

View and food great as ever

THERE are very few restaurants that survive 30 years in business. But last month, Oskars on Burleigh reached this magical milestone.

It's run by chef Marty Kollrepp and wife Mandy, and much of this fine dining success can be attributed to the view.

Oskars has one of the best positions on the Gold Coast, perched over the water at Burleigh Heads with breathtaking views of the golden sands all the way to the high-rises of Surfers Paradise.

On a clear day it's one of the most stunning places to be.

Peaceful and relaxing, time seems to disappear as you listen to the waves crash around you and soak in the sun from the deck.

But, of course, a restaurant can't survive purely on its view. The rest of the package has to be pretty good too, and it is here.

The wine list leans to the side of luxury, featuring plenty of French champagne and back vintages, mixed with a good selection of varietals by the glass and bottle from quality wineries. Those looking to splurge are well catered for, but those on a budget will also find a suitable tippie.

Naturally with the restaurant's seaside location, the menu is dominated by seafood options, including scallops, abalone, prawns and fresh fish. But the usual pork, duck, beef and lamb options are available. And in a real coup for vegetarians, almost half of the entrees are sans meat.



Sweet treats: The spectacular dessert platter at Oskars.

We started with the Oskars prawns and stuffed zucchini flowers.

The prawns were coated in big chunks of coconut and macadamia and then deep fried, giving a beautiful crunchy crust; while the zucchini flowers were fresh and vibrant with the filling of bitey goat's curd working beautifully with the accompanying sweet roasted tomato.

For mains it was oven-roasted lamb rack – beautifully pink and succulent. Served with a rosemary glaze, and tomato and onion jam, it was an intensely flavoured but delicious dish. The Black Angus steak – cooked to the desired medium – with Swiss brown mushrooms and seeded mustard sauce also received the thumbs up from my guest.

But the true highlight of the meal was the dessert platter comprising passionfruit tart with King Island cream; soft meringue with macerated strawberries, Cointreau and mascarpone; chocolate mousse slice with berry compote; raspberry soufflé; and mint sorbet on a blood orange slice.

It was a mix of big, bold, rich treats, mixed with light, summery delights that left you longing for more.

While the location will win me over every time, a well-rounded package shows why Oskars has survived the test of time.

WHERE Oskars on Burleigh, 43 Goodwin Tce, Burleigh Heads, ph: 5576 3722.

WHEN Open seven days for lunch and dinner.

WHAT Entrees \$13.50-\$24.50; mains \$25.50-\$39.50; and dessert \$15.50-\$22.50.

Verdict

Food	15.5	Service	14.5
Drinks	16	Ambience	17.5

All scores are marked out of 20