12/282 New South Head Road, Double Bay, NSW 2028

Sold Apartment

Sunday, 13 August 2023

12/282 New South Head Road, Double Bay, NSW 2028

Bedrooms: 2 Bathrooms: 1 Type: Apartment



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\$1,370,000

Grand proportions, timeless charm and a fashionable harbourside village address combine in this oversized apartment to offer a fantastic lifestyle purchase in the heart of Sydney's most fashionable harbour village. Built in 1939, the landmark Princeton stands proud as one of the bay's finest Art Deco buildings inspired by that elegant simplicity of European Modernism with is curved facade and classic good looks. Set on the second floor with a leafy treescape outlook, the two-bedroom apartment retains its period charm with Tallowwood floorboards, high ceilings and a beautiful curved bay window adding an air of refined elegance. Spread over 100sqm approx, the apartment's flow-through layout and house-like proportions make for comfortable living with windows on three sides and a separate dining room with scope to reconfigure as a three-bedroom layout. Featuring lift access and video intercom security, this is a great opportunity to buy in an upscale building footsteps to Bay Street's celebrated dining scene, just 300m to Edgecliff station and 550m to the ferry wharf.- Deep setback and a grand entry foyer- Restored Art Deco lift, video intercom- Wide entry hall, curved Art Deco lines-2Great layout, 2 large private bedrooms-2King-sized main bed with built-in robes-2Bay fronted living room, feature fireplace-①Separate dining room, Tallowwood floors-②Gas kitchen, stainless steel benchtops-②Good sized bathroom with a sunken tub -? Extensive Camphor wood cabinetry-? Gas heating bayonet, European laundry-? Great condition with scope to enhance-? Potential to reconfigure as 3 bedrooms-? Blue-chip address, superb walkability -2 Convenient rear access to Henrietta St -23.5km to the CBD, 300m to the station -2100m to Margaret, Matteo and Bibo-250m to the ferry and Double Bay Beach-2Stroll to Kiaora Lane's gourmet foodie hub