

MANLY

# Review: Bistro at Manly Pavilion on Sydney's northern beaches

So where did heart-throb Chris Hemsworth have lunch while he was in Sydney for the launch of *Thor: Ragnarok*?

Beverley Hudec, Manly Daily

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 Chris Hemsworth in Sydney for the special screening of film *Thor Ragnarok*. Picture: Brendan Esposito.

RELAXED and easygoing. That's the vibe at this waterfront bistro.

The glass-boxed restaurant has been softened with internal greenery. And there are the gorgeous views of Manly Cove right up to St Pat's and out to The Heads.

Day or night, there's always something to see.

The food matches the mood. Since Andrea Corsi came on-board midyear as executive chef he has gradually tweaked the edges of the menu, adding his own touches. Seafood, pasta and hearty main courses, kept him going over winter.



 Executive chef Andrea Corsi on the terrace at Manly Pavilion. Pictures: Adam Yip.

Tuscan-born Corsi comes with a stellar CV. He has worked in three Michelin-starred restaurants, been mentored by Raymond Blanc and is a sommelier. But that's the Italian way, he says.

Closer to his Australian home, he has worked with award-winning Giovanni Pilu.

More recently diners were in for a star-studded treat when demigod Chris Hemsworth dropped in to the bistro for a weekend lunch while he was in town for the launch of his blockbuster movie *Thor: Ragnarak*.



Chris Hemsworth with Paul Severino at Manly Pavilion.

Don't come to Manly Pavilion expecting to see movie stars — that's always a bonus.

You won't get overwrought, tizzied-up food either. Corsi's style is to keep everything simple and let the flavours do the talking.

His focus is seasonal produce and, of course, those Mediterranean flavours rule.

With the triumvirate of tomatoes, garlic and olive oil, you can do anything, he says.



Ready for lunch, main and entree dishes. Picture: Adam Yip.

Add thin strips of chilli, bottarga (Italian salted fish roe), cherry tomatoes, vongole and linguine and the dish holds sway on the newly-introduced summer menu, as it did on the winter menu.

Sadly, two delicious dishes have gone — the potato gnocchi with pork ragout and ricotta and the blue eye with greens and confit potato are no more.

And Corsi has bid farewell to deep-fried, whole NZ blue cod with lime, ginger tamari and chilli and spatchcock with a ginger chilli dressing.

He is now cooking to his strengths.



Blue eye with steamed greens, confit potato, burnt butter and baby caper salsa.

Summer promises dishes such as whole baby snapper with fennel and sorrel salad, jewfish with kale and caponata and fresh spaghetti alla chitarra with basil pesto and parmigiano.

Simple and delicious.

Prefer seafood? Go for the seafood antipasto or the seafood platter.

All you need is a bottle of chilled white and a table on the terrace.

**The verdict:** \*\*\*\*

**The price:** \$94 for two without drinks

**The details:** Manly Pavilion, West Esplanade, Manly; phone 9949 2255

**Website:** [www.manlypavilion.com.au](http://www.manlypavilion.com.au)