



Your Kitchen Planning Guide

Designers and Makers of
beautiful interior spaces





All you need to know about planning your Beautiful Kitchen

The kitchen, often heralded as the heart of the home, is much more than a just a cooking space. It is where popcorn is popped, the comforting scent of a freshly baked cake permeates the air, and family milestones are joyfully celebrated. It is the space where homework is tackled, and where life's grandest dreams are born over a warm cup of tea.

Given the business of our daily lives, the prospect of planning a new kitchen can feel overwhelming. Yet, investing time in careful planning is truly worthwhile, for a well-designed, beautiful kitchen is a sanctuary you will relish for years to come.

Our comprehensive planning guide is designed to ease you into the process of creating your ideal kitchen. Within its pages, you'll discover clear and digestible advice, alongside invaluable tips and insights into design principles, budgeting, and more. Let us help you embark on this journey to craft a space that is both functional and inspiring.

STEP 1: NON-NEGOTIABLES

What is it that your new kitchen simply must have?

Reflect on your current kitchen: What are its shortcomings, and where could it improve? Identifying these areas will help you focus on the primary goals for your new kitchen.

Enhancing Functionality: Is your kitchen lacking adequate storage? Perhaps the addition of drawers could provide a more organised and efficient solution. Is your benchtop spacious enough for meal preparation, or are you finding it cramped and insufficient?

Increasing Value: Are you looking to add value to your home, or perhaps create a standout feature that enhances resale potential in the future? It's wise to anchor your renovation decisions to the single most important objective you want to achieve with your new kitchen.

Behind every successful kitchen design lies an unwavering mantra: plan, plan, and plan some more! Here's how to approach it. Begin by crystallising your overarching vision—what is the primary purpose you want your kitchen to serve?

Allow yourself the freedom to compile a wish list of features and elements, no matter how ambitious or imaginative they may seem.

Once your creative aspirations are laid out, it's time to hone in on the practicalities. Start by gaining absolute clarity on your budget and the space available. These foundational elements will guide your decisions as you transform your vision into reality.

As you plan, consider the following:

- **What style of kitchen do you aspire to create?** Evaluate your current kitchen—what works well, and what needs improvement? For instance, would a new layout or island improve how you use your kitchen?
- **What is the primary goal of your new kitchen?** Are you aiming to improve functionality, better meet your family's needs, or boost the value of your home for resale?
- **What are the non-negotiables on your kitchen Wish List?** Consider the must-haves that will make your kitchen truly yours.

Your reasons for renovation may be varied, and each will shape the outcome differently. By focusing on these key questions, you can ensure your new kitchen meets your expectations and serves your needs for years to come.



STEP 2: BUDGET

Managing Your Budget. What's Your Scale & Range

Renovating a kitchen can be both exciting and daunting. It's not just about giving your kitchen a new look; it's about creating a space that reflects your lifestyle, enhances your home's value, and brings out your inner chef.

But starting a kitchen renovation without a clear understanding of the costs involved can lead to unnecessary stress and budget blowouts. Homeowners often grapple with questions like, "How much will it cost?", "Is it worth the investment?", and "Can I afford it?".

The cost of your project can vary widely, primarily due to factors like the size of your kitchen, the quality of materials chosen, trades required and the extent of the structural changes required.

On average, homeowners can expect to spend anywhere between \$10,000 to \$30,000 for a budget to premium range kitchen and \$30,000 plus for a high end kitchen makeover.

It's crucial to start with a budget in mind but also to be prepared for unexpected costs that may arise during the renovation process.



Top 2 Budget Tips:

Tip 1: Retaining your existing layout footprint will save money by not having to move services & possibly retaining flooring.

Tip 2: Have a project contingency to cover any of the unforeseens that may pop up - asbestos discovery and removal, hidden pipes, old and non-compliant electrical wiring, etc.

Create Your Dream Kitchen, Not a Budgetary Nightmare

Planning a new kitchen is undeniably exhilarating, and it's all too easy to get swept up in the excitement, overlooking the costs that can quickly accumulate if not carefully managed. To avoid such pitfalls, it's crucial to establish a clear and achievable budget from the outset—and then, of course, to adhere to it as closely as possible.

With your budget firmly in place, you can confidently proceed with the rest of your project, knowing that your dream kitchen won't turn into a financial headache.

Defining Your Budget: The Essential Step

Once you have a clear vision of what you wish to achieve and an estimate of your intended expenditure, it's time to consult with one of our expert Kitchen Designers. They will provide invaluable guidance on whether your goals are feasible within the budget you've established.

Engaging with a professional ensures meticulous planning and the successful realisation of your desired outcome, all while adhering to your financial parameters. Do keep in mind that kitchen renovations can often surpass initial expectations in cost. Therefore, it is crucial to be well-prepared, organised, and thorough in considering all your requirements.

By taking these steps, you'll be on the path to creating a stunning kitchen that aligns with both your dreams and your budget.

The Real Cost?	
<input type="checkbox"/>	Have a full understanding of what costs are involved in this project.
<input type="checkbox"/>	What does the quote include? You may not need to tick all the boxes, but they're good as a guide. Ask your supplier which components are included in the scope of work.
<input type="checkbox"/>	Design Consultation · Project Documentation · Demolition · Rubbish Removal · Cabinetry Installation · Carpenter · Electrician · Warranty Insurance
<input type="checkbox"/>	Installation · Plumber · Plasterer · Tiler · Flooring · Lighting · Appliances · Benchtops · Splashback

● The first question you should ask your Cabinet Maker is "Are you a Registered Building Practitioner?" If they answer yes, you are in good hands. If they answer no, find one who is.

Rod's Kitchens is registered and licenced in both QLD and NSW!

STEP 3: STYLE

Style Tips

The team at Rod's Kitchens has curated a collection of invaluable tips to help you strike the perfect balance between functionality, exceptional design, and timeless style.



Shelving

For a smart way to add warmth & style to your space, try open shelving. It's an oldie but a goodie. Practical for storing plates or showing off your favourite indoor plants, you have a variety of shelving options at your fingertips. Install a single long shelf beside your rangehood or a shelving feature at the end of your wall cabinets.



Handle design

Welcome to the wonderful world of beautiful handles, available in various materials, finishes & styles. If you're looking for a slick, streamlined kitchen, consider handle-less design. The options for handle-less cabinetry include touch to open, reverse bevel & finger wells. This is a way of opening doors & drawers without the traditional handle.



Mix & match finishes

Did you know that combining unexpected materials can create a particular mood in a kitchen? For example when you introduce the warmth of timber, it makes the kitchen feel more welcoming.



Kitchen benchtops

Benchtops can be one of the most eye catching elements in a kitchen. You can't help but notice them. The most popular materials for benchtops include laminate, engineered stone, timber, natural stone and corian. Using a lighter coloured benchtop can either create a sense of space, or create a contrast against bold colours.



Doors

The classic melamine door is still a favourite to many, being available in 100's of colours. Doors in 2Pac, Stylelite, Timber & Timber Veneer are also available in different styles & finishes.

Having a feature frame door with glazing also allows you to showcase family treasures.

Hardware

Modern hardware has become increasingly sophisticated. Well beyond the basic hinge, our range includes both local and European drawer systems from BLUM, internal wire ware & bin systems just to mention a few, all giving your kitchen added versatility.



Lighting

LED cabinetry lighting is an accessory that's not only practical, but highlights features of your kitchen. Cabinetry lighting helps to lift areas with minimal exposure to natural light as they reflect light within the space.

Splashbacks

The humble splashback has come a long way. Once used mostly as a way to protect a kitchen from splatters, they've become a focal point in their own right. Options can include tiles, glass, engineered stone and stone, each with their own pro's and con's.



Appliances

There's no denying that appliances have the power to elevate any contemporary kitchen to new heights of sophistication.

Essential additions like double ovens, steam ovens, built-in microwaves, and coffee machines not only enhance functionality but also add a touch of luxury.

STEP 3: STYLE (Continued)

Style Profiles

Provincial Style Kitchens

Step into a bygone era with the timeless elegance of a provincial style kitchen.

Picture a charming country manor, where intricately detailed cabinet doors, abundant glass, and exquisite ornate features evoke a sense of refined nostalgia.

This style is a perfect fit for older homes or those wanting a harmonious blend of classical beauty, old world charm and contemporary functionality.

Embrace the grace and allure of this style, and let your kitchen become a masterpiece of both tradition and innovation.



Your style of kitchen should reflect your personality and personal needs. Avoid trends and go for timeless designs that are rooted in longevity.



Modern Style

A modern style kitchen combines minimalistic design, latest technology and neutral colours for a sleek look. It's all about streamlined surfaces, innovative storage solutions, and smart appliances that make life easier.

Throw in some eco-friendly appliances and you've got not just a stylish, but a sustainable kitchen!

Want a personal touch? Add vintage influences or personalised artwork that suits your style. Maintenance is easy too, with a focus on clean surfaces and efficient waste management.

Curious about how automation or the right colour scheme could transform your kitchen? There's more to discover if you're up for the journey with Rod's Kitchens.

STEP 3: STYLE (Continued)

Style Profiles

The Hamptons Style

A Hamptons style kitchen masterfully combines old-world charm with a relaxed, beachy ambiance, creating a space that is both luxurious and inviting. This design ethos revolves around crafting a tranquil, spacious environment that exudes elegance and comfort.

Typically, the Hamptons aesthetic embraces a soothing, neutral colour palette, paired with quality materials such as wood and stone.

To craft your dream Hamptons kitchen, focus on a clean, bright backdrop enhanced by thoughtfully selected decorative and functional pieces. Interested in exploring more Hamptons kitchen essentials? Let us guide you on this stylish journey.



Industrial Style

An industrial style kitchen artfully merges utility with style.

It's characterised by open shelves, a utilitarian aesthetic, and raw materials like steel, wood, and exposed brick.

Additional elements like oversized pendant lights and vintage accessories add character.

You'll often see signs of age, a nod to this design's roots in the Industrial Revolution.

It's a harmonious blend where cost-effective second-hand materials meet modern sustainability and smart tech.

STEP 4: DESIGNS

Effortless Efficiency

Maximising Efficiency and Convenience in Your Kitchen

When designing a kitchen that is both efficient and convenient, it's important to ask yourself a few key questions:

- How can I best organise my space to optimise workflow?
- Are we a dining table family or do we prefer the casual ease of a breakfast bar?
- Will I be investing in new appliances or integrating existing ones?
- What type of bin and recycling system will best suit our needs?
- How do we use our kitchen—do I need space for two budding chefs to work simultaneously?
- If I had a magic wand, what would my dream kitchen look like?



Ergonomic Zones: The Key to a Functional Kitchen

Regardless of size, a well-organized kitchen operates most efficiently when divided into five distinct zones, each dedicated to a specific function. This approach enhances ergonomics by clustering tasks together, minimising the need to move around unnecessarily. The Five Essential Zones:

1. Non-Consumable Zone

This area is for items you use regularly, such as kitchen utensils, cutlery, dishes, and glasses. Store these essentials in drawers and easily accessible wall cabinets.

2. Preparation Zone

As the hub for all food preparation, this zone requires ample benchtop space. It's also a convenient place to store utensils, small appliances, and pantry items.

3. Cooking Zone

The heart of your kitchen, centered around the cooktop, stove, and oven. Deep drawers are ideal for storing bulky items like pots, pans, and woks, while pull-outs can neatly organise your spices.

4. Consumables Zone

Good kitchen design ensures that everything you need for cooking is within easy reach.

Consider where you'll store canned goods, bread, and other dried items.

The placement of your fridge is crucial, and options like a walk-in butler's pantry or drawer tower pantry can add significant convenience.

5. Cleaning Zone

This area encompasses the sink, rubbish and recycling bins, dishwasher, and cleaning products.

An under-sink drawer is a smart way to maximise valuable kitchen storage space.

Next Steps: Designing Your Layout

There are a variety of layouts to choose from, depending on the shape of your kitchen.

A well-thought-out layout will thoughtfully position these zones so that they flow seamlessly from one activity to the next, creating a kitchen that is organised and functional for everyday use

STEP 4: DESIGNS (Continued)

Choose a Layout to Suit the Shape of Your Kitchen

A well-conceived kitchen layout is thoughtfully designed with key zones in mind, ensuring that your space is as organised and functional as possible. This layout should take into account the available space, your budget, and the seamless integration of design flow into the surrounding areas of your home.

Here are a few popular layouts to consider.



U-shaped Kitchen

The basic U kitchen is considered the most efficient. With uninterrupted bench space for food preparation and serving and no traffic patterns through the room to hinder the flow of work. Compact, efficient and a good kitchen for one cook.



U-shaped with Island

A U shape Kitchen with an Island in a large room provides multiple work areas for more than one cook, the most commonly encountered problem with placing an island in the space is the interruption of work zone. To resolve this, placement of a second sink or cooktop on the island make for a smoother workflow.



L-shaped Kitchen

The L-shape kitchen has an uninterrupted working triangle. With two work centres on two adjacent walls a natural work triangle is formed that is by-passed by household traffic. It works for two or more cooks and can allow for a meals area.



L-shaped with Island

The L Shape kitchen with island is a versatile layout that provides two work centres on two adjacent walls. The Island can double as a food preparation, cooking, dining or entertainment surface. It is only practical in a spacious room.



G-shaped Kitchen

The G Shaped kitchen is simply an extension of the U-shape with an extra run of cabinets, often in the form of a peninsula.

This is a very efficient plan and can be used to add benchtop space when needed, it also tends to close the space in so it can feel confining to the home chef.



Island Kitchen

Island and peninsulas provide creative ways to solve space or efficiency problems. An island stand alone not attached to any part of the kitchen walls & can provide extra bench space if there is insufficient wall space to provide this. A peninsular is attached to one wall of the kitchen and can add a leg without adding a wall.



In-Line

With appliances and cabinets set out on one wall this kitchen fits into a very limited space. It is best to choose under-bench appliances rather than lose any of the limited bench space.

It is an ideal solution for a small home or where very little cooking is done.



Galley

Although a galley is actually closed at one end, in common usage the terms galley and corridor are applied to a kitchen arranged along two facing walls.

The sink & cooker should ideally be on the same side for safety.



STEP 5: MATERIALS

They say that first impressions are everything, and in the realm of kitchen design, the benchtop is often the star of the show. As the primary work surface, it not only plays a pivotal role in the functionality of your kitchen but also serves as one of the first elements that capture the eye.

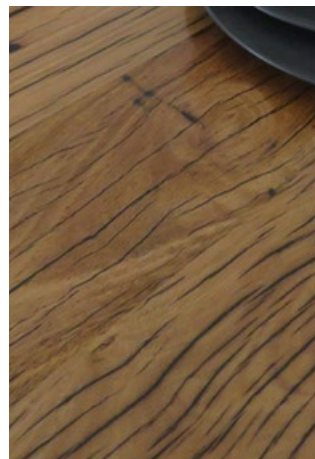
Benchtops

Therefore, it is well worth considering the long-term durability and care required when selecting the perfect benchtop. With an array of colours and finishes at your disposal, the following are just a few of the most popular choices that have stood the test of time.



Laminate

- Large colour range
- Many finishes
- Easy to clean
- Several edge profiles



Timber

- Range of species
- Classic & timeless
- Easy to maintain in a danish oil finish
- Several edge profiles



Engineered Stone

- Large range of colour & textures
- Different thickness options
- Easy to clean
- Several edge profiles



Corian

- Large range of colours
- Seamless joins
- Stain Resistant



FINGER WELLS

Free from traditional handles, finger wells deliver a clean, modern look.



The doors are, in essence, the face of your cabinetry, where textures and colours come to life. It is here that the finer details and choice of materials truly matter.

Doors

The options are virtually limitless, with a myriad of finishes available to complement homes of any era. Below, you will find a selection of some of the most popular door finishes, each offering its own unique charm and appeal.



Melamine

The popular choice for hard-wearing durability, huge colour range & clean lines, durable ABS edging. Available in texture, matt & gloss.



Stylelite

Australian made premium acrylic finished board, providing an easy to clean and superior appearance.



Feature Doors

Timber, veneer, 2pak Paint and & glazed are just some of the selections now available for a stand out look.

Project Highlight - Archer Project

Recently completed, this project had a focus on lines, natural materials, textures and bold colour, the beauty is in the detail.

This kitchen features benchtops and splashbacks in Caesarstone Empire White supported by an island in two pac paint.

Shaker doors and Blum soft close drawers complement the glass overhead cupboards Appliances by Bosch - brass handles, sink taps and light fittings compliment the kitchen aesthetic with the island seating warm and inviting to gatherings of friends and family.



Cabinets
2PAC White on White

Cabinet Island
Domino

Benchtops: Stone
Caesarstone
Empire White



Top Tip: The dark feature cabinets give the kitchen extra depth against the white.

STEP 6: COLOUR

Colour & Texture

The Power of Colour in Your Kitchen

Over the years, we've witnessed an array of colour combinations and evolving trends. Colour is an inherently personal choice, with no definitive right or wrong—it's all about what resonates with you and your vision for your home.

Colour is, without question, the most emotional element of any room. The right hues can elevate our mood, instil a sense of calm, or invigorate us with energy. Whether you opt for bold, vibrant pops of colour or prefer a more neutral, soothing palette of whites and off-whites, remember that both colour and texture are defining features that can transform a space.

While trends may come and go, what remains paramount is selecting colours and textures that reflect your individual style and personality. A wise approach is to choose neutral cabinets and benchtops, allowing you to introduce colour through paint and accessories—elements that are far easier to update as your tastes evolve.



Colour Style Tips

- **Contemporary Flair:** For a modern twist, consider adding a splash of colour to the inside of your cabinetry. It's a subtle yet impactful way to infuse personality into your kitchen.
- **Perception of Space:** Dark colours can make small spaces feel even more compact, while lighter shades create an illusion of expansiveness. Choose your palette with this in mind to shape the atmosphere of your kitchen.
- **Natural Gradients:** Nature often conditions us to expect a gradient from dark to light—darkest at our feet, medium tones at eye level, and the lightest hues above us. Reflecting this natural order in your design can create a harmonious and grounded space.
- **Balancing Contrasts:** A well-balanced kitchen design plays with contrasts—mixing warm and cool tones, light and dark shades, and varying between bright and dull, smooth and textured surfaces to create a visually appealing and balanced environment.
- **Harmonising with Adjoining Spaces:** When selecting colours, consider the flow between your kitchen and adjoining rooms to ensure a seamless transition and cohesive aesthetic throughout your home.
- **Nature's Influence:** Incorporating blues and greens can evoke the calming effects of nature, infusing your kitchen with a serene and relaxed ambiance.

STEP 7: ACCESSORIES & APPLIANCES

The Functional Touch

Check out these clever ideas to keep your kitchen looking streamlined & clutter free:



Bin Systems

A tucked-away, out-of-sight integrated bin system is a must in your kitchen. With one push Servo-Drive, your bin will automatically open for you.



Splashback

Add a touch of style & colour with a glass splashback. They are easy to clean, durable, available in many colours & custom made to suit your home.



Handles

The traditional cabinet bow handle is no longer so traditional. Handles are now available in many different shapes, sizes, colours, materials and finishes.



Inner Drawers

A stylish trend in drawer design the inner drawer organises smaller items within the larger drawer, you maximise your storage while still maintaining the style of large drawers.



Cutlery & Utensil Storage

Consider removable compartments for storage of items used daily such as kitchen utensils & cutlery.



Cooking Items Storage

Make the most of deep drawers for storage of cooking items such as pots & pans. Utilising drawer dividers & drip trays from Blum's range turns an ordinary drawer into a clever storage unit.



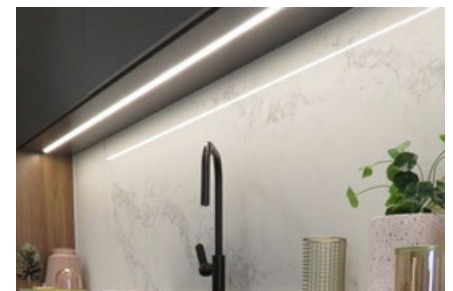
Consumables Storage

Pantry drawers provide the ultimate storage for consumable goods. Carefully placed dividing systems prevent food items from spilling over and keep items well organised.



Handle-less fronts

Blum's TIP-ON motion technology allows you to implement fronts without handles or provide additional opening support. Handle-less doors open with a single touch, giving users easy access to the opening edge of fronts.



Lighting

LED lighting is an accessory to generate ambient light in a kitchen while also emphasising features of your kitchen.

STEP 7: ACCESSORIES & APPLIANCES

Switch on your Kitchen



Appliances: The Finishing Touches of Your Kitchen

Appliances often serve as the crowning jewels in your kitchen's design. At Rod's Kitchens, we proudly offer appliances from some of the world's most renowned brands, including Bosch, Smeg, Miele, Westinghouse and many others. Ranging from affordable to premium to whatever suits your budget, these brands seamlessly blend cutting-edge technology with sophisticated style, ensuring that your kitchen is not only functional but also visually stunning.

At Rod's Kitchens you can be rest assured that your chosen appliances will be perfectly integrated into your kitchen's design. We tailor our designs around your specific appliance needs, resulting in a beautifully cohesive solution where every piece fits seamlessly into place.

Sinks and Taps

The kitchen sink is essential for food prep, cleaning, and dishwashing. Key considerations include material—like durable stainless steel or stylish composite granite—and configuration, with options ranging from single to triple bowls.

Undermount sinks offer a sleek, easy-to-clean look, while top-mount sinks are versatile and simpler to install. Apron-front (farmhouse) sinks add rustic charm and are popular in various kitchen styles.

Features like deep basins, integrated drainboards, and soundproofing enhance functionality.

A well-selected sink not only boosts kitchen efficiency but also complements the overall design.

For an ultra-modern look, consider appliances that can be fully integrated into your cabinetry, creating a sleek, unified appearance. Purchasing appliances directly through your kitchen manufacturer, like Rod's Kitchen's, ensures a perfect fit and a flawless finish. Of course, local retailers are also an excellent starting point, and it's always wise to do a bit of online research and check product comparison sites.

Lastly, as you make your selections, consider opting for the most environmentally efficient appliances available. There's a wealth of information online about creating an eco-friendly kitchen, so why not embrace the opportunity to go green and clean?



STEP 8: BRINGING IT ALL TOGETHER

Choosing the right Kitchen Designer & Maker

As calm as a kitchen may seem externally, there's a lot going on behind its smooth surfaces. With literally thousands of choices available, there are many good reasons to engage a design focused cabinetry professional for your beautiful kitchen project.

Mistakes and poor DIY workmanship cannot only spoil the look of your new kitchen, they can also cause major structural and usability problems long-term which can cost a fortune to fix. And typically, are not covered under product warranties. You'll have your kitchen for years, so it pays to find the right kitchen supplier.

Considering that your kitchen is a long-term investment, it's essential to choose your supplier with care. To that end, here are a few key questions to pose to your prospective kitchen supplier:

1. Can you provide photos of your previous work & referrals?
2. Do you offer a kitchen design service?
3. Are you a Registered Building Practitioner?
4. Do you provide a 3D rendered image of the design so I can visualise my new Kitchen?
5. Do you have a Showroom?
6. Do you use a computer aided design system to ensure quality?
7. Do you manufacture your cabinets in-house and maintain strong quality control processes rather than subcontracting out to cookie cutter cabinet production 'farms' using unskilled labour?
8. Do you use Legal Contracts that offer me warranty insurance & legal protection under the State's domestic building laws?
9. Can you provide a full renovation service, organising all trades and demolition?
10. Can I purchase appliances direct through you saving hundreds (sometimes even thousands!) of dollars?
11. Can you offer the "One Stop Shop" start to finish?



Rod's Kitchens can answer 'YES' to all of these questions!



→ SO WHY CHOOSE ROD'S KITCHENS?

WHY CLIENTS ARE CHOOSING TO RENOVATE WITH ROD'S KITCHENS

Rod's Kitchens have been designing and installing custom kitchens in Brisbane since 1979. In that time, we're proud to have earned a reputation for quality craftsmanship and personalised service. Our team produces an average of 10 kitchens per week. That means we're large enough to buy in bulk and pass the savings on to you, but small enough to offer the attention to detail your project deserves.

With over 40 years' experience and more than 20,000 kitchens under our belt, we know how to get the best results for our clients. Alongside our end-to-end production management service, our experience allows us to build incredible kitchens you'll love for decades to come.



Design, Renovate + Production Management.

From your initial consultation to the final handover, we take care of everything so you can focus on the fun part of transforming your kitchen and home. We are fully licenced in QLD and NSW.

In full collaboration with you, we handle the entire process, from designing your dream space to helping you pick out the perfect fittings and supplies, managing the production, utilising our handpicked and prequalified trades people and handing back your dream and bespoke space.

152 Point Quality Assurance Process

Quality workmanship and service delivery are our top priorities. We have a rigorous Industry leading 152-point quality assurance checklist and a three-step sign-off process to ensure that our team members and contractors consistently deliver high-quality work.

All team members and contractors are trained and audited on this process to guarantee that you receive the best possible service.



Bespoke renovation service

No two renovation projects are the same, as we understand that every client and every home is different. Our agile, industry leading internal systems and unique management of operations allow us to be flexible and adaptable to every circumstance, without compromising efficiency or quality.

You can be assured that you will not be put through a "cookie-cutter" process.

SO WHY ROD'S KITCHENS? (CONTINUED)....

OUR TRUSTED SUPPLIERS

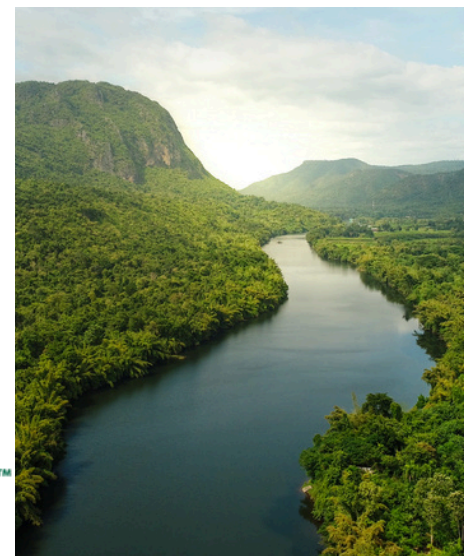
We have built and cultivated long-term relationships with a wide range of reputable suppliers who are experts in their respective fields. These suppliers are not only committed to delivering high-quality products, but they also share our passion for creating beautiful and functional spaces. This ensures that our clients receive the best possible experience from start to finish.



Cultivating a Sustainable Future.

With a deep commitment to making a positive difference, we meticulously select eco-friendly materials that minimise waste and prioritise the well-being of our environment.

Australian made, and by partnering with certified suppliers and utilising sustainably harvested timber, we ensure that our kitchens are not contributing to deforestation or illegal logging. Our commitment to timber certification allows us to deliver exquisite kitchens while preserving our natural resources for generations to come.



Your Investment Benefits Our Local Communities

A proud and locally owned family business with strong community roots and environmentally and socially sustainable business practices, we are now in our second generation of family management.

We proudly support the **Starlight Foundation** and **Greening Australia** and the amazing work they do.

What Our Clients Say



We have been so fortunate to work with many wonderful clients over the years. Just some of our Client testimonials are below which can be independently verified by Google.



We are very impressed with the process / planning / management by Rods Kitchens. After a really uncomfortable meeting with another company trying to pressure you in signing same day to get discount which was still \$20,000 more than Rods Kitchens.

Our new kitchen has wowed our friends and family too. Staff very helpful and contractors always arrived on time. Will use them without doubt again.



Yvonne Zipf - Actual Independent Google Review



We chose Rod's Kitchen after receiving quotes from several recommended and advertised companies. Robert who came out to measure and quote was knowledgeable and easy to talk to and understood our requirements and gave us exactly what we wanted. Robert, the ladies in the showroom, the installers and tradesman were all very helpful and professional.

What really blew me away was in these uncertain and forever delayed times, they hit every forecast date for demo, install and finishing. We are very happy with our new kitchen and enjoying the increased storage and functionality, along with the great new look. I would highly recommend to anyone.



Marc Grbavac - Actual Independent Google Review



Team at Rod's was fantastic from start to finish. Compared to others we tried to work with, we found Rod's to be the right fit for us. They were very patient with us as we refined our design. Provided very helpful guidance, guidance nearly 12 months on that we were lucky to have and resulted in a space we love and use constantly.

Comms were excellent. Zero surprises. Everything was followed up.

Just an all around outstanding experience and end product. Many thanks to the team.



Evan Wood - Actual Independent Google Review



Exceptional! We have built 2 kitchens with Rods this year. Both are amazingly beautiful, functional and finished to a high standard. They were so helpful for the whole process from beginning to end. From Rob who gave the original quotes and suggested things I hadn't even thought of, to the wonderful ladies in the showrooms - both Meadowbrook and Burleigh Heads.

They were very helpful when it came to making decisions and were so patient with me and my changes. Both kitchens are even better than I had hoped for. They are also very reasonably priced. I cannot recommend them enough.



Sandy Clancy - Actual Independent Google Review



What's Next?
Book Your Consult With
Our Team Today!

[CLICK HERE](#)

