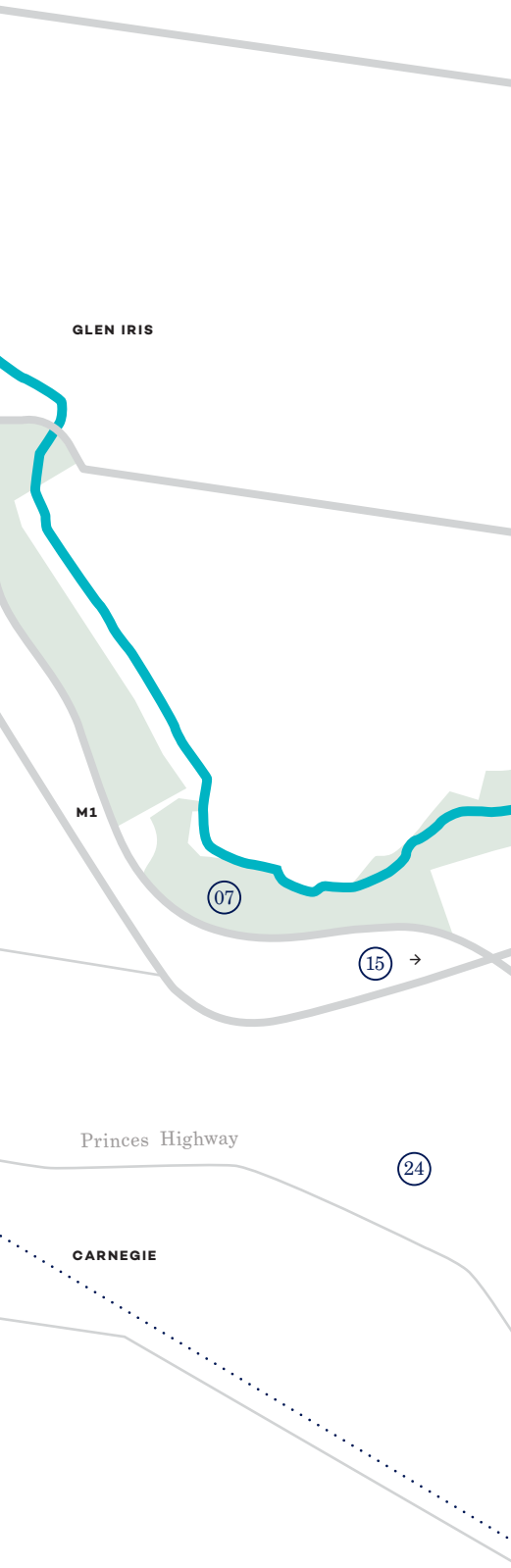
CAULFIELD NORTH

MALVERN

M1



With trains and trams literally at the door, Vanguard is Malvern's most connected address. The city, Monash University and neighbourhood shopping are all just moments away.



Parks



01. Caulfield Park
02. Central Park
03. Hedgeley Dene Gardens
04. Ardrie Park

Recreation



05. Malvern Cricket Ground
06. Caulfield Racecourse
07. Malvern Valley Public Golf Course
08. Harold Holt Swim Centre

Education



09. Faculty Gallery Monash University
10. Caulfield Grammar
11. Korowa Anglican Girls' School
12. Sacre Coeur
13. Malvern Central School
14. De La Salle College
15. Holmesglen Institute of Tafe
16. Caulfield Jnr College
17. Malvern Primary School
18. Lloyd Street Primary School

Health



19. Cabrini Hospital
20. Caulfield Hospital

Arts & Culture



21. Australian Academy of Dance
22. Lumina Gallery
23. Manyung Gallery Malvern

Shops



24. Chadstone Shopping Centre
25. Caulfield Shopping Centre
26. Koornang Road Retail Strip
27. Glenferrie Road & High Street Shopping Precinct

Eat & Drink



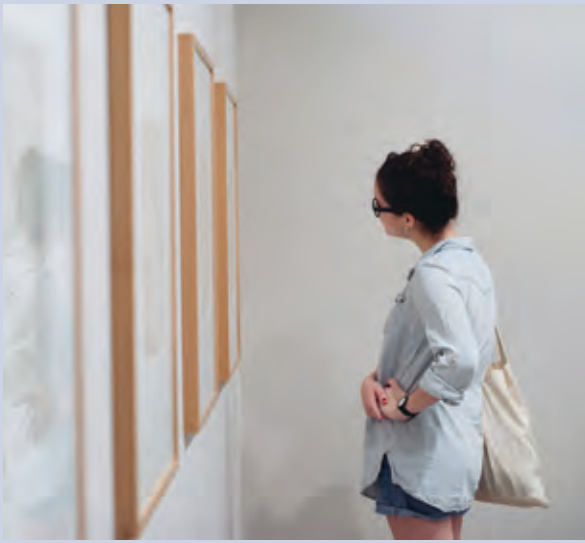
28. Burke Road Retail Strip
29. Millstone
30. Master of None
31. The Green Goose
32. Milton Wine
33. Willim Espresso Café
34. The Pour Kids
35. BOY & Co.
36. The Gables
37. Zagame's Caulfield Hotel

Public Transport



38. Caulfield Railway Station
39. Caulfield Racecourse Tramstop
40. Malvern Station
41. Glenhuntly Station
42. Carnegie Station





**Refined taste.
Sophisticated style.
Malvern days are spent
enjoying the good life.**



CAFÉ CULTURE

Established neighbourhood shopping strips are home to several friendly cafés and casual eateries. With retail spaces on the ground floor of Vanguard, however, a breakfast, coffee or lunch could be right downstairs.

FINE ARTS

Nearby High Street, Armadale, is known for its sophisticated galleries, antiques and boutique retail, providing endless browsing for the perfect addition to your new home.

NEIGHBOURHOOD SHOPPING

Vanguard offers local shopping of every kind at Chapel Street, High Street, Greville Street and Glenferrie Road. Chadstone, Australia's largest shopping centre, is only minutes away.



LUXURY LIFESTYLE

Vanguard offers an affordable entry into one of Melbourne's most affluent neighbourhoods. This part of the city is known for its high-end restaurants, day spas and proximity to fashionable areas such as Chapel Street in Prahran.

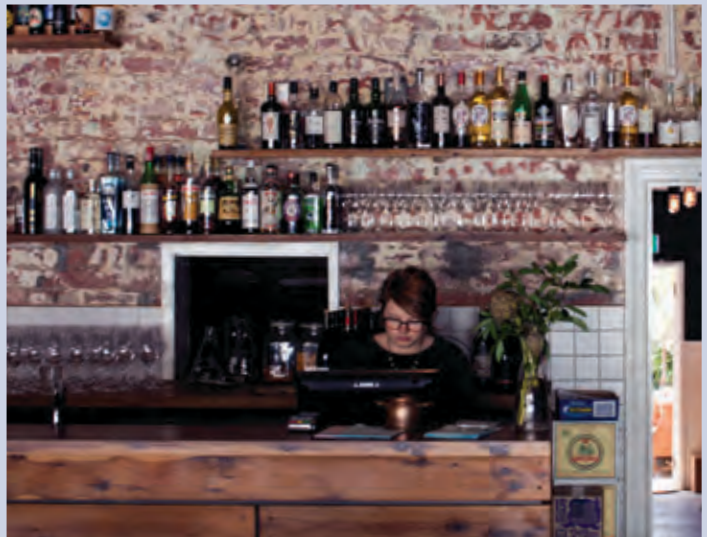
FINE DINING

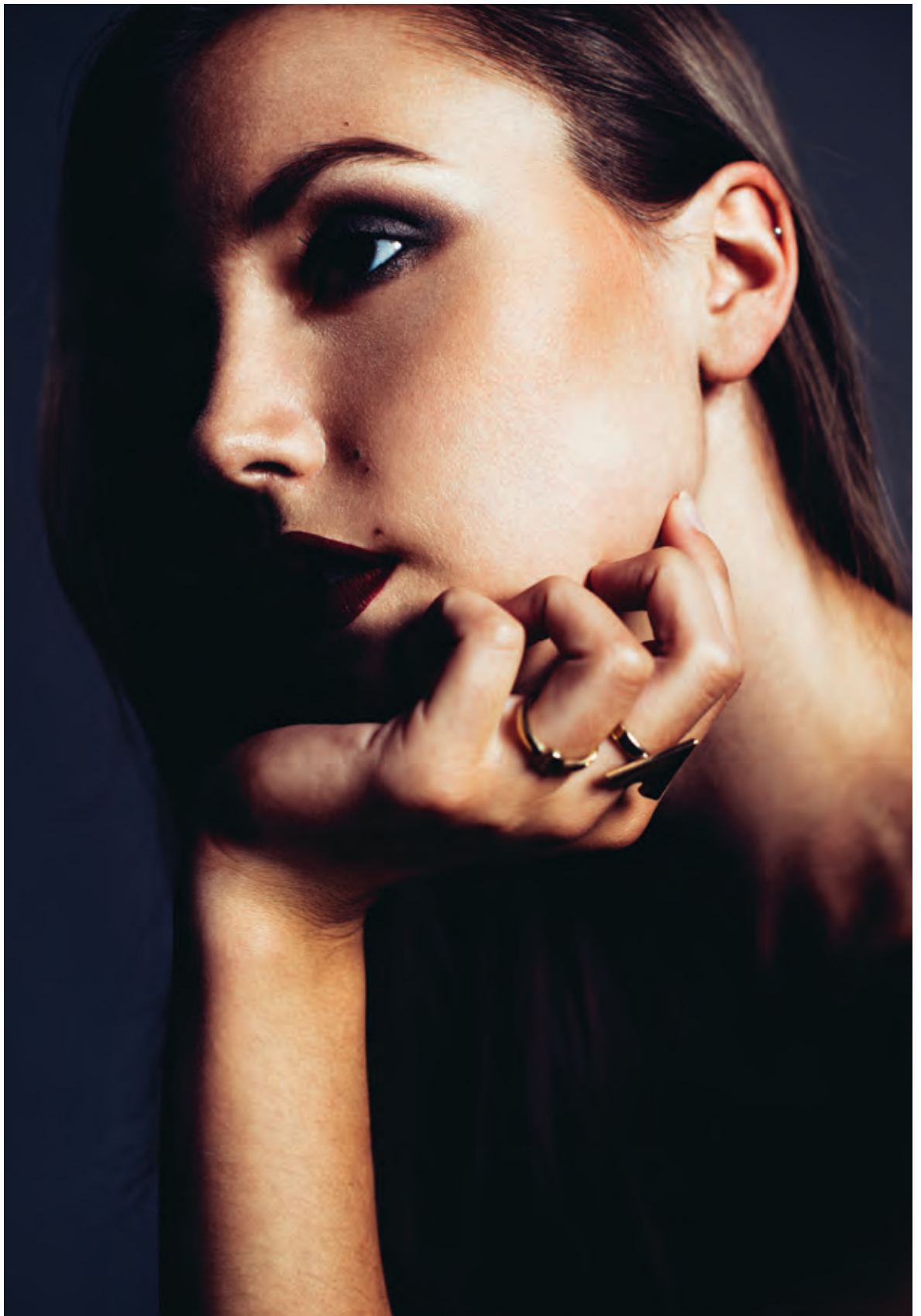
The local neighbourhoods are home to an appetizing selection of places to enjoy dinner out with friends, or to collect takeaway for home. From the international flavours of Carnegie to the premium wining and dining experiences of Toorak, at Vanguard you are spoiled for choice.

THE SOCIAL SCENE

Entertainment options abound at Vanguard, with movies, live music and nightlife to enjoy in nearby St Kilda, Prahran or the CBD itself, only 9kms away. Caulfield Racecourse is very close, playing host to the Caulfield Cup, Caulfield Guineas and other popular events during the year.

**Wine and dine in the best
of company, every evening.**







Bedroom Ensuite





**Very
Delicious
Moments**





“We’ve made some really beautiful decisions on our finishes, along with a philosophy of ‘less is more’ in the design. The art of these kitchens is in the hidden detail. And that’s what really sets Vanguard apart.”

Shannon Bennett Vue de monde

A handwritten signature in black ink, appearing to read "Shannon Bennett". The signature is fluid and cursive, with a large initial "S" and a long horizontal stroke at the end.

Vanguard features signature kitchens designed by one of Melbourne's most acclaimed chefs, Shannon Bennett.

Shannon Bennett's unwavering commitment to his craft, and years of experience in the culinary world, has shaped his thoughtful and practical kitchen designs at Vanguard. His vision includes stone benchtops, integrated appliances, plenty of storage and room to make cooking a fun and social experience.

The kitchens of the Vanguard Penthouse collection impress even more with house-sized kitchens, detailed cabinetry and an additional wine fridge.

Shannon Bennett has also created the kitchen for the VIP Dining Room, with everything necessary to prepare the perfect dinner party.

In addition to the design and finishes, Shannon Bennett has secured a suite of Miele appliances to be featured throughout Vanguard. With such an inspiring space and premium equipment, selected by one of Australia's leading chefs, everything is in place to make nightly meals a truly gourmet experience.





MELBOURNE DINING

Shannon Bennett is the head chef of Vue de monde atop Melbourne's Rialto tower. He also operates Bistro Vue and Café Vue in select locations across the city.





Penthouse Kitchen specifications

Ovens

Miele 76 lt electric ovens with clock and pyrolytic cleaning

Steamer Oven

Miele benchtop steam oven

Warmer Drawers

Miele 14 cm tall gourmet warmer drawers

Cooktop

Miele CombiSet two-zone induction cooktops

Wok Cooktop

1 Miele CombiSet induction wok cooktop

Rangehood

Miele concealed rangehood vented externally

Dishwasher

Miele fully integrated dishwasher

Fridge & Freezer


Miele fully integrated fridge and freezer unit

Wine Refrigerator

Miele built under wine conditioning unit







**"I love cooking at home,
and I love trying to challenge
my kids with new things."**

Shannon Bennett *Vue de monde*



Grilled Prawns with BBQ Sauce

With an elaborate homemade BBQ sauce,
this is a delicious cousin of the simple
prawn-on-the-barbie.

SERVES	PREP TIME	COOK TIME
4	50min	2hrs

Prawns

3 prawns per person

1 tablespoon olive oil

1 litre vegetable oil for frying

Skewers, soaked in water for 1 hour

Murray River Sea Salt to taste

BBQ sauce

½ cup olive oil

1.2kg brown onions, chopped

2 heads garlic (small),
peeled and separated

4 large red chillies, chargrilled, skinned
and seeded

4 large anchovies

1 tablespoon fennel seeds

4 star anise

2 tomatoes, chargrilled, skinned and
quartered

2 oranges

250ml clear fresh, apple juice

1 tablespoon Dijon mustard

1 tablespoon soft brown sugar

2 tablespoons good quality apple vinegar

½ teaspoon salt

HINTS & TIPS

Good quality apple juice and oranges
are the key elements to this recipe.

Sauce will keep in a sealed jar,
refrigerated for around 10 days.

Apple vinegar can vary in taste in terms
of sweet/sour, therefore taste the BBQ
sauce before adding the second half of
the sugar.

BBQ sauce

Have all ingredients, including the chargrilled items
portioned out ready for the sauce. Finely zest the oranges,
set aside. Cut the pith from the oranges and discard.
Cut each orange into 8 portions.

Heat a wide based sauté pan on medium to high heat until
hot. Add onions, cook for 5 minutes.

Reduce the temperature to medium heat and cook for
a further 20 minutes or until translucent but not brown.
Add garlic, chilli and anchovies. Place fennel seeds and
star anise in a piece of muslin tied with cooking twine; add
to the onion mixture with tomatoes, oranges and zest.

Cover and cook gently over low heat for a further
20 minutes. Discard spices in muslin. Add apple juice in
4 batches, drizzling around the edge of the pan. Stir and
cook for 5 minutes between each addition. Cover, cook for
another 10 minutes. Uncover and cook for a further
15 minutes.

Remove from heat, cool a little for 5 minutes before placing
mixture in a food processor, add 2 tablespoons of water
to the pan to deglaze (off the heat) to ensure all of the
sauce is used.

Add the mustard, half the brown sugar, and half the
vinegar with a good pinch of salt. Puree for 3 minutes,
taste and adjust with more sugar and/or apple vinegar
if not balanced. Pass through a very fine sieve for
a smooth as silk sauce.

Prawns

Pre-heat on Fan Grill at 260°C. Remove the prawns outer
shell and tail, from the neck down. Carefully remove the
underside of the prawn head, which has the legs attached,
making sure this is clean. Reserve for later use. Skewer
through the tail along the underside of the body to keep
the prawn straight when cooking. Place prawns on the
grilling and roasting insert in a multi-purpose tray, cover
prawns and refrigerate until required. Heat vegetable oil
to 180°C. Deep fry the prawn legs for 2-3 minutes or until
crisp, drain on paper towel ready for serving. Uncover
prawns and season with salt. Place the multi-purpose tray
with prawns on level 4, cook for 6 minutes or until just
cooked through.

Grilled Mussels with Lobster Tail

Savour the intense flavours of mussels charred on the grill with succulent lobster and a twist of lemon.

SERVES	PREP TIME	COOK TIME
4	30min	15min

1kg Eden mussels, cleaned

½ cup lobster tail, shell on

1 tablespoon tarragon, chopped

1 tablespoon lemon juice

100g seasoned fresh Wakame

4 eggs, beaten

1 teaspoon Dijon mustard

½ cup grapeseed oil

Murray River Sea Salt to taste

HINTS & TIPS

Wakame can be purchased from your local sushi bar or fish monger.

Trim lobster tail and steam at 90°C for 7 minutes in a perforated steam tray. Place mussels in a solid steam tray, add to steam oven and continue to steam for a further 3 minutes or until mussel shells have opened. Set mussels aside to cool.

Plunge the lobster tail into iced water to cool quickly.

Pre-heat Steam Combination XL on Fan Grill at 220°C. Remove lobster from the ice and cut in half down the centre. Remove the meat in one piece from each side of the shell. Roughly chop the lobster meat and set aside in a bowl. Discard lobster shell.

Remove mussel meat, retain shells for serving. Roughly chop mussel meat and add to chopped lobster. Clean shells of any beard and mussel. Place the mussel shells on the grilling and roasting insert, placed in the multi-purpose tray.

Add tarragon and lemon juice to shellfish and season with salt.

In a medium stainless steel bowl, whisk eggs, mustard and a pinch of salt. Slowly whisk in grapeseed oil until sauce is thickened to a mayonnaise consistency. This can also be done in a food processor.

Combine sauce with lobster and mussels, taste and adjust seasoning if necessary. Place a scant teaspoonful of the Wakame seaweed mixture into shells, top with a spoonful of the lobster mixture.

Play tray in oven on shelf position 3. Follow prompts on the screen to select the duration of 3 minutes and release 1 manual burst of steam. Once the cooking time has elapsed, remove from oven and serve immediately.





John Dory En Papillote with Chermoula Dressing

—

A deliciously subtle parcel served
with the crisp flavours of a Waldorf
salad on the side.

SERVES	PREP TIME	COOK TIME
6	1hr 30min	10min

John Dory

6 x 180g John dory fillets, skinned

1 cup Chermoula

Waldorf salad

2 baby witlof (Belgium endive)

2 cups Frisée

1 lemon, juiced

1 Granny Smith apple, julienne

3 sticks celery

½ cup crushed walnuts

1/3 cup Japanese mayonnaise

Murray River Sea Salt and
white pepper to taste

Chermoula

1 red onion, roughly chopped

1 tablespoon cumin

1 tablespoon coriander

1 lemon, juiced

1 bunch fresh coriander leaves and stalks

1 bunch parsley leaves and stalks

4 cloves of garlic

1 tablespoon sweet paprika

1 tablespoon turmeric

1 ½ tablespoons ras el hanout spice mix

1 ½ tablespoons ground chilli

1 heaped teaspoon Murray River Sea Salt

185ml olive oil

Chermoula

Place all ingredients into a blender, blend until puréed and set aside.

John Dory

Place each fillet on a sheet of baking paper measuring approximately 40cm x 35cm. Place fillet on the bottom half of the paper leaving enough room to fold over and form a parcel. Place 2 tablespoons of Chermoula sauce over each fillet.

Bring the top half of baking paper down over the fillet. Fold in the side edges, then fold in the bottom edge to form a parcel.

Place parcel on the bottom half of a similar sized piece of foil (shiny side in) and fold as per baking paper. You should now have a parcel that looks like a puffed pillow. Place parcel on a perforated steam tray and steam at 90°C for 10 minutes.

Waldorf salad

Wash and dry the baby witlof and use the smallest leaves only. Thinly slice the celery with a vegetable peeler, then julienne and soak in cold water for 1 hour. Place the apples in a dish and coat thoroughly with lemon juice to prevent oxidation.

Place the apple, celery, walnuts, witlof and frisée in a large bowl. Toss the mayonnaise through the salad, ensuring you coat the whole salad. Season with salt and pepper to taste.

To serve

Serve the fish, in its opened parcel, with a serve of Waldorf salad on the side.

Spiced Beef Cheek

A slow-cooked and scrumptious dish served with pommes mousseline and home-made pickled onions.

SERVES	PREP TIME	COOK TIME
6	30min	6hrs 30min

Beef Cheek

6 beef cheeks

Oil

4 onions, cut julienne

1 tablespoon cumin seeds

1 red chilli de-seeded, cut into 6 squares

½ head garlic, peeled and sliced

1 carrot

1 litre tomato purée or passata

1 litre chicken stock

Salt to taste

Pickled onions

100g sugar

100g apple vinegar

100g water

2 onions, peeled and cut in half horizontally

Pommes mousseline

1kg potatoes, peeled and diced

180g butter

2 tablespoons milk

Salt to taste

Pickled onions

Place sugar, apple vinegar and water in a small pan, bring to the boil and pour over onions. Refrigerate for 12 hours before serving.

Beef cheek

Pre-heat oven on Conventional at 110°C with the baking and roasting rack. Trim any excess fat from beef. Heat a small amount of oil in a pan until hot and quickly sear the cheeks. Remove and place in a oven dish.

Using the same pan, add the onion and cumin to the meat juices and cook on medium heat, for 3 minutes. Add the carrot, garlic and chilli and mix well to combine. Add the tomato purée and chicken stock. Season to taste. Pour over the beef cheeks.

Place oven dish in oven and cook uncovered for 6 hours. Remove from oven and allow to rest for 10 minutes. Test beef is cooked by using a spoon, flesh should pull apart with ease. Remove beef cheeks. Blend the juices and vegetables together; the sauce should be a thick consistency.

Pommes mousseline

Steam potatoes for 20 minutes. Test with a skewer, if the skewer inserts easily, the potatoes are cooked. Push the potatoes through a potato ricer and then through a drum sieve. Add the butter and milk and mix well to combine, your mash should be as smooth as silk.

To serve

Place beef back into the sauce and re-heat in the oven at 110°C for 15 minutes. Serve with pommes mousseline and a pickled onion ring on top.



Steamed Buns with Confit Duck

This speciality of the Gascony region of France takes a detour to Asia with freshly steamed buns and a delicious condiment selection.

SERVES	PREP TIME	COOK TIME
12	2hrs	5hrs

Steamed buns

500g plain flour
30g caster sugar
5g baking powder
300ml lukewarm water
10g dried yeast
50g butter, melted
5g table salt

Confit duck leg

1 duck leg per person
50g Murray River Sea Salt
1 tablespoon eight spice powder
1 sprig of thyme
1 bay leaf
1kg duck fat
Knob of butter, extra

Eight spice powder

20g juniper berries
30g whole star anise
15g white peppercorns
15g cinnamon quills
15g cloves
1 pinch saffron threads
25g Murray River Sea Salt
10g cardamom pods

Condiments

10 spring onions, cut julienne
3 baby cos lettuce, washed and dried, use small leaves only
10 long red chillies, deseeded, thinly sliced
20 coriander sprigs, washed
Hoisin sauce, 2 tablespoons per person

Eight spice powder

Toast the spices in a large pan over medium heat, for 1 minute, or until fragrant. Grind all the spices to a fine powder in a spice grinder or pestle and mortar. Allow to cool. Store remaining spices in an airtight container.

Confit duck leg

Trim the knuckle from leg bone and discard. Sprinkle each duck leg with salt, eight spice and herbs; leave to salt for 12 hours. Pre-heat oven on Conventional at 110°C. Wipe salt from the duck with paper towel. Place duck into medium oven dish, cover with duck fat, place in oven and cook for 4 hours. The meat should nearly fall off the bone.

Once cooked, carefully drain on a resting rack and leave to chill in the refrigerator. Heat a large frypan over medium-high heat and brown the duck legs on all sides. No extra fat is required for this process.

Steamed buns

Combine flour, sugar and baking powder in a bowl and set aside. Combine water, yeast and melted butter in a mixing bowl fitted with a dough hook. Add dry ingredients and combine on speed 1 for 4 minutes. Add salt to dough and continue to knead on speed 2 for 4 minutes. Place dough in a lightly oiled bowl and place in steam oven, uncovered, at 40°C for 15 minutes. Remove dough from steam oven and refrigerate for 1 hour. Remove dough from refrigerator and portion dough into 30g pieces, roll each piece into a ball. Using a rolling pin, roll into an oval shape, approximately 8cm. Brush the dough with a little olive oil and fold in half crosswise. Place on a baking paper lined perforated steam tray, 4cm apart. Prove buns in steam oven at 40°C, uncovered for 20 minutes. Place up to 3 trays in the DGCXL steam oven at one time and Steam at 100°C uncovered for 15 minutes.

To serve

Place 2 tablespoons hoisin sauce per person into individual dipping bowls. Place 1 duck leg, 2-3 steamed buns per person and condiments on individual serving boards for your guests to make up their own buns.





Gâteau Basque

This traditional dessert from the Basque region of France is a work of art constructed in elegant layers of almond cake.

SERVES	PREP TIME	COOK TIME
8	1hr	2hrs

Sablé

185g butter, room temperature

100g caster sugar

1 teaspoon baking powder

50g almond meal

2 eggs

200g plain flour

2 oranges, grated zest only

Frangipane

60g butter, room temperature

60g caster sugar

1 egg

60g almond meal

30g plain flour

Vanilla crème pâtissière

600ml milk

6 egg yolks

60g cornflour

1 vanilla bean, scraped

120g sugar

Poached plums and red wine sauce

8 large plums

500ml red wine

250g caster sugar

2 star anise

1 vanilla bean

5 juniper berries

40g extra flour required for the assembly

Sablé

Place butter and sugar in the bowl of an electric mixer and beat together until creamy in texture. Add the eggs one at a time, making sure you beat well between each addition. Add sifted dry ingredients and the orange zest and combine with a spatula until just mixed through. Do not over mix. Refrigerate until required.

Frangipane

Place butter and sugar in the bowl of an electric mixer and beat together until creamy in texture. Add the egg and beat well to combine. Add sifted dry ingredients, combine with a spatula until just mixed through. Do not over mix. Set aside at room temperature whilst making the tarts.

Vanilla crème pâtissière

Place all ingredients in a medium saucepan over medium heat, cook whilst whisking constantly until the mixture boils and thickens (10 minutes). Reduce heat to low, and continue to cook for a further 5 minutes, whisking continuously. Remove from the heat, cover the mix with plastic wrap to prevent a skin forming and set aside to cool.

To assemble

Pre-heat oven on Conventional at 180°C. Form the sablé dough into a rectangle, with lightly floured hands. Divide the mixture in half. Refrigerate one half of the dough wrapped in plastic wrap for lids of tarts. Divide the remaining half into 8 equal portions. Using a little of the extra flour and working quickly but gently, roll each portion out to a circle measuring 1cm larger than tart tin and about 3-4mm thick. Press dough into a 100mm x 21mm tart tin and smooth off the top edge.

Refrigerate immediately. Continue with the remaining tarts, making sure you refrigerate each one as soon as it is moulded. When sable has firmed up in the refrigerator, 10-15 minutes, remove and continue with the assembly.

Honey Crème Brûlée

With only four ingredients needed for this most decadent dessert, you're just a gentle tap away from heaven.

SERVES	PREP TIME	COOK TIME
4	5min	25min

500g cream

120g yolks

1 vanilla bean

50g honey castor sugar

HINTS & TIPS

We have used 150ml brûlée dishes, 12cm x 3cm, cooking times may need to be adjusted slightly if deeper dishes are used.

This recipe can also be steamed by placing the brûlée dishes onto a perforated steam tray, steam covered at 90°C for 20 minutes.

Place the cream and the scraped vanilla beans into a mixing bowl and steam at 100°C for 2 minutes. In a large mixing bowl, whisk the eggs and honey until slightly pale. Pour the cream mixture over the eggs and whisk to combine.

Place the brûlée dishes onto a perforated steam tray, bake uncovered at 120°C for 20 minutes on 60% moisture using Steam Combination.

To serve

Pour castor sugar evenly and very thinly over the top of the brûlée. With a blow torch, caramelize the sugar until the top of the brûlée is evenly coloured.







Fender Katsalidis Architects

—
Architect

Fender Katsalidis Architects (FKA) is a major Melbourne architectural firm headed by Karl Fender and Nonda Katsalidis. Since the early 1990s it has successfully conceived many landmark buildings throughout Australia and South East Asia including the breathtaking Eureka

Tower – one of the tallest residential buildings in the world. Acclaimed for its vision, distinctive sculptural approach and understanding of the market, FKA combines cutting edge design with sound functional planning to deliver the highest calibre of residential projects.

**FENDER
KATSALIDIS
ARCHITECTS**

Bensons Property Group

—
Developer

Established in 1994, Bensons Property Group was formed with the vision of delivering homes that are recognised locally and internationally not only for innovation, but also for avant-garde design and architecture. Over 20 years ago Bensons identified the potential

for Melbourne's rejuvenation, pioneering the way for landmark buildings designed by acclaimed architects to deliver world class finishes sourced locally and overseas. Bensons' projects offer residents resort style living options not seen before in Melburnian apartments.

Bensons

CREDIT**Design and layout**

Seesaw

seesawstudio.com.au

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