



Herb gardens

Sturt Noble Associates was engaged by Solatel to design a new kitchen garden for Matt Moran's new signature restaurant in Woollahra.

The traditional kitchen garden complements the new restaurant. The concept made use of an existing neglected external space to promote the consumption of fresh produce, providing a variety of herbs and vegetables directly from garden to plate with an emphasis on seasonality.

It is intended that the garden supply as much produce to the restaurant as possible given space constraints. In addition, the garden creates an attractive outlook from the restaurant, visually reinforcing the link between food production and consumption.

A close visual relationship with the restaurant is achieved by using more traditional materials and garden furnishings, reflecting the age and past use of the building and surrounding pleasure gardens. Recycled paving, old feature pots, traditional trellising and aged materials all contribute to its aesthetic appeal and enhance the sense of place.

The kitchen garden presents a unique opportunity to demonstrate the values of sustainability within an urban environment, while at the same time, creating an attractive space of changing seasonal interest.



Garden bed



Window view