

red 17



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15 – 21 May

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This week in Red Magazine:

It's a scorching issue this week, with a visit to the new home of Dainty Sichuan. In South Melbourne we stumble across a wine emporium, before getting pet-friendly in our Living spread. The diary is marked with a new Michael Caine feature, along with contemporary photography, butoh dance theatre and a stage play soundtracked by The Smiths.

Happy house hunting!

Nigel O'Neil
CEO



Front cover:

Emerging literary professionals and their more established counterparts join forces at The Emerging Writers' Festival (May 21 – 30): www.emergingwritersfestival.org.au

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Hocking Stuart is proud to support Kids Under Cover, providing homes & education for young people in need.

Harry Brown

In Cinemas May 20

Sir Michael Caine stars as retired marine Harry Brown: a widower and modest, law-abiding citizen, who lives alone on a depressed housing estate. When his only friend is murdered by a gang of thugs, Harry is forced to dispense his own brand of justice. Directed by Academy Award nominee Daniel Barber (*The Tonto Woman*), the film follows Harry's journey through a chaotic world where drugs are the currency of the day and guns run the streets.

See the trailer at: www.harrybrownthemovie.co.uk



Half a Person: My Life as Told by The Smiths

May 20 – 30

Just like his idol – Steven Patrick Morrissey – William (played by Mark Taylor) inhabits a world in which cruelty and loneliness seem commonplace. Set to the music of The Smiths, *Half a Person* is a dark and funny play in which William stumbles from café to cemetery in search of personal salvation.

Chapel Off Chapel

12 Little Chapel Street, Prahran

Bookings: 8290 7000, www.chapeloffchapel.com.au



The Oak's Bride

May 18 – 23

Supported by the Australia Council for the Arts, Red Moon Rising uses 'butoh' to create bold, image-based works of dance-theatre, which speak to the audience through a heightened physical language and emotional charge. Their latest offering is *The Oak's Bride*, which transforms the gothic basement of The Donkey Wheel House as part of this year's Next Wave Festival.

The Donkey Wheel House

673 Bourke Street, Melbourne (entrance off Godfrey Street)

1300 727 432, www.nextwave.org.au, www.redmoonrising.com.au



Photography by Park Jong Hyeon

Event Horizon

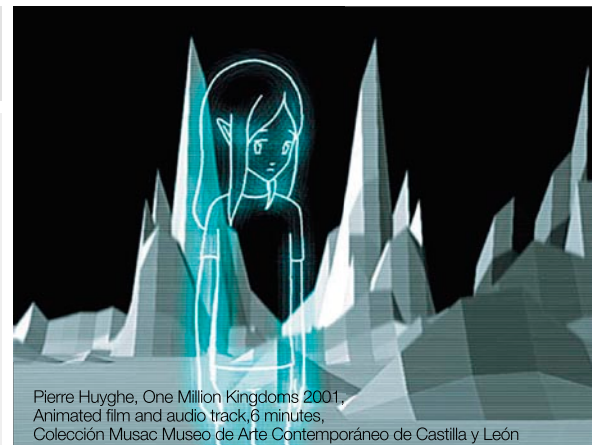
May 20 – July 20

Engaging the horizon as a marker for physical locality and expandable possibilities, this unique project presents a combination of historical images courtesy of NASA and foreground works by a selection of Indigenous, Australian, Belgian and French artists. It deals with the shifts of both philosophical and physical parameters following the first moon landing of 1969.

Centre for Contemporary Photography

404 George Street, Fitzroy

03 9417 1549, www.ccp.org.au



Pierre Huyghe, *One Million Kingdoms* 2001.
Animated film and audio track, 6 minutes,
Colección Musac Museo de Arte Contemporáneo de Castilla y León



Dainty Sichuan

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Anna Bowen

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Alex Gott-Cumbers

2010 marks the Year of the Tiger: the third sign in the Chinese Zodiac cycle, traditionally signifying bravery. Bravery (or at least reckless abandon) is what you'll need if you take on any of the three-chilli rated dishes at Dainty Sichuan.

Now considered a culinary institution, Dainty Sichuan made its fiery entrance in 2003. Keen to celebrate the authentic flavours of Sichuan food, 26-year-old chef Tina Li opened her tiny restaurant in Collingwood. A little while later she upsized to Corrs Lane, where the no-frills décor left diners to focus faithfully on the food. Queues spilled out into the gritty laneway and the restaurant blazed a mouth-burning trail across the city.

That trail has more recently extended to South Yarra, where the Dainty Sichuan team has relocated to a two-storey premises accommodating up to 250 diners. James Yu (Auswell Projects) has furnished the open, multi-tiered space downstairs with heavy timber tables incorporating hotplates. A gold and floral feature wall provides colourful contrast to the dark slate floor, while carved timber screens and an impressive fishpond add further flourish in the entrance passage.

But that's where the tranquility ends. With spices and seasonings imported directly from Sichuan Province, the menu packs a particularly peppery punch. Accomplished chefs Zhen Cheng Hao and Jun Ping Cao use traditional cooking methods to create Sichuan specialties like the newly introduced Chongqing hot pots (from Tina's home town of Chongqing City). Other highlights include the Ma Po Tofu (with pork mince), Spicy Beef Heart & Tongue Slices, and Stir-fried Tea Tree Mushrooms. An efficient, mainly Mandarin-speaking staff can help you test your chilli tolerance. But the lip numbing, nostril clearing dining experience is central to the Sichuan rite of passage.

Craig MacPhee was just 14 years old when he cellared his first serious bottle of wine. His wife Tania was a university student when she spent her first pay packet (from a part-time job at a bottle shop) on a bottle of Grange. Both are the actions of 'the wine enthusiast', with whom the couple enjoys close affiliation today.

Craig, a former finance manager, and Tania, a marketing strategist, began their joint wine venture in 2001. It was at a wine bar in Rome that they conceived the idea of establishing a purpose-designed and climate-controlled wine storage facility for collectors, restaurants and industry professionals. They launched their cellarage in South Melbourne a year later and, since then, have expanded their services to include a wine accessories store (opened 2007) and wine retail business (launched in 2008).

Alongside a boutique selection of fine wines, MacPhee's stocks a huge range of accessories designed locally and overseas. They include varietal glassware, decanters, corkscrews, wine books, vintage posters and ice buckets from revered suppliers like L'Orfèvrerie d'Anjou. The best seller is the innovative EuroCave wine cabinet, for which MacPhee's owns exclusive distribution rights. As a further extension of their authority on wine cellaring solutions, MacPhee's designs and builds wine cellars for private and commercial clients.

The South Melbourne store is the company's public interface; a light, rustic space tailored with distressed timber cabinetry and blackboard signage. A spiral timber staircase connects the ground-floor shop with a wine rack and cabinetry showroom and private meeting and tasting area. Here you'll find 'The Rack', which, among a horde of treasured empties, holds that first bottle of wine cellared by the teenage Craig MacPhee.

MacPhee's

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03 9696 2300

WEB:

www.macphees.com.au

TEXT BY:

Anna Bowen

PHOTOGRAPHY BY:

Alex Gott-Cumbers

red living
Pet Provisions



→ **Lula Dog Bowl**
RRP: \$129.99
Alessi
Stockist: Pet Pavilion
Shop 3/122 Ormond Road, Elwood
03 9531 5555
www.petpavilion.com.au



← **Bästis Hook**
RRP: \$2.99 each
IKEA
Victoria Gardens Shopping Centre,
Richmond
03 8416 5000
www.ikea.com.au

↓ **Cat Bowl**
RRP: \$129.99
Alessi
Stockist: Pet Pavilion
Shop 3/122 Ormond Road, Elwood
03 9531 5555
www.petpavilion.com.au

→ **Popware for Pets Travel Cup (clip-on)**
RRP: from \$7.95
Dexas Popware
Stockists: 1300 364 474



→ **Bästis Blond Cat Bed/ House**
RRP: \$79
IKEA
Victoria Gardens Shopping Centre,
Richmond
03 8416 5000
www.ikea.com.au

