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Image credit: Duy Dash

Set amidst the rolling vineyards of Bird in Hand's Woodside estate, the newly unveiled LVN Restaurant welcomes diners into a beautifully curated space by South Australia-based interior designer [Georgie Shepherd](#). Collaborating closely with the Adelaide Hills winery's co-founder, Susie Nugent, Shepherd's vision for LVN encapsulates the essence of Bird in Hand, allowing executive chef Jacob Davey to showcase the region's finest produce alongside the estate's acclaimed wines.

Named after Susie and Andrew Nugent's daughter, Lalla Victoria Nugent, LVN embodies a deep connection to nature while also reflecting a strong sense of local pride. Shepherd's vision transformed into an inviting [dining room](#) adorned with contemporary artworks, creating an ambience that aligns seamlessly with Bird in Hand's ethos. "We aimed to create a space that mirrors the values of Bird in Hand, a place that feels like an extension of their home," Shepherd explains. The design palette, characterised by warm, earthy tones and textured finishes such as Venetian plaster and aged brass, pays homage to the winery's origins. However, at the heart of LVN's charm is its tribute to Australia's heritage and the custodians of the land, achieved through the incorporation of indigenous artworks such as those of Garawan Wanambi.



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Georgie Shepherd and Susie Nugent. Image credit: Jenah Piwanski

Art assumes a central role in shaping LVN's space. Susie Nugent's involvement in selecting pieces from South Australia's Hugo Michell Gallery that resonate with the restaurant's ethos underscores a shared vision for an authentically Australian dining experience. "We wanted every element, from the artwork to the lighting, to create a cohesive and engaging atmosphere," notes Shepherd. Collaboration with local artisans was also pivotal, resulting in bespoke elements that seamlessly integrate LVN's design. Custom Venetian plaster, joinery, and furniture, along with an open kitchen concept centred around a charcoal fire, cleverly immerse diners in an unforgettable culinary journey. As LVN emerges as a destination that celebrates the symbiotic relationship between art, hospitality, and wine, it epitomises Bird in Hand's dedication to providing holistic sensory experiences for its patrons.

For an even deeper look behind the curtain, Susie Nugent shares all the design details of the LVN Restaurant with *Vogue Living*.



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Image credit: Duy Dash

You worked with Georgie Shepherd to design LVN Restaurant, what was your brief to her?

Our primary goal was to create a welcoming and relaxed environment for our guests, an extension of our own home. Our Woodside estate cellar door exudes a cosy, earthy atmosphere, with its original mud wall barrel hall and charming rustic wooden doors. Having recently completed the terraced gardens, we aimed to establish a strong visual link between the new restaurant space and our existing offerings. As a family-operated winery, we deeply believe in the unifying power of wine, connecting it with food, art, and culture. This philosophy is manifested through the open kitchen and the prominent wine feature wall at LVN. As stewards of the land we cultivate, honouring the connection to country and soil was paramount, and I feel Georgie and her team have executed this beautifully.



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Image credit: Jenah Pivanski

What did you hope to achieve with the atmosphere of LVN Restaurant?

Andrew and I shared a vision to introduce a premium onsite offering, seamlessly integrated with the existing cellar door and hospitality space. Central to our concept was a profound connection to nature, drawing inspiration from our verdant gardens and locally sourced produce, all while paying homage to the rich tapestry of the Adelaide Hills and Tasmania, the land we farm. Moreover, we aimed to create an immersive experience that not only celebrates fine dining but also highlights the essence of our winemaking heritage. Our aspiration was to fashion a space that radiates warmth and hospitality, serving as a captivating backdrop for a curated collection of Australian art while inviting guests to savour the symbiotic relationship between food and wine.



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Image credit: Duy Dash

We love that the name of the restaurant has a personal significance, why did you choose to name the restaurant after your daughter?

LVN represents the initials of our beloved firstborn, Lalla Victoria Nugent. In homage to her vibrant spirit, we've crafted our pinnacle cuvée, a part of the pinnacle Tribute Series, also named LVN. This exceptional wine is unveiled only once every seven years, reserved for the most extraordinary vintages. As a family operated establishment, we felt only fitting to christen our restaurant in honour of Lalla, extending the familial essence that defines our establishment.



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Image credit: Duy Dash

The art is really spectacular, did you have a hand in selecting some of the pieces?

We're fortunate to work with forward-thinkers in the art world, both domestically in Australia and on a global scale. Hugo Michell, Marta Gynp and Georgie were instrumental in interpreting our vision, which encompassed an earthy colour palette, a focus on Australian art, and a deep respect for First Nations philosophy. This translation of our ethos extends to our endeavours with the Bird in Hand Foundation and the culinary philosophy of the restaurant. Andrew and I personally curated the selected pieces, ensuring they harmonise with our overarching vision.



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Image credit: Duy Dash

The gardens are a strong feature as well, we understand you have a strong role in maintaining these?

As a garden designer, this project carries profound personal meaning for me. It's been a gratifying journey, unfolding gradually over time. We established the kitchen garden back in 2015, and now it plays a pivotal role at LVN alongside chef Jacob Davey, contributing significantly to our culinary offerings. The Mediterranean terrace garden, still in its second season, creates a narrative that unfolds beautifully with each passing season.



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Image credit: Duy Dash

There's also a strong local element through the materials and construction, and the Aboriginal art. Why is this important to you?

In 2014, Andrew and I established the Bird in Hand Foundation with a vision to support our community, with a particular emphasis on indigenous and gender equality initiatives. Upholding the pristine beauty of the Adelaide Hills is paramount to us, and sustainability serves as a cornerstone across every facet of our operations, spanning from the vineyard and winery to our hospitality offerings.



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Image credit: Duy Dash

LVN Restaurant is located at 150 Pfeiffer Road, Woodside, South Australia, birdinhand.com.au.

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