

Oskars chef Brad Whitbread, pastry chef Zoe Palmer and head chef Marty Kollrepp

Best seats are beachfront

There's an atmosphere of anticipation at Oskars as the team prepare to help New Year's Eve revellers farewell the decade

TELCOME 2010 from a prime position at Oskars on Burleigh, overlooking the famous stretch of sand and beyond as fireworks light up

The New Year's Eve menu includes three courses, kicking off with a flute of sparkling wine.

Oskars head chef and co-owner Marty Kollrepp says the menu has been designed to reflect the celebratory atmosphere, with

options to suit every diner.
"New Year's Eve is always such a fantastic evening and everyone is in the mood to celebrate the year that was and the year ahead,"

he says.
"I wanted my menu to reflect this mood and capture the atmosphere of the night.

"Oskars' own coconut prawn specialty will make an appearance, alongside roasted duckling, black angus fillet steak and Atlantic salmon dishes.

"Diners will finish the evening with a chocolate mousse slice, freshly baked apricot tart or Witches Chase cheese platter."

Entertainment is courtesy of the Graham Hobson SuperSonic Band.

Expect a mix of jazz numbers and hits from 1970s and 1980s pop icons, as well as current top-40 artists.

Oskars co-owner Mandy Kollrepp says

Oskars co-owner Mandy Kollrepp says there's no better place to ring in the new year. "We have a mix of fine food, entertainment and the idyllic backdrop of Burleigh Beach and the Surfers skyline," she says. "Guests can view fireworks shows around the Gold Coast from the prime, absolute-beachfront location at Oskars, with the Graham Hobson SuperSonic band providing live music to get our diners up and dancing in the new year."

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The New Year's Eve party is \$150 a person and tables are limited.

Throughout December, diners can enjoy an intimate festive family lunch or dinner, or celebrate the year's hard work with a silly season party with the Christmas set menu for

For reservations call the restaurant on 5576 3722.

For more information go to www.oskars.