



Oskars on Burleigh head chef, Marty Kollrepp is celebrating 30 years of dining on the Coast this year. *Picture: INGA WILLIAMS*

Recipe for dining success

OSKARS 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 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 complet-

ing apprenticeships as a baker and a chef.

He has been with Oskars since its inception, previously cooking at Fannys, a popular Surfers Paradise restaurant, before it closed in 1979 to make way for Oskars in Surfers Paradise.

Another move took Oskars, and Mr Kollrepp, to the beach at Coolangatta, until being forced in 1997 to relocate to Burleigh Heads.