



SKOPE Pegasus Series, Bennelong Kitchen

Bennelong Case Study

SKOPE proud to be involved with iconic Sydney site

The latest creation by Peter Gilmore, Bennelong, is the newest addition to the Sydney Opera House. Bennelong showcases the diversity of Australian cuisine, within the shell of one of Australia's most iconic buildings.

The concept takes advantage of Bennelong's multi-level layout by presenting a range of dining options, including The Restaurant, Cured & Cultured, and The Bar.

With a blank canvas to work from, the possibilities for renowned executive chef Peter Gilmore were endless. When designing the new restaurant, the main challenge was to create a kitchen that provides a functional layout, with a smooth flow, while combining organised systems that integrate into the extraordinary architecture of the Sydney Opera House.

Platinum Design worked with Gilmore to design a kitchen worthy of this cultural landmark. The space is further enhanced by providing a truly memorable dining experience with a menu showcasing magnificent Australian food and wine, presented in a first class setting.

The kitchen fit out needed to match the high-end theme of the restaurant design, whilst maintaining logical functionality and housing high quality equipment. One feature that Gilmore was adamant the kitchen required was cabinets with drawers and Gastro-norm trays.

SKOPE Pegasus cabinets with drawers presented the perfect solution, while also providing quality and reliability. Anthony Scauso from Platinum Design, having used SKOPE in the past, knew SKOPE cabinets had the versatility and qualities required for this design, and that the aesthetic would be the perfect match for the restaurant's style. Chef de cuisine Rob Cockerill, Gilmore's right-hand man, said "SKOPE cabinets were chosen as they are a great brand that stands up to high-end cooking".

The Bar has been fitted with SKOPE backbars, providing a sophisticated finish and perfect merchandising of the select Australian wines.

The build and fit out of Bennelong was not without its challenges; trying to move large equipment in meant it had to be carried up the stairs, as it would not fit in the service lifts. All the effort was worth it, as the finished product resulted in a state-of-the-art kitchen and high-class restaurant and bar.

SKOPE pride themselves on their high quality products and understand the importance of providing a full service, from design, right through to installation and after care support. Scauso from platinum says SKOPE was easy to deal with and provided support throughout the project. "SKOPE are reliable and live up to their name in quality. They back up their products with support and a good warranty offer".



SKOPE Backbar Series, Bennelong Bar



Troy, Rob Cockerill (Chef de Cuisine), Peter Gilmore (Executive Chef), Shui