COMMUNITY NEWSLETTER

SPRING 2026

Meridian Green's linear park is taking shape

Meridian Green is about to welcome a new favourite place to play, relax and catch up with neighbours!

Spanning 1.81 hectares, the linear park is well on its way to completion, bringing a fantastic new outdoor space for residents and families.

With a range of play areas, facilities and spaces to gather with friends and family, there'll be something for everyone to enjoy.

The finishing touches are now underway, with the official opening expected before the end of the year!

Already in place:

- Play tower with slides
- Fitness equipment
- Basketball hoop and half court
- Interactive Sutu ball wall, with 16 LED panels that light up when hit by a ball

Coming soon:

- Fresh turf
- Separate swings, BBQs and bench seating
- Water fountains

We've got something fun planned to celebrate the opening. Stay tuned for updates!

Last chance to secure your Spring Savings!

Spring into big savings at Meridian Green, with up to $35,000 off select lots!*

With lots selling fast and this limited-time offer ending soon, now is the perfect time to secure your place in this growing Clyde North community that's already home to over 2,000 families.

Whether you're upsizing, downsizing or looking to build your first home, there's a range of lots to suit your needs.

With lots selling fast and the spring promotion available for a limited time, now is the time to take advantage of these savings and secure your place at Meridian Green.

*Terms and conditions apply. Settle by 4 Dec 2026. See website for full details.

Interested? Click here to explore the remaining lots and discover your Spring Savings!

Construction Update

Meridian keeps growing, with stages titling, wrapping up and moving into their next phase. Here's where things are up to.

Stage 52

Stage 52 has titled, marking an exciting milestone for our future residents.

Stage 57

Construction on Stage 57 is complete, with titles expected imminently. We look forward to progressing settlements with future residents of this stage.

Stage 58

Electrical is complete, and the team is now getting ready to build the footpaths.

VIEW OUR LATEST CONSTRUCTION UPDATE VIDEO. CLICK OR SCAN.

VIEW OUR LATEST 360° IMAGE. CLICK OR SCAN.

Spring into a new recipe

Maple Sweet Potato Salad with Whipped Tahini

INGREDIENTS

Maple roasted sweet potato wedges

- 1.5kg / 3 lb sweet potatoes
- 1 tbsp maple syrup (or 2½ tbsp honey)
- 1½ tbsp olive oil
- ½ tsp cooking salt / kosher salt
- ¼ tsp black pepper

Crispy seasoned chickpeas

- 400g / 14 oz can chickpeas, drained but not dried
- 1 tbsp olive oil
- ½ tsp smoked paprika
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ¼ tsp cooking salt / kosher salt
- ¼ tsp black pepper

Spicy maple sauce

- 3 tbsp maple syrup (or 2 tbsp honey)
- 1 tbsp sriracha
- 1 tbsp extra virgin olive oil
- ¼ tsp cooking salt / kosher salt
- Pinch of black pepper

Whipped tahini yogurt sauce

- 1¼ cups plain full-fat, unsweetened yogurt
- 3 tbsp tahini
- 2 tbsp lemon juice
- 1 large garlic clove, finely grated
- 1 tbsp extra virgin olive oil
- ½ tsp cooking salt / kosher salt

Garnishes

- 2 tbsp finely chopped coriander/cilantro leaves (or parsley)
- 4 tbsp toasted pistachios, finely chopped

METHOD

1. Preheat the oven to 220°C/450°F (200°C fan). Arrange the oven racks so they are 20cm/8" apart for air circulation.
2. **Spicy maple sauce:** Mix until combined and set aside.
3. **Sweet potato:** Cut each sweet potato lengthways into 6 wedges (or 8 if they are thicker). Place on a lined tray and toss with the maple syrup, olive oil, salt and pepper. Lay the wedges on their sides.
4. **Chickpeas:** Drain the chickpeas and spread them on a tray while still wet.
5. **Baking:** Place both trays in the oven, with the sweet potato on the top shelf. Roast the potatoes for 30 minutes, turning halfway through. Remove the chickpeas after 10 minutes to season them.
6. **Crispy seasoned chickpeas:** Remove the chickpeas from the oven after 10 minutes. Push them to one side of the tray, then drizzle/sprinkle with the oil, spices, salt and pepper. Toss well, then return to the oven for a further 15–20 minutes until crispy.
7. **Sweet potato charring (optional):** After 30 minutes, or once the potatoes are soft, switch the oven grill/broiler to high. Fold down any excess baking paper around the tray edges so it doesn't touch the heating element. Stand the wedges with the sharp edge facing up and grill for 3–5 minutes until slightly charred around the edges.
8. **Safety note:** Do not leave the oven unattended and ensure the baking paper cannot catch fire.
9. **Whipped tahini yogurt sauce:** While the potatoes are roasting, whisk the ingredients together in a heat-proof bowl. When ready to use, microwave for 30 seconds on high, then whisk again for 10 seconds until it resembles softly whipped cream.
10. **Optional tahini drizzle:** Remove ¼ cup of the tahini sauce and loosen with a little water until it reaches a drizzleable consistency.
11. **Assemble:** Spread the whipped tahini on a large plate. Pile the sweet potato on top, mostly in a single layer. Drizzle with the tahini drizzle (if using) and spicy maple sauce, then sprinkle with most of the pistachios and coriander. Add the chickpeas, followed by the remaining coriander and pistachios.
12. Serve warm or at room temperature.

Do you have a favourite recipe you'd love to share with your community?

Send your recipe to hello@bpg.com.au and it might appear in a future edition of our newsletter!

Say hello to two new street libraries

Calling all book worms!
Meridian Green's Linear Park, which is currently under construction and projected to be complete in time for summer, will be home to two street libraries. Installed at either end of the park, you'll be able to discover new books while leaving one of your favourite reads in return.

Not only is it a great way to meet your neighbours, but it's also an opportunity to give back and contribute meaningfully to our community. While making books more easily accessible, it creates a cycle of generosity and connection, and we hope it brings you and all our wonderful residents a lot of joy by sharing in the love of reading!

Resident Information

LANDSCAPE INCENTIVE

In order to be eligible for the landscaping incentive, you must have your front garden, including the driveway, nature strip and side fences completed within 90 days from the date of your Occupancy Permit. Please refer to your Contract of Sale and your Developer Approval drawings for the specific requirements for your lot.

- Refer to our **Landscaping Incentive Flyer** for a helpful checklist and more information.
- Refer to our **Design Guidelines** before you lodge your application to ensure your designs comply.

SHARED FENCING

All shared fencing should be arranged in collaboration with your neighbour.

- Refer to our **Fencing Info Form** for the process.

PERIMETER FENCING

If you aren't planning on building straight away, it is still important to secure your property. Please organise temporary fencing for your property to prevent the dumping of rubbish. It is a costly exercise for you as the home owner if clearing is needed prior to construction.

OPTICOMM

Opticomm provides an alternative to the NBN, by providing fibre right to your home, rather than relying on existing older services.

- Refer to our **Opticomm Flyer** on how to connect.
- Refer to the **Builders Portal** to download the information mentioned.

HAVE YOU SEEN SOMETHING IN YOUR COMMUNITY THAT DOESN'T LOOK RIGHT?

Help make Meridian a safer, more enjoyable community via the **Snap Send Solve app**, an app which allows you to easily report issues in your neighbourhood.

Whether it's a pothole, damaged property or overgrown vegetation, simply snap a picture, upload it, and it will be sent directly to local authorities for immediate action!

Snap Send Solve