

Homeowner Antra Lanskis and her weimaraner Eiffy in her fabulous – and family friendly – kitchen.

Magical mood

The brief

When designing her own kitchen, Melbourne interior-design consultant Antra Lanskis wanted to create an enchanting space where she could enjoy spending time after a hard day at work. As well as the standard food prep and storage inclusions, this kitchen needed zones to cater for her family’s individual predilections: a dedicated tasting area for her wine-buff husband; plus ample workspace for mixing bowls, kneading dough and rolling pastry for the couple’s two teenagers – both keen bakers.

Design inspiration

“I think the key to designing a successful kitchen is studying family habits,” says Lanskis. “It’s not only the main cook who is entitled to dictate the way the layout functions, other members of the household must be considered as well. Creating workable zones for everybody is paramount.”

Main meals are prepared at the stainless-steel bench near the stove. “The double oven was a necessity for me – if I am slow cooking lamb in one, there is still the option of baking something else in the other,” says Lanskis. Elsewhere, work zones are arranged for optimum convenience. The wine-pouring area is located near the under-bench wine fridge, and there are separate coffee- and dessert-making stations that see a lot of use at weekends. The mobile marble island unit offers ample space for baking and doubles as a casual dining area.

The details

✱ Evoking mood was all-important. “Even when we’re not cooking, the kitchen is still part of the main living

area so I wanted to create a space that feels a bit like a night out,” says Lanskis. “I wanted dark, smudgy finishes that gave the area a hint of sophistication.”

- ✱ The charcoal colour used on the cabinetry is a custom tint. “It took six pots of colour to get it just right,” she says.
- ✱ The glamorous vintage chandelier is the star of the light show. “On dark winter mornings, having breakfast under a chandelier is very uplifting,” says Lanskis. Halogen lights on dimmers are used for both task and ambient lighting in the rest of the space.
- ✱ Lanskis installed a mirrored splashback to reflect light and the greenery from the garden. But there’s a twist: “I didn’t want to see myself in the splashback all the time so I designed an antiqued finish to the mirror so that it obscures me a little but also adds an interesting worn patina, of which I am a big fan,” she says.

Taupeology, Melbourne, Victoria;
0411 117 880 or taupeology.com.

Text & styling by Judy Ostergaard. Photography by Armelle Habib
For Where to Buy, see page 299.

H&G kitchens

Project costs

JOINERY

Cabinets \$19,400
MDF with polyurethane finish in a custom tint. Made by Carter West Cabinets.

BENCHTOPS

Stainless-steel benchtop \$1800
Carrara marble benchtop \$4600
Mobile marble benchtop \$2200
All benchtops from Granite Planet.

SPLASHBACK

Antiqued mirror Custom-designed by Antra Lanskis, Taupeology. \$2000

FLOORING

Limed-oak floorboards from Borthwick Floors. \$18,000

APPLIANCES

Ilve Quadra PD100 FWMP double stove with teppanyaki plate \$10,249
Miele G 4101 dishwasher \$1299
Fisher & Paykel RF610ADUX2 french door fridge \$3399
Vintec V40SG 2e wine fridge \$1799
Qasair custom-designed rangehood about \$3000



ABOVE AND LEFT Old and new coexist happily in Antra Lanskis' kitchen. "There's the modern KitchenAid mixer alongside a vintage champagne bucket; stainless-steel benchtop and appliances against the antiqued mirror splashback. I like my surroundings to be a bit used and lived in," she says. "If something is too perfect and new, my instinct is to rough it up a little."



'I love my kitchen because the new is juxtaposed with the aged and slightly worn, such as the sleek stainless-steel benchtop next to the antiqued mirror splashback.' ANTRA LANSKIS, HOMEOWNER & DESIGNER