

LIVING ROOM FACT SHEET

Series 8, Episode 8

DESIGN CHALLENGE – KYAL & KARA VS BARRY

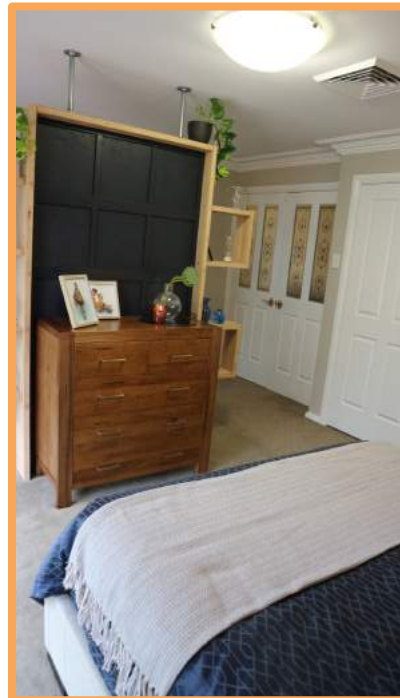
Karryn and Adam have lived in their home for 10 years and beautifully renovated their entire house with one exception: the master bedroom. The bedroom is basic and boring and the furniture is even worse! With two teenage boys taking over the living space, Kyal & Kara go up against Barry to give this couple the retreat they so desperately need.

KYAL & KARA'S ROOM



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BARRY'S ROOM









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PRODUCTS AVAILABLE AT BUNNINGS




Barry's Room

IMAGE	PRODUCT	PRICE	ITEM #
	Windoware 1200 x 2230mm Hilton Blockout Eyelet Curtain – Quartz	\$43.90	0019255
	Woodhouse 18 x 18mm 5.4m FJ LO SP H3 Dressed Primed Pine	\$8.50	0052832
	Project Panel 1200 x 1198 x 12mm Premium Plywood	\$30.85	0390211
	Monarch 63mm Walls Doors and Trims Paint Brush	\$21.98	1660272
	Monarch 4L Metal Paint Pot	\$9.31	1661933
	Monarch Razorback 100mm Mini Roller kit	\$14.48	1662796

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IMAGE	PRODUCT	PRICE	ITEM #
	Edge 200 x 200mm Square Acrylic Mirror	\$9.95	1730152
	Kaboodle 2400 x 600 x 35mm Bamboo Benchtop	\$491	2662191
	Kinetic 20 x 300mm Galvanised Pipe	\$7.25	4700264
	Kinetic 20mm Galvanised Flange	\$5.69	4700443

Kyal & Kara's Room

IMAGE	PRODUCT	PRICE	ITEM #
	Windoware 1200 x 2230mm Ivory Sheer Rod Pocket Curtain	\$22.90	0019251
	Windoware 1200 x 2230mm Hilton Blockout Eyelet Curtain – Taupe	\$43.90	0019253

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IMAGE	PRODUCT	PRICE	ITEM #
	Café Lighting Antique Silver Langley Table Lamp	\$250	0028057
	42 x 42mm 2.7m FJ E4E H3 LO SP Primed Pine Moulding	\$15.90	0020939
	Kaboodle 600mm 1 Drawer Base Cabinet	\$157	2662248
	Kaboodle 600mm Modern Raw 1 Drawer Panel	\$15.26	2668890
	Tuscan Path 55cm Half Barrel Wooden Planter	\$58.95	2890295
	Mojo 116 x 48cm Grey Outdoor Bench Cushion	\$38	3191124
	Grunt 6mm x 10m Sisal Twisted Rope	\$5	4310285







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RYOBI PRODUCTS AVAILABLE



AT BUNNINGS



IMAGE	PRODUCT	PRICE	ITEM #
	Ryobi One+ 18V Cordless Mitre Saw – Skin Only	\$209	6210357
	Ryobi One+ 18V Random Orbital Sander – Skin Only	\$99.90	6210660
	Ryobi One+ 18V Cordless Crown Stapler – Skin Only	\$199	6210550
	Ryobi One+ Brushless Circular Saw – Skin Only	\$249	6210766
	Ryobi One+ 18V Brushless Impact Driver – Skin Only	\$199	6210698
	Ryobi One+ 18V Brushless Hammer Drill – Skin Only	\$169	6210650

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IMAGE	PRODUCT	PRICE	ITEM #
	Ryobi One+ 18V Hot Glue Gun – Skin Only	\$79	6210739
	Ryobi One+ 18V Cordless Jigsaw – Skin Only	\$119	6210486


PAINTS AVAILABLE FROM TAUBMANS



LOCATION	PRODUCT	COLOUR	FINISH
Bay Window Seat	Endure Interior	Dragonstone	Semi Gloss
Bed Head & Partition Wall	Endure Interior	Mojo Black	Matt
Walls	Endure Interior	Silkstone	Low Sheen
Doors, Trims & Wardrobe Doors	Endure Interior	Cotton Ball	Semi Gloss
Ceiling	Endure Interior	Ceiling White (drop of black)	Flat
Undercoat	3 in 1	-	-

PRODUCTS AVAILABLE FROM SNOOZE



IMAGE	PRODUCT	ROOM	RRP
	Sealy Posturepedic Palladium Mattress – (QS)	Both	\$4,999



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	Snooze Microfibre Pillow	Both	\$49 each
	Snooze European Fibre Pillow	Both	\$36 each
	Bedgear Dri-Tec Sheet Set – (QS)	Both	\$349
	Snooze Microfibre Quilt (250gsm) – (QS)	Both	\$139
	Elise Bed Frame – Driftwood (QS)	Kyal & Kara	\$2,499
	Ocean Grove Tallboy – Whitewash	Kyal & Kara	\$1,199
	Ocean Grove Bedside Table – Whitewash	Kyal & Kara	\$449
	Ocean Grove Blanket Box – Whitewash	Kyal & Kara	\$499
	Tempur Comfort Pillow (Cloud)	Kyal & Kara	\$229 each

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	Memphis Framed Queen Bed Frame – Oatmeal	Barry	\$1,299
	Clovelly Tallboy (5 Drawer) – Driftwood	Barry	\$1,199
	Clovelly Bedside Table – Driftwood	Barry	\$499
	Finn Bedside Table – Natural	Barry	\$149

WEBLINKS

For further information on the materials and products used in this Design Challenge, click on the links below.



www.bunnings.com.au



www.taubmans.com.au





www.snooze.com.au



www.ryobi.com.au

TRAVEL WITH CHRIS BROWN

With Australian cities growing trendier by the minute, and hipster coffee, striking street art, and great food popping up all over Australia, what can Melbourne still offer that you can't find anywhere else in the country?

On a mission to discover just that, Chris delves into the 'alternate' side of Melbourne, meeting Australia's only professional canine concierge, learning a sport loved only by Melbournians and chilling out (literally) at the coolest place in town.

WEBLINKS





www.hyatt.com/Park/Melbourne

<http://www.trugo.org.au>

<https://www.icebarmelbourne.com>

FOOD WITH MIGUEL MAESTRE

The Murray Darling basin is famous for many things but it's the pretty pink hue of the world-famous Murray River salt flakes that have Miguel excited. Armed with only a whole fish, a bit of citrus and the famous salt, Miguel prepares a super simple yet impressive fish bake guaranteed to be a hit at your next dinner.

MURRAY SALT BAKED MURRAY COD

Prep time: 10 minutes

Cooking time: 30 minutes

Serves: 6-8

Ingredients

2kg rock salt

1.5kg Murray Cod, scaled and gutted

2 lemons, cut into thin slices

1 orange, cut into thin slices

2 bunches asparagus, trimmed

Salt flakes

Freshly ground pepper





Juice of 1 lemon

125g butter

1 tbsp dill sprigs

Method

1. Preheat coals in fire pit or BBQ or preheat hooded electric BBQ to medium. If you're using an oven, preheat to 175C fan forced.
2. If you're using a BBQ, scatter enough rock salt into a cast-iron camp-oven to cover its base. Place half the citrus slices over the salt and top with the Murray Cod. Cover with remaining lemon and salt, leaving the fish's eye exposed. If cooking in an oven, complete same process using a deep baking dish with a lid.
3. Cook fish for 20-25 minutes, until the eye of the fish is white.
4. Whilst fish is cooking, heat half the butter in a saucepan over the fire/stove and sauté asparagus until charred. Season with salt and pepper and remove asparagus from pan.
5. Add remaining butter to the same pan, cooking until it turns brown and smells nutty. Then add lemon juice to stop the butter cooking, stirring to emulsify the sauce. Set lemon butter sauce aside, keeping warm, to prevent splitting.
6. To serve fish, peel away salt crust and using a knife and spatula, remove portions of fish to a serving plate.
7. Serve warm with grilled asparagus and a drizzle of the lemon butter sauce.

WITH THANKS

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<https://www.murraygold.fish>