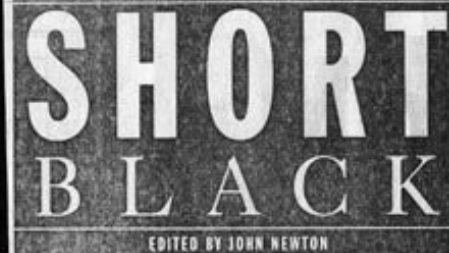


GOOD LIVING



Lilyvale goes gutsy

NEW chef at the ANA's Lilyvale Restaurant Paul Pairet comes with a stimulating (gastro-nomically speaking) family and professional background. Paul, 31, is from Perpignan, the capital of Catalan France, has worked in Marseilles as well as in Paris for the likes of Joel Robuchon, and most recently ran the kitchen at the Restaurant du France at the Meridian in Hong Kong. His predilection is for the food of his ancestry. Citing Catalan, Marseillais and (therefore) North African influences, he says, "I will not give this up just because the fashion is gone." Has it? Why should he? On the menu a chilled brandade Nimoise, made the fair dinkum way - no mash - with house-salted blue-eye cod, garlic, olive oil and a "smidgen" of truffles (traditional again) using the tinned variety from Peybere. And from his Catalan grand-maman, Catalan capsicum with roasted cabécou cheese, using anchovy, roasted capsicum, egg white and yolk, and parsley. Sounds like our kind of food. 76 Cumberland Street, The Rocks, 250 6019.

Tuesday, July 25, 1995

French discovery

REMEMBER the French chef who was in and out of Lilyvale at the ANA before you could say Stop Chirac? Paul Pairet was his name and he learned to cook from his Catalan grandmother in Perpignan. When he grew up, he went to work for Robuchon. He has found a home at Mesclun (33 Bayswater Road, Kings Cross, 358 5582), until recently the domain of Anthony Musarra (now at The Observatory). Front-of-house is Michelle Louis who went from PR to pastry chef (Rhubarb's in Melbourne CBD) before rejoining the "people business" - although she still helps with the puds. She says Pairet's food has "dark, brooding and aggressive flavours". Find out for yourself any night at dinner from 6 pm.



to "recharge my battery". You've got until May 19 to slurp Mr Cheng's splendid won ton soup and noodles. Spitlers Manly has shut after what owner Gary Witton calls "irreconcilable differences with the management" of Manly Wharf. But watch for developments at the remaining Spitlers, d'Albora Marina, Spit Road, Mosman, 9969 8538. Finally, the very talented Paul Pairet is out of Mesclun for unspecified reasons and is looking for another home in Sydney - we hope he finds one. He's too good to lose.



Short orders

NO sooner in than out, new Lilyvale chef Paul Pairet (Short Black, July 25) has scarpered within a month of his appointment. We haven't been able to contact M. Pairet. However, ANA executive chef Jackie Ternissien told us: "He's a fantastic chef, but he has to work in an individual restaurant." Those stropky Frogs.

Tuesday, August 8, 1995