

WEKNOW6060

JOONDANNA • YOKINE • TUART HILL

Winter 2023

 **SOVEREIGN**
PROPERTY SOLUTIONS

9444 6706

131 Scarborough Bch Rd, Mt Hawthorn
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Robinson Reserve Skate Path

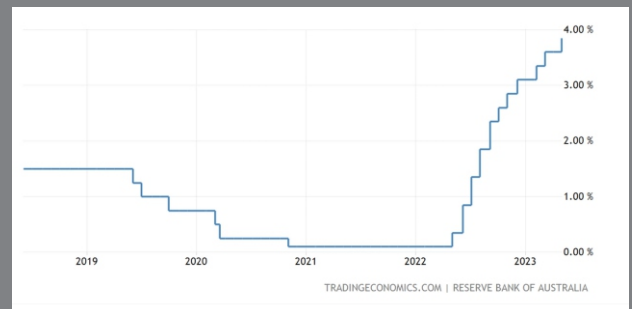
FEATURE SUBURB TUART HILL

Tuart Hill is named after the tuart tree that once grew extensively throughout the area, especially around Dog Swamp. In 1914 the suburb name of Grenville was proposed as a name for the suburb by the Grenville Progress Association, but not accepted due to its likeness to Granville in New South Wales.

INTEREST RATE INCREASE

The Reserve Bank has increased interest rates by 25 basis points to 3.85 per cent, which has shot the cash rate to an 11-year-high. However, RBA Governor Philip Lowe said the move was "warranted" in order to bring down inflation.

The central bank made the announcement on Tuesday, 2 May, with the cash rate the highest they've been since April 2012. At the time they were set at 4.25 per cent, following a gruelling 11 month period when they plateaued at 4.75 per cent between November 2010 to October 2021.






Since April 2022, the cash rate has increased from 0.1 per cent to 3.85 per cent, rising by 375 basis points.

Dr Lowe said the hike was necessary in order to return inflation to the goal range of 2 to 3 per cent, which he said was the RBA's "priority".

Despite the immediate pain, he said the medium forecast was positive. "Medium-term inflation expectations remain well anchored, and it is important that this remains the case," he said.

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John Zarudon

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0430 210 423

jb@sovereignproperty.com.au

Tom Orton

SALES EXECUTIVE

0452 287 547

tom@sovereignproperty.com.au



TUART HILL MEDIAN UNIT PRICE

BUY

\$353,500

2BR \$200K
3BR \$345K
4BR \$473K

RENT

\$460pw

2BR \$365pw
3BR \$445pw
4BR \$500pw

TUART HILL MEDIAN HOUSE PRICE

BUY

\$590,000

2BR \$464K
3BR \$580K
4BR \$865K

RENT

\$500pw

2BR \$500pw
3BR \$500pw
4BR \$580pw

Price data last updated 3 May 2023 containing transactions for the 12 month period ending February 2023. Source: Landgate/REIWA

EMPLOY PROPERTY MANAGEMENT EXPERIENCE



Robyn Rankine
Property Manager

Robyn has been in real estate since 2001 and engaged as a Property Mgr for the last 10 years. Robyn is well qualified and knows all about the industry having roles as a Trust Accountant, Sales Administrator, Office Mgr, P/A to the Licensee and Property Manager.

Jesse has been established in the Real Estate industry since 2010. He has extensive knowledge in most areas of the business where he has had experience in both the Sales Administration and Property Management departments. He is also engaged for freelance professional property photography.

Both Property Managers are looking after our Owners/Landlords as well facilitating our Tenants needs in the business.

Phone: 9444 6706



Jesse Barndow
Property Manager



Present this newsletter and have your property managed with us,
we will then provide you FREE Landlord Protection Insurance



Your Winter Warmer Recipe

PROSCIUTTO, CHEDDAR AND POLENTA FRITTATA

INGREDIENTS

2 tbs olive oil
1 onion, thinly sliced
2 garlic cloves, crushed
1 1/2 cups (375ml) milk
1/3 cup (55g) polenta
6 eggs
1 1/4 cups (150g) grated cheddar
250g punnet cherry tomatoes, halved
2 zucchinis, cut into thin strips using a mandoline
8 thin slices prosciutto

- Preheat the oven to 220°C. Heat oil in a deep ovenproof frypan over medium-high heat. Add onion and cook for 3-4 minutes until softened. Add the garlic and cook for 1-2 minutes until fragrant, then add milk and 1 cup (250ml) water. Bring to a simmer, then, whisking constantly, add the polenta in a slow, steady stream. Reduce heat to low and cook, stirring occasionally, for 8-10 minutes until the polenta is almost cooked.
- Combine the eggs and cheese in a bowl. Season, then stir through the polenta mixture. Add three-quarters of the tomato and zucchini to the pan, reserving the remainder to serve. Stir through, then transfer to the oven and cook for 20 minutes or until risen and golden.
- Remove from oven and cool slightly. Top the frittata with prosciutto and reserved tomato and zucchini to serve.

