



# News at Donnybrae

Spring 2020



**DONNYBRAE**

 ANOTHER DENNIS FAMILY  
COMMUNITY



# Donnybrae Construction Update

Civil construction works have been able to continue under a COVID-Safe Plan at Donnybrae with construction deemed an essential service.

Road projects have been progressing at a steady pace, with the roads and kerb structures taking shape and coming to life across various stages.

Civil works for Stage 4 have been completed. The Statement of Compliance process is underway and once this is completed titles are expected in October 2020.

Electrical and telecommunications reticulation works are now complete in Stage 5 with footpath paving works to commence shortly. Titles are expected in December 2020.

Construction is continuing well for Stages 6 and 7 with the subgrade works - known as the foundation layers for the roads - now complete with crushed rock and additional road layers the next component. Kerb and channel works are due to commence this October 2020 and titles are anticipated for January 2021.

Be sure to view the latest [Construction Update video](#) on the Donnybrae showing some amazing drone footage and watch the various stages unfold.

# Oven Baked Lemon and Garlic Ricotta

With the warmer months ahead of us and the Australian love of outdoor entertaining, this quick, easy, and super delicious baked ricotta cheese recipe is sure to be the centrepiece of any cheese board.

Spread on some crusty bread or crackers this soft, mild tasting cheese is perfect on its own or accompanied by olives, salami and fruits.

Its diverse enough to be the base for a sweet or savoury option and is sure to tantalising the taste buds of all your guests.

## INGREDIENTS

- 2 cups of full fat ricotta.
- 1 to 3 tablespoons full fat cream or milk.
- 2 tablespoons thyme leaves.
- 2 tablespoons zest of 1 lemon or to taste.
- 2 teaspoons minced garlic.
- 1/4 teaspoon sea salt.
- 1/4 teaspoon cracked black pepper.
- 2 tablespoon olive oil.



## OPTIONAL EXTRAS

- Fresh thyme, parsley or any other herbs, finely chopped.
- Sundried tomatoes or olives finely chopped.

## METHOD

- Preheat oven to 180C.
- Place the ricotta in a bowl, if it is a little dry add the cream or milk to make a thick creamy consistency.
- Add the lemon, garlic and salt and mix to combine, adding some optional if you like.
- Using a few large ramekins or small ovenproof dish, divide the ricotta between the dishes and drizzle over 1 tbsp olive oil (reserve other tbsp for after baking).
- Bake in the oven for 15 to 20 minutes until the top is lightly browned.
- Remove and drizzle with remaining 1 tbsp olive oil ready to serve.

# Living at Donnybrae - The Shape of Things to Come

If you love the beautiful surrounds and lifestyle at Donnybrae, but are looking for a low maintenance lifestyle, Dennis Family Corporation together with Shape Homes are offering the latest in contemporary townhome design from only \$399,000.

These stunning park fronting homes comprise 3 generous bedrooms, 2 bathroom and double garage and have been created by the award winning architects MPS International. These exceptionally valued townhomes are a full turnkey offering, and include:

- Fixed price, no surprises
- All floor coverings including laminate timber flooring in nominated areas
- 2700mm high ceilings
- European stainless steel appliances
- Stone benchtops in kitchen
- Window furnishings
- Fencing and landscaping



With only 10 townhomes available, you'll have to move fast!

These exclusive townhomes are perfectly located directly opposite the highly sought-after parkland area. With its play equipment, picnic facilities and more, the park will be the perfect place to catch up with friends and neighbours and enjoy the beautiful surrounds.

# Introducing Liliana



The Donnybrae sales centre is open by private appointment and our new sales consultant, Liliana Fierro-Martinez will be happy to answer any questions you may have.

Originally from Colombia, Liliana is now a proud Melburnian and says she is thrilled to be back working at Donnybrae having worked originally on the project.

"I love the area and am excited by all the construction afoot, knowing that new communities are developing and that I have been a part of that in some small way," exclaims Liliana.

"As a newcomer to Australia myself, I believe I relate culturally to our customers at Donnybrae, who come from all around the world."

A qualified real estate representative,

Liliana moved to Australia 12 years ago and has spent the last seven years working in real estate sales.

Outside work, Liliana enjoys spending time with her daughter, Gabriela, and catches the occasional Bachata dance class when she can – a style of dancing Liliana describes as "sort of like salsa, but different!"

"I understand that not everyone will be ready or able to visit under the current COVID-19 restrictions. I am more than happy to chat to you from the comfort of your own home including email, SMS, phone call, WhatsApp, Video call and Zoom meetings and can be contacted on 1300 303 380 to make an appointment."





# About Mickleham's Marnong Estate. Offering something for everyone.

Located just a 15-minute drive away from Donnybrae estate, the historic mid-19th century homestead Marnong Estate has been restored to its former glory and now houses a heritage resort, restaurant, vineyard and brewery.

We spoke to Paul Boyko, Marnong Estate's Marketing & Sales Manager, to learn a little more about the history of the property, the concept behind the business, and how it's tackling the challenges of lockdown head on.

## Tell us about the concept behind Marnong Estate and how long the business has been up and running?

Marnong Estate winery and homestead officially opened its gates to the public in 2018, after a lengthy restoration,

and we're incredibly proud to have created a world-class tourism facility, while focusing on sustainability and protecting the rich history of the homestead and its location.

The original family home of Victorian politician, William Angliss, we're located just 20km from Melbourne Airport, on a substantial rural holding – 1,200 acres of farmland, and Marnong is actually still a privately-owned working farm.

Right now, the estate comprises: luxury accommodation – 4 suites in the historic homestead; conferencing facilities; a winery; a brewery; a café; and our fine dining restaurant, Bankvale Run which serves quality local and estate-grown produce and wine. A day spa is also scheduled to open the not too distant future.

## Tell us a little about the history of the property – the Marnong Homestead and Banks Run.

Green Grove, as it was originally known, started off in the 1840s as a portion of a run then called Bank Vale Run Station in Melbourne's North, owned by William John Turner Clarke. Bank Vale lay some twenty miles north of Melbourne, to the east of the Deep Creek (or Saltwater River), and just beyond the site of what is now Mickleham.

This was Clarke's first undertaking in a district. In less than two decades, he owned the freehold title to more than 100,000 acres. In the immediate area, however, by July 1841 he'd installed his brother Lewis on the small Plover Plains Run, which lay to the west of Bank Vale on the other side of the Deep Creek. And by the late 1840s, he'd also had taken over the Hill Head run which adjoined Plover Plains on the north. From contemporary descriptions, we think the present Marnong property is situated in what was probably the southwest part of this Run.

The original Marnong homestead was constructed in sections over some decades. The bluestone rear is the earliest part of the building, thought to have been constructed in the early to mid 1800s, while the homestead's front half, built a little later, is substantially built of brick and its features are typical of later Victorian architecture.

## Marnong Estate is a multi-faceted business comprising a restaurant, café, winery, hotel and event centre. How do all the moving parts come together?

Well, I think it's because there is, literally, something for everyone at Marnong Estate. Our dedicated staff work incredibly closely with our clients to create unique events in the numerous spaces we offer. Whether it's an engagement in The Atrium, a product launch hosted in The Angliss Room, maybe a wedding in our historical Shed, or perhaps a special birthday occasion in The Lounge private dining room, we're able to fashion all of our spaces to suit our customer's needs.

A stay in our luxuriously restored historic homestead surrounded by Victorian gardens and a flood-lit artificial clay tennis court offers up a truly unforgettable accommodation experience. And Bankvale Run Restaurant offers casual dining, incredible views and exceptional service. Our seasonal à la carte menu boasts fresh, organic produce from our farm and local producers. I am always telling all my friends, family, anyone who will listen really, to come in and try one of our wood fired pizzas or a Bankvale Angus steak while taking in the sweeping views – it's a favourite destination with locals and the dining experience is one not to be missed!

Recently The Café opened in the central lawns, offering quicker menu options, making it an ideal place for families and friends to meet up.

## What is the most amusing/unusual/oddest etc thing that has ever happened to you at Marnong Estate?

Amongst the many animals on the farm, we maintain a herd of alpacas which are very popular with our guests.

On one memorable occasion, the alpacas escaped from their paddock and were found roaming amongst the general public in the surrounding gardens – and they weren't especially easy to herd up and get back into their rightful paddock! Certainly not a challenge that we have to deal with on a daily basis, thank goodness!

## What is your 'go to' dish on the Barnvale Run menu... and your favourite wine from Marnong Estate?

My favourite dish on the menu is our Slow Cooked Lamb Shoulder, with all the necessary side dishes to go with it. And nothing compliments this better than a glass of Marnong Estate Shiraz. But if I want something a little lighter, it's hard to go past a Pizza Margarita enjoyed with a Marnong Estate Pinot Grigio.

## What are your 3 favourite things to do in and around Donnybrook?

For nature lovers, a bushwalk through Mount Ridley Nature Conservation Reserve is a fantastic way to embrace the Great Outdoors. I always enjoy a round of golf at the nearby Growling Frog Golf Course. And I never miss a visit to the Merrifield Market – open on the first Saturday of each month.

## How has Marnong Estate responded to the challenges of COVID-19?

Well, there is no doubt that COVID-19 has posed a significant challenge, not just for our business but right across the hospitality and events industry generally.

Obviously, the safety of our staff, suppliers and customers remains our top priority. Like all businesses working in Food Service, Marnong Estate has been hit hard and we have needed to adapt. We are fortunate in that we have been able to keep The Café offering "grab & go" options going, as well as home delivery service.

We've also transformed the Cellar Door into a Farm Shop so we can support the local community that supports us. This has enabled customers to purchase locally grown produce including fresh fruit and vegetables, as well as milk, bread, grocery items, meat, fish and selected deli lines through our online click and collect option or home delivery service.

## What are your top tips for surviving lockdown?

Our key priority has been and continues to be ensuring people's safety and making sure we stay engaged with our customers. I'm also very focused on how we promote our updated offerings, making sure our business stays relevant, and managing cash flow, both of which will be critical to our survival. But regardless of what type of businesses you operate, I think it is vital to continually communicate with all your relevant stakeholders, maximise any government support available to you; and look at how you can build resilience in preparation for the new normal.

# City of Whittlesea initiative supports small businesses

The City of Whittlesea has launched an exciting campaign designed to help promote local business.

Many businesses in the area have been severely hit by the restrictions of COVID-19 Pandemic. Many small businesses have been forced to shut, whilst others have been limited to online and takeaway trading only in an attempt to continue to keep their businesses afloat.

As the community rally to support local business, a wonderful initiative called Still Here 4 You has been launched by Go Local First to encourage people to think and buy locally.

Each week the social media campaign Still Here 4 You will focus on a different theme/industry giving residents an opportunity to share online how they are supporting local

businesses during the restrictions and give them a chance to win a \$50 voucher to spend locally at one of those businesses.

It's easy to enter, simply visit the [Whittlesea Unites Facebook page](#) and upload a post in support of a local produce store such as a grocer, butcher, baker, or cellar. Be sure to comment or tag the business so others in the community can learn more about them too!

Still Here 4 You is supported by community radio station Plenty Valley FM.

The campaign will be bolstered by an online business directory which is currently being developed.

The competition closes at 23.59 AEDT on 16/11/20, and more information can be found [here](#).



Donnybrae Estate, Land Sales Centre:

Open daily 10am – 5pm 875 Donnybrook Rd PH: 1300 303 380 donnybrae.com.au

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