



Oskars on Burleigh head chef, Marty Kollrepp is celebrating 30 years of dining on the Coast this year.

Picture: INGA WILLIAMS

Successful recipe puts restaurant on the map

O S K A R S on Burleigh has a simple business blueprint according to head chef and owner Marty Kollrepp.

“It’s all about prawns, exceptional service, an idyllic view and hard work,” said Mr Kollrepp.

“That’s what people identify us with I think.

“It’s always a real

By GEOFF ROUNDS

balancing act to get those four things right, but I think we’ve achieved that.”

With a view out over the Pacific Ocean, the internationally acclaimed Oskars is celebrating 30 years of fine dining, having gained a reputation as one of the Gold Coast’s leading restaurants.

“We have had to work really hard,” said Mr Kollrepp.

“For 30 years we’ve just kept our heads down and worked.”

Mr Kollrepp migrated from Cologne in Germany to Australia, in 1974, after completing apprenticeships as a baker and a chef.

He has been with Oskars since its inception. We haven’t

looked back,” said Mr Kollrepp. They haven’t looked back.

Mr Kollrepp, and wife Mandy, said they had staff who had been with them for more than a decade.

“We’ve been very lucky in having dedicated staff who love their jobs,” said Mr Kollrepp.

“Life doesn’t get any better than this.”