

# edinburgh ave, canberra

words by casey vassallo

What's more powerful than the city responsible for making all the nation's big decisions? Fast becoming a top contender on several hot lists, Edinburgh Ave in Canberra has lot more to offer than just political history.

## HOTEL HOTEL

Located in the NewActon Nishi building, Hotel Hotel is the result of an imaginative collaboration between more than 60 curators, architects, designers, artists and craftsmen. But don't mistake this for your traditional hotel – the establishment takes a unique direction. Described as the Oz bushland reimaged, raw materials construct each space; reclaimed oak has been transformed into bed frames matched with the cork, earthen clay and natural fibres that line the walls. The entrance itself is a geometric explosion of more than 2,250 pieces of secondhand timber arranged to breathtaking effect. In the rooms, heated floors and

Aesop amenities provide you with all the creature comforts of a home away from home. To appease your appetite, visit their eclectic Monster kitchen and bar, or order it from room service. But if you're hungry for inspiration, Hotel Hotel is equipped with its own library full of small press and vintage books. Jam-packed with this much, you just might never want to leave.

**WHERE** 25 Edinburgh Ave, Canberra  
**PHONE** 02 6287 6287  
**ONLINE** hotel-hotel.com.au

## A. BAKER

The space and name reference the Middle Ages, when townfolk would bring their dough to communal ovens and bake together. And with this restaurant sitting in the heart of the trendy NewActon precinct, A. Baker is the new age version of the communal concept. Featuring an open kitchen that specialises in breaking down barriers between raw product, chef and consumer, you're invited into their home. Serving local and seasonal produce, their earnest approach to food leaves you full and wanting more. With bread baked fresh on the premises, the specialty sourdough alone is worth the visit; hand made from slow fermented wild yeast and house-milled flour, it undergoes a 20-hour fermentation process before being baked in a stone base oven. They're open seven days, cater to all courses, and also have a basement bar boasting a wide range of Australian-made beverages. Always buzzing, the rugged yet warm interior throughout makes every stop here a chic encounter.

**WHERE** New Acton Pavilion Unit 2, 15 Edinburgh Ave Canberra  
**PHONE** 02 6287 6150  
**ONLINE** abaker.com.au



## ROJI

Inspired by the traditional Japanese definition (a transitional zone of garden between the teahouse and main house), ROJI is a salon that offers its clients a retreat from the outside world. Also located in the NewActon Nishi building, the minimalist space is the result of Craig Tan Architects' new-age interpretation of a tranquil space, conceptualised. ROJI uses Aveda products containing pure flower and plant essences, and serves a wide range of specialty teas in hand crafted teapots to adhere with their natural aesthetic. This space fully endorses the idea of beauty rituals being an enjoyed experience, rather than a get-in-get-out exercise. Whether you live in Canberra or are just visiting for a few days, the staff ensure everyone leaves rejuvenated, making the calibre of service at ROJI on point.

**WHERE** 25 Edinburgh Ave, Canberra  
**PHONE** 02 6257 7559  
**ONLINE** roji.com.au