

DRIVER

Ellie Brooks chases her surfing dream

DESTINATION

Mike Grenby explores the Channel Islands

PLATE

Daniel Ridgeway's big impact on the restaurant scene



MB

THE MERCEDES-BENZ
GOLD COAST MAGAZINE

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SUMMER 2018

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WELCOME

Summer 2018



Welcome to the Summer edition of MBGC. As we all know, the Gold Coast is Australia's surfing capital, and there are few better times to enjoy the beach than on a hot summer's day in our wonderful city.

This issue we meet Ellie Brooks, an up-and-coming young surfer born and bred at Palm Beach on the Gold Coast. Ellie recently took the all new A-Class out and she absolutely loved the car and all the features, especially the 'Hey Mercedes' voice activation.

Ellie also gave us some of her time for a photo shoot and talked to our writer about her life on the women's Qualifying Series, which is the pathway to the elite level World Surf League tour.

It's a hard slog set amidst stunning locations across about every corner of the world. It sounds really glamorous, but for the hundreds of surfers attempting to reach the pinnacle of their sport, it's a physical battle and emotional rollercoaster - Ellie told us all about it.

Make sure you check out Ellie competing at one of the major tournaments held on the Gold Coast this summer by one of our MBGC partners, Surfing Queensland.

We also meet one of the Gold Coast's finest restaurateurs and chefs, Daniel Ridgeway. He recently expanded his restaurant empire, which includes Mermaid Beach icon Little Truffle and the Bin suite of bar/restaurants that are found up and down the coast.

Daniel's newest offering is Gotham Grill and Rooftop Bar at Runaway Bay, which is a must-visit for steak lovers. We're so used to seeing new restaurants open up at the southern end of the Gold Coast, so it's great to see the northern end getting some love.

Another northern suburb that's taking off is Paradise Point, so we've taken the chance to show off what it's got to offer in our Catchment

series. This underrated gem is blessed with a position right on the Broadwater and Coomera River and plenty of dining options.

In our Highnett series, MWM Advisory Director James Marshall takes a broad look at financial statements. In his career as an accountant, James has seen how business owners can benefit from a better understanding of how to read numbers and is keen to share his knowledge.

Finally, we also profile Katie and James Geraldts, the owners of an innovative new food distribution company based out of the Tweed Valley called Caldera Fine Foods. James and Katie are passionate about sustainable farming and promoting native produce.

You might have tasted their products if you've had a cocktail from one of several of the Gold Coast's finest bars recently. Caldera Fine Foods' signature product is its Native Collection syrups, used across a range of venues to add a native taste to their beverages.

James and Katie have an inspiring story. Read it on page 15. Finally, take a look at our story on Hacq, the Burleigh hairdressing institution that recently moved into a brand new space in Currumbin with a stunning fit-out.

It's a pleasure bringing this magazine to you each quarter. I hope you get as much enjoyment out of reading it as we do creating it.

Robin Mainali

Dealer Principal

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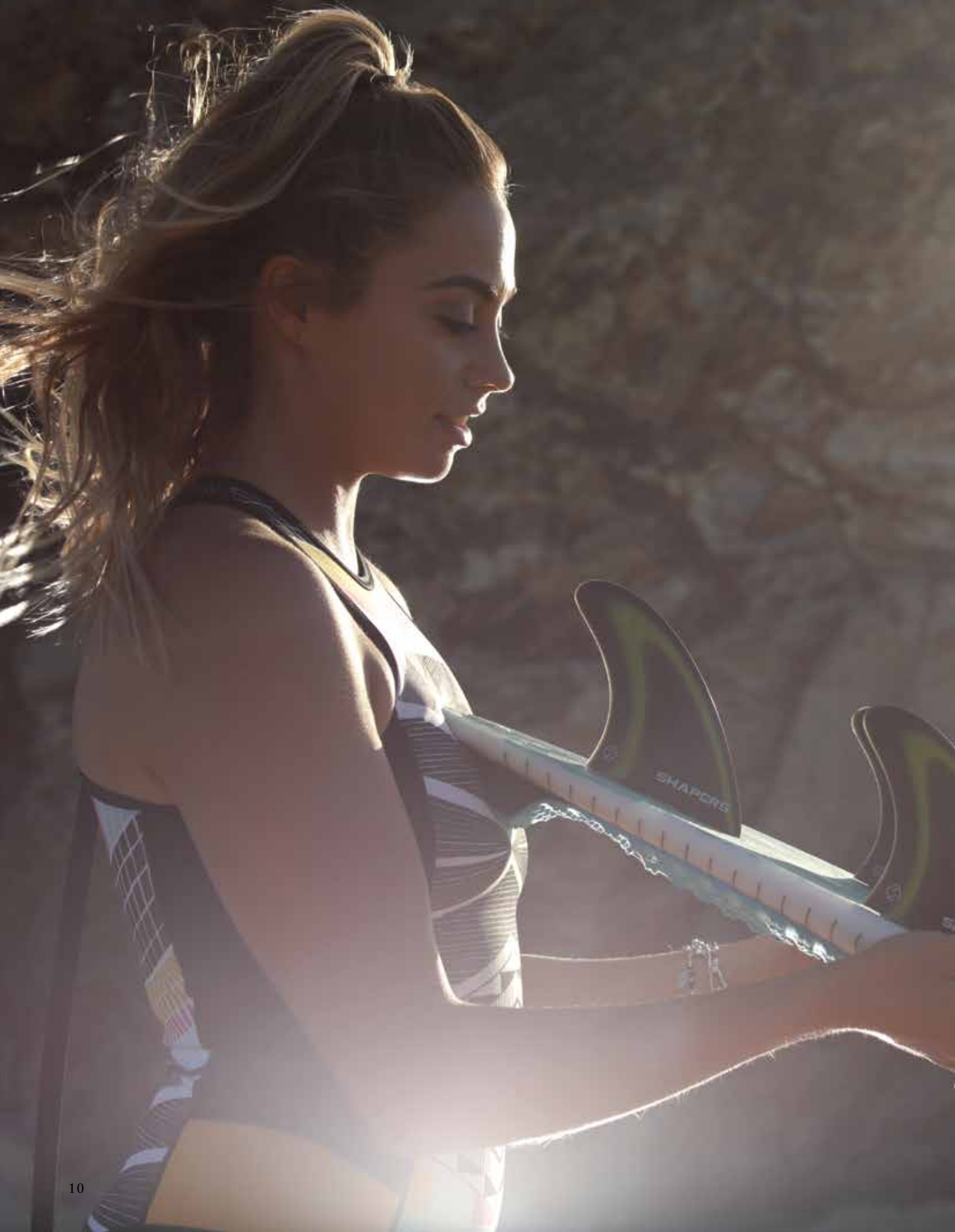
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RIDING A WAVE OF EQUALITY

WORDS James Perkins
PHOTOS Lincoln Williams

Surfer Ellie Brooks is chasing her dreams on the World Qualifying Series driven by a competitive nature and a love of surfing and travel.

Gold Coast professional surfer Ellie Brooks, and all the other female surfers on the elite World Surf League (WSL) and Qualifying Series (QS) tours, will get a well-deserved pay rise this year – a change years in the making and well overdue.

Ellie has been competing on the QS for four seasons now, chasing her dream to reach the main tour, where the world's best surfers compete at the world's best waves for surfing's world champion title.

Only the top seven surfers of the 400-odd women who compete on the QS move into the WSL competition each year. It is hard to describe travelling to exotic, beautiful locations as gruelling, but somehow the QS makes it so. It's a cut-throat life of travel and competition.

And it's financially costly; it costs tens of thousands of dollars each year to finance a proper assault on the QS. The elimination of the gender pay gap will only help surfing prosper with an extra financial incentive for women to dedicate their lives to the sport.

"Surfing is a growing sport and it is making a statement on equality, which is a great thing," Ellie tells Mercedes-Benz Gold Coast magazine.

"We travel to the same places as the men and surf the same waves, so it's a really valuable statement to give the girls equal prize money.

"Hopefully it shows the way forward for other sports and encourages them to do the same."

Women's surfing still has some glaring inequity issues, including that the top-level tour only has 17 surfers, compared to 34 on the men's tour; and that the women are often sent out in poor-quality conditions in favour of the men.

"We get excited when we have a 'six star' (a highly ranked tournament) at the same time the men have a 'three star', because that means we get priority," Ellie says.

"If it's the other way around, or the competitions have equal rating, the girls will always get the worst waves – at low tide, or when it's windy.

"It's improving; there's been a focus on improving that and it is better than it was for sure."

“You get to go to places you’ve never even heard of. What it has given me is a lot of perspective, especially on how lucky we are here in Australia”



Ellie’s strong style suits high-quality waves, so it is especially frustrating for her to be surfing poor-quality waves. All the girls are in the same boat, though, and surfing average waves is something she has been working on with her coaches.

She has an explosive backhand attack, which goes with the territory growing up a ‘goofy-foot’ (right foot forward on the surfboard) surfing the Gold Coast’s famed right-hand pointbreaks.

WHO IS ELLIE J. BROOKS?

The Palm Beach local burst onto the competitive scene in 2015, when, as a teenager, she pulled off an upset to win the Newcastle Surfest. On the way to victory, she beat a future world champion, Isabella Nicholls, and experienced local favourite Phillippa Anderson.

“We had good waves in that final,” she remembers. “I was up against Phillippa Anderson and she was the favourite. We actually had a tie and it came down to a countback; because I had the highest single-wave score in the heat, I took the win.

“When I remember the time I won in Newcastle, it reminds me why I do what I do. Proving to myself that I can compete at that level is a big thing. I’m always trying to better myself, and

that’s what motivates me. It also helps that I really love surfing.”

Growing up in Palm Beach with parents Kathy and James, Ellie developed a strong love of the ocean – first through Surf Life Saving and then surfing. As she says, “Dad was always surfing, and I would always be following him down to the beach.”

She only took up competing aged 16 years old, much later than many of her peers, but that means she is still really hungry to keep competing. “I’m very competitive, but I am glad I started competing later, because I feel like I’ve got more energy to continue to push myself to get better results.”

The 21-year-old Southern Cross University business student has a suite of sponsors including Roxy, Luke Short Surfboards, Reef Shoes, Shapers accessories and Bare Blends – a smoothie business based in Byron Bay, which support her chasing her competitive dreams.

The coming year will be a big one for Ellie. She entered 2018 with big goals but feels like she hasn’t achieved what she set out to achieve. She’ll be fired up for 2019, especially after receiving some valuable advice from WSL competitor Paige Hareb.

“She said that I need to get out there for the 20-minute heat and get fired up. That changed my perspective. As competitive as I am, I can still be a bit cruisy and nice, whereas some other girls, when they get in the water, they are just ruthless. So I have to remember that.”

Ellie says maintaining her mental focus is the most challenging thing about competing as a surfer. She has put a lot of effort into learning how to get in the right mindset before each heat and manage the ‘emotional rollercoaster’ of the QS.

“With surfing, there are so many aspects that go into competing. Wanting to win is such a huge thing, so a lot of my preparation is about figuring out how to get into that mind space before the heat. Once you get there, you’re fine,” she says.

Ellie has worked with her coach to identify how to get into the right mindset before each heat. When rating her mindset a scale of one to 10, she has found her best performances happen when she is around a seven.

“Everyone is different: some people might need to be a 10 when they paddle out, others might need to have a nap before their heat. It’s tricky to learn how to stay at that level, and it’s taken me a while to figure that out.”

In 2019, Ellie will hit all of the QS 6,000 competitions across the world because they have a major impact on a surfer's rating. "2019 is going to be a huge year for me. Throughout the rest of 2018 I'm going to set new goals and get more fired up than ever and give it a good crack on the QS, as well as travelling and experiencing new places," she says.

She will also be involved in most of the Queensland and New South Wales events, including the Burleigh Surf Festival, scheduled for May, which is a 1000-point event.

"I absolutely love doing all the local QS 1000s at the start of the year, especially Burleigh. After that, I'll be heading to Newcastle and Manly for the two QS 6000s. It's so good having all these events in Australia!"

I'VE BEEN EVERYWHERE

Ellie's had her fair share of adventures around the world with a horror lost bags story in France; she's fallen sick in China; competed at a remote farming village in Spain; surfed in the dirty paradise of Bali and enjoyed the incredible waves of Mexico.

However, few experiences stick in her mind more than being holed up in a restaurant with her father in El Salvador as a band of armed men roamed the streets, though.

"We were half an hour out of the main city and when the men appeared, the restaurant staff locked us in there because it was so dangerous," she says.

"While we were in El Salvador, there were two bus drivers killed and three grenades thrown into restaurants. It was eye-opening."

Competing at the highest level of surfing gives the participants the chance to see places that are off the beaten track and surf waves that few other people in the world get to surf. There are also the experiences of travelling with friends and family that will never be forgotten.

"You get to go to places you've never even heard of. What it has given me is a lot of perspective, especially on how lucky we are here in Australia."

"You definitely learn a lot along the way, which is cool. Not many people get to experience that. In Australia, we are so lucky. Travelling around the world is something that I've really enjoyed, but it's also made me realise how much I love to be back home."



Follow Ellie's adventures on Instagram
by searching for @elliebrooksss.

“I’m always trying to better myself, and that’s what motivates me. It also helps that I really love surfing”



GOOD FOOD GUIDE

Having met at high school in Thailand and sharing a passion for food and its sustainable production, Katie and James Geraldts are turning their dream into a reality on a picturesque 105-acre farm.

WORDS Bruce Nelson PHOTOS James Geraldts





The green rolling hills of Tyalgum, an hour drive south from the Gold Coast, is where Katie and James Geraldts have embarked on an ambitious yet potentially game changing venture to revolutionise the way we engage with food.

Their Green Cauldron Farm, set against a dramatic backdrop of the Wollumbin Mt Warning Caldera and the Pinnacle, is both an operational farm and research and development hub, with plans for an education facility, café and events venue.

James says the farm was established to realise their goal of showcasing their own produce and products, but also to support and promote local farmers and producers in the area as well, and eventually replicate this model in other areas through education and training.

“We’re more than just producers because our farm philosophy is behind everything we do, and while not everything we produce will be grown here it’s important that we have an intrinsic knowledge of all the horticultural and production processes so we can adapt and utilise them in other ways for the benefit of

everyone who is part of the food production chain,” James says.

“The vision for the farm is to eventually grow into an education and training centre based around our productive market gardens, as well as incorporate orchards, a café, wedding venue and a producer’s lane.

“We want to encourage and inspire people to understand the importance of sustainable agriculture and hopefully convince some to join the emerging new generation of small-scale farmers.”

The couple lived overseas for many years and have been exposed to a wide range of food cultures and production processes, however it’s the whole idea of sustainable growing and production for better outcomes all round that really drives them.

Issues such as farming practices, food miles and buying local are nothing new, but because of their international business backgrounds they’re passionate about bringing a level of commerciality to these concepts so more people can get involved and enjoy their benefits.

“We think it’s important to teach people that they can engage in sustainable food production with limited land and often with limited resources,” James says.

“Our vision is to make practices such as organic farming, permaculture and other sustainable methods easy enough to be attractive to both people with small-scale blocks through to large-scale farmers.

“But it needs to be profitable to make it work. While larger farms may benefit from economies of scale, their business model is to produce as much as possible to compete on price.

“Small-scale farmers are in a position to set prices to reflect the individual character and origin of their food, something large farmers cannot, and people are increasingly willing to pay for regional authenticity of their food.

“They want to know where their food comes from and who has grown it, and are willing to pay for that knowledge.”

While establishing the farm, the couple have also set about producing and marketing a range of products for commercial release,



“We still have a way to go but changing the perception of food can be done through better information, better education and creating a wave of behavioural change to help propel this movement”

one made exclusively from Australian native ingredients and the other meeting the demand for unique garnishes.

The Native Collection, a range of cocktail syrups including better-known fruits such as Davidson plum and finger lime, but also showcasing more exotic natives such as pepperberry, sunrise lime, and lilly pilly, was launched to coincide with the Commonwealth Games.

The syrups were featured in signature cocktails through a number of venues along the Gold Coast to showcase the native ingredients to the hundreds-of-thousands of visitors that descended on the city.

A range of preserves, conserves, confits, honeys and sugars have quickly followed, and have been enthusiastically taken up by both restaurants and the public through a series of carefully chosen farmers markets.

Katie says all are made from 100 per cent natural ingredients, with as much as possible sourced from the Northern Rivers region.

“The flavour profiles of the syrups are amazing as we use natural fruits and nuts and don't use

any extracts, and the feedback we've received so far has been very encouraging,” she says.

“For example the sunrise lime syrup, which has a very marmalade-like taste, is already being used in a breakfast martini, while the more earthy notes of the pepperberry syrup has been paired in a new take on the Old Fashioned.

“We're already supplying our syrups to a range of popular restaurants up and down the coast, have regular orders from bars in Melbourne, and are fielding enquiry from overseas.”

Another market the couple has discovered that can be both productive and profitable is edible flowers.

The farm supplies a range of chemical free edible flowers used to compliment a wide range of sweet and savoury dishes, and value added products such as flower salts, flower sugars and dried flowers, and their new best seller sugar-free flower lollipops.

Katie says edible flowers are fast becoming the go-to accessory for foodies as they add colour and life to salads, garnishes and grazing tables, and to decorate cocktails and drinks.



“Edible flowers have come into their own in the last year, with more people appreciating their beauty and understanding their health and flavour benefits,” Katie says.

“In a very short time we’ve had a huge response to our products with a number of local food companies using them for garnishes and restaurants getting on board to add edible flowers to their menus.”

If the Geraldts can promote just one message it would be food innovation, but it has many parts to it.

“First, reduce food waste and utilise unsellable foods, such as cosmetically imperfect produce that supermarkets don’t want, and turn them into products such as kimchi, jams and pickles,” James says.

“Second, be resilient, especially during the tougher times, and provide value added options. For example we grew

flowers to provide an integrated pest management solution for our other crops, but this quickly turned into a business supplying edible flowers to restaurants and caterers. We saw an opportunity and pursued it, which has now become Bloom Edible Flowers.

“Third, information is key in educating the customer. A switch to a more sustainable and organically based food system will be a social change as much as an environmental one.

“We still have a way to go but changing the perception of food can be done through better information, better education and creating a wave of behavioural change to help propel this movement.”

It’s this philosophy, and wanting to make sure food production is done in the best possible way, that is driving Green Cauldron Farm and the produce that’s grown on it.




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LITTLE RESTAURANT – BIG IMPACT

WORDS James Perkins

PHOTOS Gaelle Beller & The Ridgeway Group



Eight years into his career as a restaurateur, Daniel Ridgeway has cooked up his most ambitious project to date.



Gotham is our most recent, and also, arguably, our most ambitious venue ...We decided that if we were going to do this, let's go above and beyond. I believe we did that

Daniel was a self-described 'naïve' 28-year-old when he opened the solid timber doors of the European fine dining restaurant in 2010. Situated on the Gold Coast Highway, Little Truffle was ahead of its time both in terms of location and offering.

Looking back at the decision, Daniel says, "It may have been a poor location, but we made it a good location. The locals love it and the area has become a destination in itself.

"I put everything I had learned into Little Truffle, and it took about two years for the business to take shape. It really came into its own after that through a focus on good product, good service, and the best food on offer at a reasonable price."

Even at a relatively young age, Daniel had already learned plenty about the restaurant game. His experience included managing restaurants for leading hotel chains and working at award-winning restaurants in both London and Vancouver.

Eight years later, the Ridgeway Group boasts seven venues and a catering service, employs 120 staff and serves more than 2,500 guests each week. It is one of the leading independent hospitality companies on the Gold Coast.

Gotham Grill and Rooftop Bar is the group's most recent addition. Based at Runaway Bay, it's a timely new dining option on the northern Gold Coast, which largely missed out on the city's restaurant explosion of the past few years.

The three-storey 1920s New York steakhouse-themed venue is set in a building with expansive views of the Gold Coast skyline, itself reminiscent of the Gotham made famous by DC Comics' Batman series.

The first level is focused on quality steaks and seafoods, while the rooftop has a more relaxed vibe with an offering of fresh seafood, burgers, lobster rolls and a fun cocktail list.

"Gotham is our most recent, and also, arguably, our most ambitious venue," Daniel says. "We decided that if we were going to do this, let's go above and beyond. I believe we did that."

It rounds out the Ridgeway Group offering, which also includes Rivea in Broadbeach and BiN wine bars at three locations: Coolangatta, Pacific Fair, and Westfield Chermerside.

To serve all those restaurants and the catering business – the BiN venues in particular – the group also has a centralised kitchen with space for eight staff.

Even amidst the bustle of the group and its evolution over eight years, Little Truffle remains its flagship, and Daniel is there around three nights a week.

Time has not blunted its cutting-edge Italian and French-inspired fine dining offering. Only last year, it won the European Restaurant of the Year at the Savour Australia 2017 Awards for Excellence.

The extended success of Little Truffle showcases Daniel's long-time pursuit of excellence. "It's very important to have that prestige and maintain that by making sure this place stays perfect over the years."

Daniel talked to MBGC about his passion for cooking and the evolution of his business.

CAN YOU TELL ME ABOUT WHEN AND HOW YOU DEVELOPED YOUR LOVE OF COOKING ?

At age eight, I was introduced to the kitchen by my Thai aunt. I helped her prepare Thai banquets at family gatherings, and I absolutely loved it. The day I found out that it was a paid job, that's when I knew I was going to be a chef.

I also helped at the family's pizza restaurant after school in regional Victoria. Working five days a week after school at such a young age really gave me a good sense of work ethic and conditioning for the long weeks I would have as a chef.



Photo credit © Gaelle Beller



WHERE DO YOU GET YOUR DRIVE FROM?

I believe it comes from my mother, she is an absolute work horse. She is in her mid-sixties and still works as hard as ever. She has been in the hospitality industry most of her life. She owned her own business and now just works for fun. She is such an inspiration to me.

WHAT MAKES A GREAT CHEF?

First and foremost, it is a relentless passion for food. Then you must maintain consistency in everything you do to make a quality product. Finally, you need the skill to be able to drive a team to achieve this outcome.

WHO DO YOU ADMIRE AND WHO DID YOU LEARN THE MOST FROM?

I have worked for several world leading chefs from London to Vancouver to Melbourne. My

two favourites being David Hawsworth from Hawksworths Vancouver and Andrew McConnell from Melbourne. Both are amazing chefs as well as great entrepreneurs. In particular, working with David left me feeling reinvigorated. Here was a talented head chef delivering a high-quality product with a streamlined team of chefs at a restaurant that turned a profit and maintained positive atmosphere for its staff. He was a great guy to work for.

HOW DO YOU DESCRIBE YOUR APPROACH TO BUSINESS?

I am very hands-on with our venues – most nights I am in the kitchen at one of the restaurants. That being said, without our team, none of what we have would be possible.

We employ over 120 staff across seven locations. We serve over 2,500 guests through our venues each week, so I spend more time working with the team and trying my best

I believe quality brings quality, and we saw that with Little Truffle. Once you get people into an area and they are walking around looking for places to eat and see one place is full, they'll look for another and try something different



to encourage and assist them than with our patrons. This approach to business is the main key to being successful.

Growing this business has changed me as a person. I would think I am 10-times calmer and more seasoned than I was. I have head chefs in every kitchen and then managers in every restaurant. I can't really go into their kitchen and start taking over – I need to give that respect when I am in there.

If things are done wrong I do get upset, but from where I was six years ago to now, I am a different person. If I just had one restaurant, would I be the same person? Most likely.

WHAT ARE THE PHILOSOPHIES BEHIND YOUR RESTAURANTS?

Little Truffle opened more than eight years ago. A fine dining restaurant showcasing everything I had learned to date. The first two years were very hard, but then the persistence of offering

consistent high-quality food and service started to pay off. From there we wanted to open a more casual wine bar offering, very reasonably priced share/tapas style dishes. BiN 12 in Burleigh Heads was the first to open (now sold and a different brand), and it became a very successful concept.

We now have three BiN wine bars: BiN 72 Coolangatta, Bin 232 Pacific Fair and BiN 931 Chermside.

Along the way we always wanted a casual Italian restaurant showcasing fresh handmade pizza and pasta, a passion of mine from a very young age.

We opened Rivea Italian Dining two years ago and it is now located on Surf Parade in the heart of Broadbeach. It's probably my favourite restaurant to dine at.

Our most recent venue, Gotham Grill & Rooftop Bar opened earlier this year in Runaway Bay.

WHAT'S THE SECRET TO ACHIEVING EXCELLENCE?

A combination of important factors and attributes come into play to achieve excellence in this industry – I'm still on that journey and will continue to strive for excellence for as long as I can.

WHY THE NORTHERN END OF THE CITY?

Southport, Surfers and Main Beach do have some great places to eat. But you're right, it's amazing what's happened in Mermaid Beach, Burleigh Heads, Coolangatta, and even Palm Beach (geez, who would have thought?). So why did the northern end miss out?

I live in Mermaid Beach, and that's part of the reason I founded Little Truffle here.

There is more opportunity up there, though. Gotham is only six months old and we are very happy with how it is going. It's strange, because when you look at the statistics in terms of the people who live on the northern end of the coast and their per capita income and all those things, it says that going into the northern Gold Coast is the right move, but there aren't many other venues in the area.

I believe quality brings quality, and we saw that with Little Truffle. Once you get people into an area and they are walking around looking for places to eat and see one place is full, they'll look for another and try something different.

WHAT DO YOU COOK AT HOME?

It is rare that I cook at home as I am generally at the restaurants for most meals, and we dine out on the one day off we take. When I do it is on my Kamado Joe BBQ/smoker. Either a lamb rack or rib, or an on-the-bone steak. If I have the time, a southern style BBQ wagyu brisket cooked overnight. My wife (Ruggie) is from the south in the US, so this is always a winner.

WHAT'S YOUR THOUGHTS ON HUSBAND AND WIFE TEAMS IN BUSINESS?

I could not have achieved what I have without my wife being part of the business, she is integral to its day-to-day operation and success. It is important to identify what aspects of the business you are both in charge of and responsible for. We're expecting our first child in November, which is very exciting.

WHAT'S YOUR PHILOSOPHY AROUND FOOD AND THE DISH YOU'RE MOST PROUD OF CREATING?

My philosophy around food is first to work with the best possible ingredients you can get your hands on, then using the cooking techniques that will create something memorable, more often than not, less is more. Over the years I have been proud of many dishes I have created, even a couple of dishes that I'm not proud of, but I believe that is all part of growing and learning. To pick one that I enjoyed most is too hard. I'll leave that to my guests to decide.

WHAT'S YOUR SECRET FOR ESTABLISHING A LONG-LASTING RESTAURANT?

I believe it is important to stay current, do a refurbishment every couple of years, create new events for your regular patrons, and always focus on evolving and reinventing yourself. And most of all, consistent, high quality food, beverage and service standards.

WHAT DO YOU DO TO UNWIND OUTSIDE WORK?

If and when I get time, golf and watching a B-grade science fiction movie or series – I find it to be the best form of escapism. My wife can't stand it though!

The Ridgeway Group restaurants

Little Truffle, Mermaid Beach
BiN 72 Coolangatta | BiN 232 Pacific
Fair | BiN 931 Westfield Chermside
Rivea, Broadbeach
Gotham Bar and Grill, Runaway Bay



HAIR APPARENT

WORDS Grace Mackay PHOTOS Matt Neilson



The layers of warm tones and textures with subtle pops of emerald green give the newly made over Hacq Hair Artistry a sense of casual luxuriance in its new home along the Currumbin beachfront.





The interior is what owner Marissa Shanks describes as ‘boho luxe with a bespoke nod to the 1970s’, and it’s a look that sits perfectly within the southern Gold Coast’s standout suburb.

The space is warm and welcoming, oozing with effortless style and ambiance – the perfect setting for your next salon experience.

After 13 plus years at Hacq’s former location in Burleigh Heads, Marissa knew she wanted to go for something totally different to the moody industrial feel of the former salon.

“Moving Hacq to Currumbin, I really wanted to bring the coastal destination to life,” says Marissa.

“I wanted to incorporate all the things I love – tan leather, velvet, rattan, afghan rugs, indoor plants and bespoke accessories.”

Marissa had a clear idea of how she wanted the space to look but spent a lot of time researching to solidify her plans and develop the look.

She worked with local stylist Karen Neilson of Karen Neilson Collective to bring her ideas to life and transform the space.

After the initial fit out was decided, Marissa and her husband Brett designed all the rattan furniture, which they had made in Indonesia.

The bespoke furniture, soft lighting, plants, collection of artisan teas and handmade ceramics work seamlessly with the fitout to create an interior design that flows together.

Marissa and Karen created curated vignettes throughout the space to layer warmth and character, which is something Marissa says makes the space so inviting.

“I love the back corner with the drinks trolley, the banana leaf palm and the rattan cabinet,” says Marissa.

“And looking into the salon with the beautiful emerald green velvet chair and the afghan rug really creates that warm and welcoming feeling I was after.”



Hacq Hair Artistry
07 5520 2466
5/794 Pacific Parade Currumbin
www.hacq.com.au

HAIR TRENDS FOR THE SEASONS

Marissa shares her hair trends for the season, perfectly suited to the Gold Coast weather and lifestyle.

- If you’ve got natural curl or texture to your hair, now’s the time to really embrace it and work with it, with a shaggy cut and curly fringe.
- Pixie cuts are really hot right now – think Kate Hudson’s short blonde locks.
- Super short bobs are also great for summer and very on trend – Lara Bingle and Jesinta Franklin are perfect examples of how to work this effortless cut.
- Accessories are also very in and a good way to have a bit of fun with your hair – I love scrunchies and head scarfs.
- Colour-wise for the blondes, freehand colour and baby lights look lovely and natural, while warm chestnuts like Meghan Markle’s are very popular for the brunettes.

CATALOGUE

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- AMG Carbon Ceramic braking system
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2017 Mercedes-AMG E 63

\$219,900 Drive Away



Km 17,376. Four-door and five-seat sedan in Obsidian Black with black leather interior. Stock number L12140.

FEATURES INCLUDE

- AMG performance seats
 - 4MATIC+ all wheel drive system with Drift Mode
 - Widescreen Cockpit Dual Interior display
 - Burmester 3D surround sound system
 - Multibeam LED Intelligent headlamps
 - Stardust Effect rear LED taillights
- Many more features to list.

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Pre-owned vehicles

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2017 Mercedes-AMG GLS 63

\$189,900 Drive Away



Km 38,160. Five-door and seven-seat wagon in Obsidian Black with black Nappa leather interior. Stock number L 12037.

FEATURES INCLUDE

- Rear Entertainment Package
- Night Package
- Additional 1 Year Certified Pre-Owned Warranty
- Unique 22-inch matte black alloy wheels
- Gloss black exterior trims
- Panoramic glass sunroof
- LED Intelligent Light System

Many more features to list.

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\$100,000 - AND OVER

2017 Mercedes-Benz E 400

\$129,900 Drive Away



Km 3,544. Four-door and five-seat sedan in Polar White with black AMG Nappa leather interior. Stock number 0753604.

FEATURES INCLUDE

- Heated memory seats
- Panoramic glass sunroof
- LED Intelligent light system
- 360 degree camera
- Heads-up display

Many more features to list.

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Pre-owned vehicles

\$100,000 - AND OVER



2016 Mercedes-Benz GLS 350d

\$129,900 Drive Away



Km 13,092. Five-door and seven-seat SUV in Iridium Silver with black leather interior. Stock number L11766_01.

FEATURES INCLUDE

- AM1 AMG Styling Package
- Panoramic Electric Glass Sunroof
- 360 Degree Reverse Camera
- Harman/Kardon Surround Sound System

Many more features to list.

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2016 Mercedes-Benz CLS 250

\$79,900 Drive Away

\$50,000 - \$100,000



Km 11,288. Four-door and five-seat coupe in Designo Diamond White Bright with black leather interior. Stock number L12147.

FEATURES INCLUDE

- AMG Line styling package
- 19-inch multi-spoke AMG alloy wheels in Titanium
- Electric tilting and sliding glass sunroof
- MULTIBEAM LED headlamps
- EASY-PACK automatic tailgate
- COMAND navigation with voice activation
- 360 degree reverse camera

Many more features to list.

Mercedes-Benz Certified
Pre-owned vehicles



2016 Mercedes-Benz GLC 250d

\$72,900 Drive Away



Km 16,937. Five-door and five-seat wagon in Selenite Grey with black leather interior. Stock number L 12110.

FEATURES INCLUDE

- AMG Sports Package
- Vision Package minus HUD
- AIRMATIC Air Suspension
- Additional 2 Year Certified Pre-Owned Warranty
- LED Intelligent headlamps
- Panoramic glass sunroof
- Unique 19-inch multi-spoke alloy wheels in Titanium

Many more features to list.

\$50,000 - \$100,000

Mercedes-Benz Certified
Pre-owned vehicles



2017 Mercedes-Benz GLA 250

\$64,900 Drive Away

\$50,000 - \$100,000



Km 4,015. Five-door and five-seat Wagon in Jupiter Red with AMG Black nappa leather interior. Stock number L11988.

FEATURES INCLUDE

- COMAND Navigation with Voice Activation
- Harman/Kardon Surround Sound System
- DISTRONIC Cruise Control
- Panoramic Glass Sunroof with Electric Blind

Many more features to list.

Mercedes-Benz Certified
Pre-owned vehicles



2015 Mercedes-Benz C 200

\$41,888.00 Drive Away



Km 58,055. Four-door and five-seat sedan in Polar White with black Artico interior. Stock number L12013.

FEATURES INCLUDE

- 2 Year Certified Pre-Owned Warranty
- Sunroof
- Navigation
- Blind spot assistance
- Reverse camera
- Keyless start
- 7G-Tronic 7 speed automatic transmission

Many more features to list.

\$15,000 - \$50,000

Mercedes-Benz Certified
Pre-owned vehicles



2017 Mercedes-Benz B 200 Hatch

\$34,900.00 Drive Away



Km 22,000. Five-door and five-seat hatch in Mountain Grey metallic with black Artico interior. Stock number L12075.

FEATURES INCLUDE

- Additional 1 Year Certified Pre-Owned Warranty

Many more features to list.

\$15,000 - \$50,000

Mercedes-Benz **Certified**
Pre-owned vehicles



2011 Mercedes-Benz C 250

\$34,900.00 Drive Away



Km 55,645. Four-door and five-seat sedan in Obsidian Black metallic with Sahara beige leather interior. Stock number L12076.

FEATURES INCLUDE

- AMG Sports Package
- 2 Year Certified Pre-Owned Warranty
- 18-inch multi-spoke alloy wheels
- Unique AMG body styling
- COMAND navigation with voice activation
- 7G-Tronic PLUS 7-Speed automation

Many more features to list.

\$15,000 - \$50,000

Mercedes-Benz Certified
Pre-owned vehicles



2015 Mercedes-Benz B200

\$32,900.00 Drive Away



Km 63,600. Five-door and five-seat Hatchback in Cosmos Black Metallic with Hazelnut Brown leather interior. Stock number L11851.

FEATURES INCLUDE

- EX1 Exclusive Line
- CM1 COMAND Package
- SC1 Seat Comfort Package
- 2 Year Certified Pre-Owned Warranty

Many more features to list.

\$15,000 - \$50,000

Mercedes-Benz **Certified**
Pre-owned vehicles



2014 Mercedes-Benz A200

\$32,900.00 Drive Away



Km 63,600. Five-door and five-seat Hatchback in Cirrus White with black ARTICO/fabric interior. Stock number L11946.

FEATURES INCLUDE

- NP1 Night Package
- SC1 Seat Comfort Package
- 2 Year Certified Pre-Owned Warranty

Many more features to list.

\$15,000 - \$50,000

Mercedes-Benz **Certified**
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2013 Mercedes-Benz C180

\$32,900.00 Drive Away



Km 75,757. Two-door and five-seat Coupé in Obsidian Black Metallic with black ARTICO interior. Stock number L11946.

FEATURES INCLUDE

- VP1 Vision Package
- Panoramic Glass Sunroof
- Bi-Xenon Headlamps
- Harman/Kardon Surround Sound

Many more features to list.

\$15,000 - \$50,000



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STAYING ACTIVE OVER THE FESTIVE SEASON

WORDS Holly Louise – The Fit Pharmacist

HOW CAN YOU STAY MOTIVATED AND ACTIVE OVER THE FESTIVE PERIOD?

A lot of people use the excuse of the festive period to completely throw their dieting and exercise routines out the window. Usually, this comes down to their

normal routines being interrupted and a lack of planning ahead

To avoid this, push yourself to stick to your regular exercise routine.

Accountability is one of the most important factors in staying on track. Hire an online coach or personal trainer to check in with, or get yourself a workout buddy! You'll be more likely to stay motivated and on track if you have someone who is pushing you.

It's also important to set realistic goals. From work parties to family gatherings, there won't be as much free time in your calendar as usual. Set objectives you know you can meet, such as exercising for 30 minutes a day, or making sure you eat three serves of vegetables a day. This way you'll avoid disappointment and stay motivated all the way into the new year!

WHAT KINDS OF FUN ACTIVITIES CAN YOU DO AS A FAMILY TO STAY PHYSICALLY ACTIVE?

The holiday season should be time shared with your loved ones. Involve everyone by playing games such as cricket or soccer outside at the local park or beach. This way, you'll still be able to bond and connect while staying active. A daily walk or hiking a local trail can be another great way to get everyone moving while still spending time together.

HOW CAN YOU MAINTAIN YOUR FITNESS ROUTINE IF YOU'RE AWAY FROM HOME?

Try to keep up with your normal training routine as much as possible throughout the festive period. Look for local gyms, check out the hotel fitness facilities (if any) or even take a look at local parks and outdoor playgrounds where you may be able to exercise. There are many ways you can get in a great workout while travelling!

If there is a local gym, take full advantage of the equipment they have to offer. If the hotel has fitness facilities available, construct a workout with what they have to offer. If you normally exercise outside – head to the local park! Otherwise, a quick circuit in your hotel room also works a treat! It is often best to do this first thing in the morning, otherwise you will be less likely to as the day goes on.

IF YOU LET YOUR EXERCISE ROUTINE GO, HOW CAN YOU GET BACK INTO IT AGAIN?

If you are really struggling to get back into exercising, it can be useful to just start with something easy. If doing a weight training session at the gym seems too overwhelming, then get outside and go for a brisk walk or a light jog, just to get moving. As soon as you start with something small and feel the benefits, you'll want to continue on and get back into your healthy habits.

If you have been exercising for a while, your body will respond quickly upon its return to your usual routine. Consider scaling back the intensity from what you are used to so you don't injure yourself, and be patient to give your body the chance to adapt.

And most importantly, resist the urge to starve yourself, detox, or perform excessive amounts of cardio in order to try and get faster results – all this does is set you up for failure!

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TIME TO GET SERIOUS



WORDS Bruce Nelson PHOTOS Monards

A Melbourne institution for the world's finest watches for over 25 years, Monards has seen first hand how the Gold Coast has created its own style when it comes to wearing a luxury watch.

The city's casual lifestyle and envious weather hasn't dampened our appreciation for a fine watch. In fact it's these elements that have given the city its own definition on what should be worn according to Bernard Fung, general manager of Monards.

"Given the great environment we are surrounded by on the Gold Coast, we see a lot of sporty timepieces at our store," Bernard says.

"The Hublot Classic Fusion is a great example of a watch combining traditional watchmaking with modern materials, and the Blancpain Fifty Fathoms Bathyscaphe is a watch that holds true to its heritage, but remains useful for everyday wear."

Monards began as a family business in Melbourne over 25 years ago selling Swiss watches. They introduced many brands to Australia for the first time and are renowned as tastemakers in the local market, given their reputation to grow interest amongst their clientele and educating customers about fine watchmaking.

The Gold Coast store, its third and only one outside Melbourne, is an important part of this strategy.

Bernard says his company has been fortunate to work with some of the best Swiss watch brands in the world, and the best brands have histories behind them.

"Some brands have been around for over 20 years, and some have been around for around 200 years, but I think what unites these brands is a unique way of telling each of their stories," he says.

"For example one of the most exquisite timepieces I have had the pleasure of handling is a Vacheron Constantin Traditionnelle Calibre 2253 in rose gold.

"It was a watch that really encapsulated the centuries of watchmaking knowledge that a brand like Vacheron Constantin has, with over 260 years of continuous operation."

When choosing a watch, Bernard says first and foremost it needs to look great, however there are so many different designs and styles available that it's important to find what the wearer think looks good for them.

"When you start to get into watches, you quickly learn that some of the best watches are mechanical, meaning they run off of a spring instead of a battery. It is in these mechanisms, where Swiss know-how is contained and expressed," Bernard says.

“Watches at any level are made to be enjoyed and made to be used. They will develop a character on their own, and will reflect the personality of the owner over time”

“However purchasing a luxury watch is just the beginning of the ownership journey, with care and maintenance an important part of keeping a quality timepiece in pristine condition and working order.

“All of our watches are precious, either in their materials or their workmanship, so we recommend treating all watches as the treasures they are. That is not to say that you should not wear them and keep them in a safe.

“Watches at any level are made to be enjoyed and made to be used. They will develop a character on their own, and will reflect the personality of the owner over time.”

Bernard says Monards are fortunate to work with fantastic partners, and with that comes the comfort of knowing that your valued timepiece will be able to be repaired for years to come.

“Whether you have purchased from us in the past, or you intend to make a future purchase, we are able to take care of you when it comes time to getting your watch restored to its former glory,” he says.

Monards
Shop 8, 2 Elkhorn Avenue
Surfers Paradise
Tel 07 5538 3866
www.monards.com.au





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OPPOSITE PAGE

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KNOW YOUR NUMBERS

WORDS James Marshall

In a new Highnett series about numbers, MWM Advisory Director James Marshall explains the importance of financial reports.

WHAT ARE YOUR KEY FINANCIAL REPORTS

I'm sure you've seen financial reports on your business. Your accountant or bookkeeper has probably produced them for you or you might have had a go at producing them yourself.

But the question is, do you know what they mean? Well, if you're like most business owners, you don't.

You might understand a bit about the profit and loss, but that's usually about it. Is this you?

I'm not surprised business owners get confused. Accountancy has a language all of its own and rules that are hard to get your head around.

I've seen plenty of accountants struggle to understand what the numbers say, so I wouldn't expect a business owner to be an expert. But it is extremely useful to know a few basic concepts and words in order to understand what the numbers mean and what questions to ask the experts.

The main financial reports are the starting point. They are the profit and loss account, balance sheet and cash flow report. But what do they mean?

Well, a good analogy to explain the different reports is to compare them to the instruments on the dashboard of a car. Just like the dashboard gives feedback on how a car is performing, financial reports show how a business is performing.

THE PROFIT AND LOSS – YOUR SPEEDOMETER

A car's speedometer shows how fast it is going. This is similar to the profit and loss account, which shows you how fast a business is moving over a given period: usually over a month, quarter or year.

Your profit and loss account includes your sales, costs and profits over a given period. It's got nothing to do with the health or financial strength of the business, though.

It reflects the sales generated in that period, the costs related to fulfilling those sales and the profit or loss after taking the costs away from the sales.



As such, the three main elements included in the profit and loss report are sales, the cost of sales, and overheads. The outcome is three key results: sales, gross profit and net profit.

One of the most important concepts of the profit and loss report is the matching principle, or accrual accounting.

The best way to explain this principle is with an example. I worked with a bathroom and tile retailer who sold everything required for a bathroom.

They had a number of stores around Australia and wanted to know how well each store was performing. Now what do you think a retailer like this has a lot of? Stock! And stock is an area that is renowned for being a problem as far as the matching principle goes.

Simply put, the matching principle states that your costs should match your sales. In other words, if you've sold five bathroom suites then the cost of buying five bathroom suites should be included in your profit and loss account.

Even if 10 bathroom suites have been purchased over that period, the cost of only five bathroom suites should be present in your profit and loss account.

The rest of your bathroom suites are stock items and are an asset of the business. And where do assets go? In your balance sheet.

THE BALANCE SHEET – YOUR TEMPERATURE GAUGE

The temperature gauge shows how hot or cold an engine is, a bit similar to a balance sheet. It provides a gauge on the financial temperature of your business at a given point in time.

This includes assets, liabilities and investments. The balance sheet is actually the first place to look when considering the performance of a business; you can't tell how good a business is by just looking at the profit and loss account.

Financial institutes use the balance sheet to consider a credit score and when deciding on loan applications. But, more importantly, it can help to improve a business' financial position and effectively turn profits into cash.

The main elements of a balance sheet are fixed assets, current assets, current liabilities, long-term liabilities. Overall, if the liabilities are more than the assets, that means the balance sheet is negative.

If that is the case, your business is classed as insolvent. Trading while you're insolvent is a breach of directors' responsibilities in many countries and can lead to directors being personally liable for the debts of the business if the business fails.

You can make a case that you aren't actually insolvent even with a negative balance sheet. Often in this situation, a large part of the debt the business owes is to the owners of the business, and when you take that out, the balance sheet becomes positive again.

Roughly speaking, the more positive the balance sheet is, the stronger financial position the business is in. But the key thing to note as a business owner is if it is negative or positive. If it is negative, make sure you discuss the situation with your accountant and look at how you can improve that.

THE CASH FLOW STATEMENT – YOUR FUEL GAUGE

Cash is the fuel of a business. If you run out of cash your business will stop running, just like a car when it runs out of fuel. That's why it is the fuel gauge. Cash flow reports help you gauge how much cash you've got in the tank and help you avoid running out.

Considering how important cash is, I'm always very surprised at how little business owners understand about cash and how it works in their business; or even how few accountants or bookkeepers focus on it with their clients.

Everything in your business is about generating cash. It's about producing turnover at the right price, maximising your profit by controlling your costs and then turning that profit into cash as quickly and effectively as possible.

By not reporting on cash in your business, you're not managing the final step of turning your profit into cash as quickly and effectively as possible.

The first part in doing that is for you to understand the difference between profit and

cash. In fact, there is a report that you can prepare that will reconcile your profit and cash and show you exactly what the difference is, this is called A Statement of Cash Flow.

A statement of cash flow includes operating, financing and investing activities to assist business owners understand where the business' cash is being sourced and how it is being used.

Operating cash flow shows cash generated by the business' day to day trading activity and most closely resembles the profit and loss in many situations.

Financing cash flow relates to cash activity from outside the business e.g. a bank overdraft draw down. Any loan repayments or movements in drawings will be shown here too.

The final piece of the statement of cash flow is investing activities. This shows us the cash activity relating to purchases of plant and equipment that the business uses to derive its income from.

Regular review of the statement of cash flow will give you an excellent rear-view mirror view of your cash sources, usage and balance in the bank. It is important that the statement of cash flow be used in conjunction with a cash flow forecast so that you are looking forward to where you want to take your business with the benefit of a good understanding of the business' cash activity.

NEXT STEP

I hope you found this article useful in giving you a better understanding of the key financial reports in your business. If you're ever confused in the future, you can look at the dashboard of your car so you can remember what each report is telling you about your business. You might like to drive fast in your business, but you need to be careful not to overheat or run out of fuel.

If you'd like any help with your reports then contract our expert team at MWM Advisory.

MWM Advisory
www.mwmadvisory.com.au
(07) 5596 9070

DON'T FLICK THE CHANNEL

WORDS & PHOTOS Mike Grenby

The Channel Islands are located just off the coast of France, but belong to the United Kingdom. They were the only UK territory to be occupied by Germany during World War II.





I have just met chicken tractors, blonde hedgehogs, church bell-ringers, renovated wartime bunkers used as holiday homes that rent at \$85 a year, and the world's first Dark Sky Island – all during a two-week visit.

“What? Where?” you might ask. The answer is the Channel Islands, just off the coast of France.

The five main islands are British crown dependencies but with their own elected parliaments, judicial system, banknotes and public health service.

Their modern status goes back to 1066, including periods of feudal rule until fairly recently.

It's a unique archipelago that offers travel experiences I haven't found in a single place anywhere else.

I left Jersey for another time, but here are some highlights from my time on the four other islands – Guernsey, Alderney, Sark and Herm.

GUERNSEY

I first “met” Guernsey when I read *The Guernsey Literary and Potato Peel Pie Society* (a wonderful novel that was recently adapted to film).

The fictional book was based on life during the Second World War, when the Channel Islands were the only part of Britain the Germans occupied.

The German Occupation Museum here gives an insight into what life was like at that time.

The poster collection, which is translated from German to English, brings home the reality of the war.

I read the poster that told how Louis Berrier was caught releasing a pigeon with a message for England and was subsequently shot.

The same fate befell Francois Scornet, who fled France bound for England's Isle of Wight but landed on Guernsey by mistake.

During my stay on Guernsey, my home was the ideally located Fermain Valley Hotel.

It's about an hour's picturesque hike along the cliffs into the main town of St. Peter Port, or just a few minutes' drive by road.

Walking is a great way to get around, but the hotel offered transfers or lifts around the island whenever possible.

I strolled through the native gardens that bracket the hotel above and below. A 10-minute walk down the valley (about 20 minutes back up) put me in Fermain Bay, a beautiful beach and café tucked into a hidden bay.

Just before I left Guernsey I took the plunge (figuratively not literally, considering the ocean was 12 degrees) and climbed on a jetski for the first time.

Following some training on land and then, cautiously, in the water, I embarked on a JP's Jetski Seafaris tour to explore Guernsey Harbour. There are few better ways to get a feel for the coastline than from the water itself.

ALDERNEY

In contrast to Guernsey, almost all of Alderney's population was evacuated to England days before the German troops arrived.

The island has been fortified since Roman times 5,000 years ago, most recently by the Germans. Many of the bunkers they built have been renovated and turned into seafront holiday homes available for \$85 per year.

I found Alderney to be big enough to have some excellent restaurants yet small enough to retain the quiet charm and slow pace of a country island.

There was no topless double-decker bus tour, certainly. But John's minibus tour was a great way to give me a sense of the island, both present and past.

When the daylight faded, I joined a small group for a bat and hedgehog walk with Roland Gauvain, an expert from the Alderney Wildlife Trust.

We started out at dusk in a cemetery, which somehow seemed appropriate for bat sightings.

Roland gave each of us receivers set to a frequency commonly used by the bats, so when one was in the area we could pick up its signals and keep an eye out.

We walked around the main (and only) town of St. Anne as it grew darker. One hedgehog scuttled across the road but then Ronald went into a garden where we got a closer look at a briefly stationary hedgehog.

Talking of cemeteries and churches, I was invited to meet the dedicated group of St. Anne's Church bell-ringers.

I climbed up into the church loft where 12 ropes hung down attached to the bells in the appropriately named church belfry.

How fascinating to watch the bell-ringers – sometimes six, sometimes all 12, aged from 12 to 92 – pulling on the ropes at just the right time to create the melody.

The next day I met Molly, Molly 2, J.T. Daly, Elizabeth, the Yankees, 1044 and 1045 – major train engine and carriage players in the story of the Alderney Railway, the only operating railway on the Channel Islands.

The train started to carry passengers in 1847 using retired London Underground carriages. The first two died of salt air corrosion, but their 1959 replacements, 1044 and 1045, are still going strong almost 60 years later – wooden floors, aluminium bodies and all.

The line runs from Braye Beach to near the Alderney Lighthouse, where the the Alderney Wildlife Trust offers guided tours.

Alderney's Museum is smaller than Guernsey's but nevertheless fascinated me with its wartime mementos – as did the three videos made of life before, during and after the German occupation. Ask at the Visitors Centre or Wildlife Trust Office about viewing possibilities.

I found that a perfect spot to catch all the downtown action along the main street was the Victoria Hotel, located at the bottom of Victoria Street.

I use the term “action” rather loosely: the single lane street runs for almost three blocks up a gentle hill, and indeed is often blocked when a vehicle stops to make a delivery or to enable a driver-pedestrian chat.

Yet this fitted in perfectly with the relaxed “action” here in town and all over the island.

As well as the Victoria Hotel's varied and included breakfast, other restaurants I enjoyed included:

- Georgian House (meal-sized appetisers, garden view from upstairs);
- Le Pesked (best ever French onion soup);

- Cantina6 (thin crust pizza with just the right amount of topping, book early to sit on the small outside deck);
- Bumps (perfectly cooked scallops);
- St. Anne's Guest House (afternoon tea, home-baked sweet treats);
- Braye Beach Hotel (bar scene, quiet dining room, outside deck); and
- Jack's (deck view of main street action).

SARK

When traffic congestion on this car-free island is defined as "horse-drawn carriage meets two tractors" you know you've come to a peaceful place.

And when chickens take over the job of tractors (although on a smaller scale), you can expect permaculture to set the scene for healthy eating.

Chicken tractors (for those who have never heard of them, and that included me until my visit to Stocks Hotel's permaculture garden) are like portable chicken coops that you can move from one part of the garden to the next. They allow the chickens to scratch in the dirt, eat the insects and fertilise the ground with their manure... the perfect organic cycle.

I signed up for a tour of the garden with head gardener James to fully appreciate how the food and flowers are grown – and got to meet those chicken tractors as well as the very healthy and productive chickens themselves.

I could dine at Stocks from morning to night on the results of the chickens' efforts – whether that be their eggs or the fruit and veg their tractoring helped to produce. And when I felt like a drop of something, I checked out the hotel's Smugglers' Bar with one of the larger selection of drops to choose from.

To explore the island, I could ride a rental bike but I chose to let Charlie (“leave the driving to me!”) take me in Stocks' own horse and carriage

for a personally guided tour of the island's historic buildings and monuments – from the causeway connecting Sark with Little Sark, to secluded beaches where at least the locals somehow manage to enjoy the 12-18-degree centigrade spring-summer ocean.

During a chat with the very personable Christopher Beaumont, the 23rd Seigneur of Sark, I learned about the Sark Seigneurie, its not-so-distant feudal history and present form of government, its relationship with Guernsey and the UK, and its perfectly English country garden.

Clouds gathered once it got dark, so I didn't have a first-hand chance to discover the reason why Sark was named the world's first Dark Sky Island by the International Dark-Sky Association. But I heard about the remarkably clear sightings of the Milky Way and other stars thanks to the lack of artificial lighting.

HERM

This tiny 200-hectare island has only 60 permanent residents. There are no cars, just a few cows and interesting flora and fauna.

I enjoyed the nature – the main reason most people visit Herm. I hiked around and across the island to visit the beaches and bays, to appreciate the wild beauty of the cliffs, and to spot wildlife – which ranged from colourful insects to a pheasant in a field – and the wildflowers and grasses.

For accommodation, you can choose between a cottage or camping in a tent, and you can dine out at one of three restaurants.

I left the Channel Islands utterly bewitched by its beauty and calmness. I've had plenty of travel experiences in my life, but that was unique. An experience that I will never forget.

I flew on Guernsey-based Aurigny airline from London's Gatwick Airport to the Channel Islands. All the Channel Islands are accessible from England (and France) by air or sea.

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STRAIGHT TO THE POINT

WORDS Bruce Nelson PHOTOS Grace Mackay

Wander down Paradise Point's tree-lined high street and you'll see the full spectrum of the Gold Coast on show, from local families, well-heeled business types, and relaxing retirees, all attracted to the area for its laid back atmosphere and extensive waterways.

Paradise Point has enjoyed the anonymity of a destination at the end of the line, literally, as the northernmost peninsula suburb of the Gold Coast.

It's also gained a reputation as a playground for the city's affluent, with a

multitude of mega-mansions lining the canal and island fronting streets.

Prior to its subdivision and development, the area was a quiet fishing spot that could only be reached by a track that traversed through swampy land.

Today it's a favourite for families enjoying the waterfront parklands and a weekend destination for coffee lovers and foodies.

It's also a boaties delight, with plenty of places to pull up and enjoy the Broadwater as well as access to nearby South Stradbroke Island.



PLACES TO EAT

There's no shortage of eateries in the area, from classic fish and chips to more sophisticated dining options. The Esplanade is the suburb's face for food, but take the time to wander the backstreets and you'll be delighted with what you'll find. While we can't include them all, here's a snapshot of what's on offer.

@runya Thai Restaurant and Bar

A modern Thai restaurant with a focus on the country's best-known flavours, @runya's menu caters to those that want it all to themselves or to be shared and enjoyed banquet style. Located on The Esplanade, aromatic and fragrant are all part of the culinary goals at @runya Thai, taking inspiration from the different specialties of each region of Thailand.

Buoy oh Buoy

Set around the corner in Falkinder Avenue, Buoy oh Buoy is the go-to breakfast place serving up great coffee and yummy healthy (and not so healthy) breakfasts seven days a week.

Mano's Italian Restaurant and Bar

Mano's has stood the test of time, with its selection of fresh, hearty Italian food and weekly specials. Consistently reviewed as one of the suburb's favourites, you can enjoy a bowl of pasta and glass of wine while either people watching along The Esplanade or overlooking the parklands.



Monsoon

On the quieter Grice Avenue, Monsoon is known for its modern Australian cuisine and friendly service. Serving all day breakfast from 6am and with lunch and tapas starting at 11am, Monsoon offers something for everyone, including gluten free and vegetarian options.

The Local

Officially known as The Local Paradise Point, but known to everyone as The Local, this new addition to Paradise Point provides nighttime entertainment and local mid-week specials for the whole family.

Wonders Grill

Over the bridge on Ephriam Island, Wonders Grill serves up the best of steaks, ribs, and burgers. For the not-so-carnivorous, there's a great range of seafood and salads, and a decent wine list to boot.



FUN FACTS

1

Paradise Point used to have its own airstrip. It was actually on private land owned by the area's veteran developer, Jim Hanford, at the tip where the Salacia Waters development now stands.

2

The first release of land for the Paradise Point subdivision, which was advertised as a township, occurred in 1953, with all available lots selling within two weeks at a sale price starting at £40 (roughly \$1,400 today).

3

The Sovereign Islands used to be known as Sovereign, Andys and Griffin Islands, and was the first waterfront housing development in Australia to offer deep water access for luxury boats and yachts at all tides.



THINGS TO DO

Probably one of the best family friendly places on the Gold Coast, the Paradise Point Parklands provides a great location to take a stroll, roll out a picnic blanket, or enjoy the many facilities on offer all overlooking the tranquil Broadwater.

A walkway through the Parklands provides a great way to explore what's available including a swimming enclosure, BBQs, picnic shelters and plenty of shady trees.

There are also open grassed areas for kicking a football or perfect for a game of cricket with the kids.

A number of events are held in the parklands each year, including the Sunday Sounds concert series, and food, fashion and arts based events.

On the other side of the peninsular two more parks provide even more open green space to relax.

Doris Gibbs Park on Paradise Parade has a boat ramp and BBQ facilities and overlooks the Coomera River, while Boat Harbour Park to the south provides a playground, picnic facilities and shelter, and is a dedicated off-leash dog exercise area.

If Crackerjack is more your thing then the Paradise Point Bowls Club, a few streets to the west, will provide all the bowling, bistro and entertainment you'll need.

The club puts on regular Friday night and Sunday afternoon bands, while the Dolphin Cove bistro serves up a range of delicious and well-priced meals.

It's even home to an international champion, bowls coordinator Eric Johannes.



PROPERTY

Because of its waterfront location, and the neighbouring Sovereign Islands known for its numerous 'millionaire's rows', property in Paradise Point can be some of the most expensive on the Gold Coast. The median house price sits around \$1 million, but can get into the tens-of-millions for a waterfront mansion.

DEMOGRAPHICS

- Population - 6,536
- Private dwellings - 3,385
- Median age - 50
- Families - 1,937
- Median weekly household income - \$1,436





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Somerset College continues to deliver on our mission of *Personal Success | Global Outlook*

As a co-educational, independent, inter-denominational school we cater to students from Pre-Prep to Year 12. We provide an environment fostering *Dynamic Learning*, encouraging *Inspired Teaching*, valuing *Community Wellbeing* with a focus towards *Organisational Sustainability*.

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- 95% of Year 12 students achieved an OP1 to OP15
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- Primary Years Programme (Pre-Prep to Year 5)
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- First-class athletics facilities
- Olympic-sized heated pool and learners' pools
- An elite coaching programme for sports



MERCEDES-BENZ GOLD COAST MELBOURNE CUP

Seascape Restaurant & Bar was the location for the second year running for the annual celebration of the 'race that stops the nation', the Melbourne Cup.

Mercedes-Benz Gold Coast hosted an intimate gathering at the stunning venue, with breathtaking views across the ocean from the restaurant and rooftop bar.

Brand ambassadors Shelley Craft and Robbie McEwen co-hosted guests on a day filled with racing, glamour and excitement, and of course the ubiquitous fashions on the field judged by none other than the Gold Coast's local legend of haute couture, Les Sherlock from Borrie's Tailors.

Hats (and fascinators) off to the ladies and gents who were brave (and fashionable) enough to take to the catwalk to show off their style.

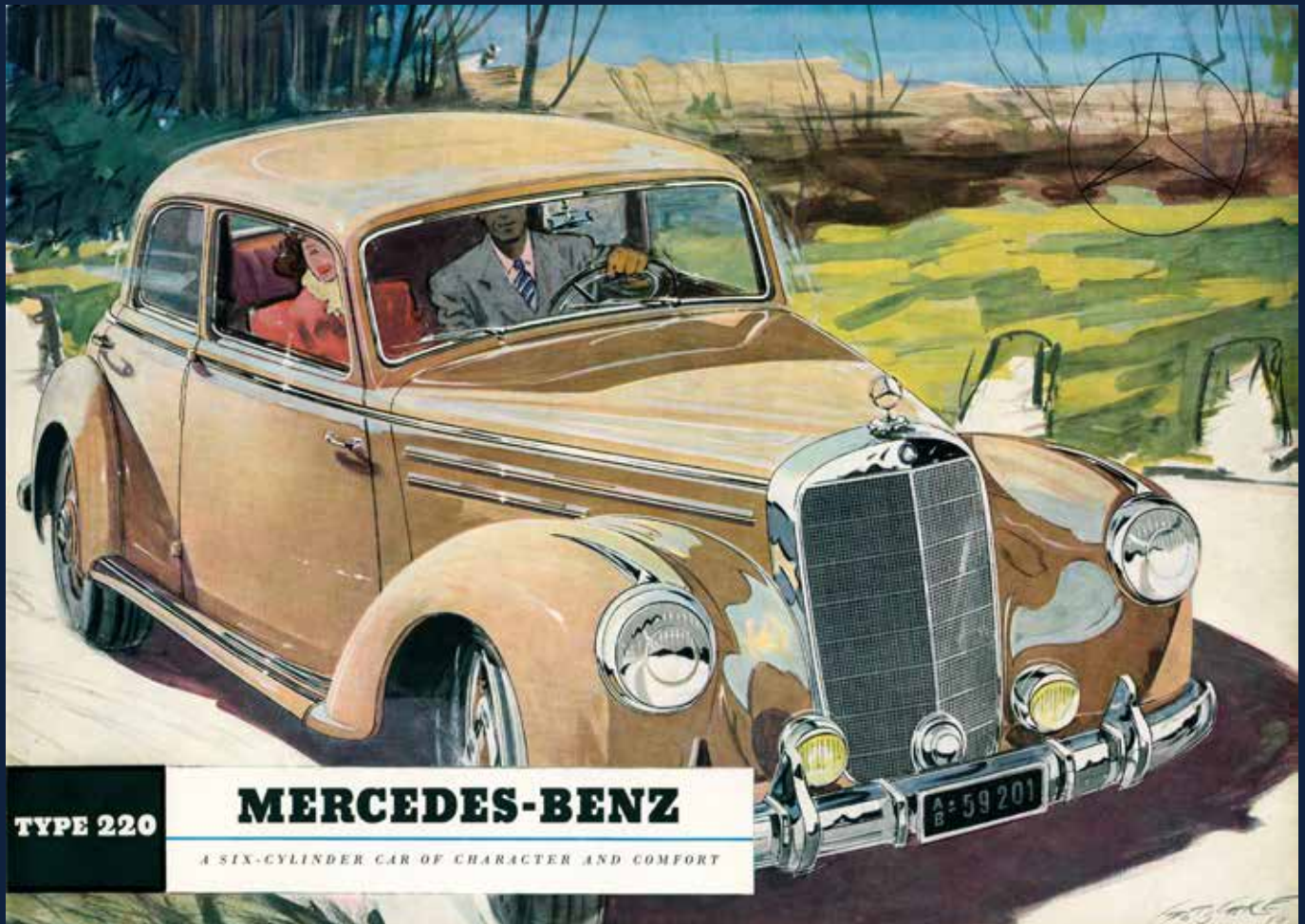
Guests also enjoyed a Pol Roger champagne bar, three-course lunch and prizes for the race quiz.

A big thanks to the race day partners and everyone who attended.





A glimpse into Mercedes-Benz marketing of yesteryear, an era of long copy, masterful commercial artistry and press advertising with panache. Curated by the team at MBGC.



At the time it was released in 1951, the W187 220 was the first car produced by Mercedes-Benz with a six-cylinder engine in more than eight years.

That was a key selling point for the car, as is made clear by the tagline on this classic artwork by Walter Gotschke: a six-cylinder car of character and comfort.

The M180, a 2.2 litre single overhead camshaft inline six-cylinder engine, was a

symbolic move by Mercedes-Benz, as it re-entered the luxury vehicle market for the first time since World War 2.

For those intrigued by engine trivia, the M180 was the first Mercedes-Benz engine to have an 'over-square' bore, meaning its cylinder bore was wider than its stroke.

Gotschke, who died in 2000, was one of the world's earliest and finest motorsport artists.

Even though this is an ad for a passenger car, you can see Gotschke's motorsport pedigree in the angle of the front wheel and the position of the car as it hugs the corner - it's almost drifting.

The driver's gloved hand is wrestling the vehicle around the corner, and you can see this is no leisurely Sunday drive. Mercedes-Benz wants you to know that it's new Type 220 is a powerful ride.

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Mercedes-Benz