

# Executive DINING

Jason Oxenbridge

## Oskars

VERY few places in Australia hold a candle to the ambience and natural seaside setting at Oskars on Burleigh.

With stunning ocean views north to Surfers Paradise, the opportunity to drop in and sample Oskars is a fine dining experience savoured long after the last glass of pinot gris has been drained.

Etched into the famed Burleigh Point, the restaurant has become a hit with locals and international visitors drawn to this beautiful part of the world. A couple from Singapore tell us that the Moreton Bay bug tails tempura style are 'fabulous'.

We order a dozen oysters Kilpatrick as a starter but the bug temptation is too strong. The kitchen obliges and happily prepares an entrée sized portion to share. It does not disappoint with shaved fennel, ruby grapefruit salad and garlic aioli.

My partner orders a lamb rack oven baked, with charred vegetables, tomato and onion jam, rosemary glaze in a chili plum sauce. I opt for the yellow tail king fish fillet, pan fried on a warm Tuscan salad with a red wine and olive oil vinaigrette. Both are scrumptious.

Others may prefer the golden plains pork cutlet, housemade spätzle, English spinach, spiced pear chutney or perhaps the crispy skinned Atlantic salmon, roasted sweet potatoes, asparagus and harissa yoghurt.

Co-owner and head chef Marty Kollrepp has a long relationship with regular suppliers to ensure the freshest seafood is available.

Whether its snapper from Yamba, West Australian crayfish, Hervey Bay scallops, king prawns straight from the trawler or Moreton Bay bugs – the menu is changed each morning to accommodate what's available on the day.

If steak, lamb or poultry are more to your liking then grain-fed beef from Terrarossa, South Australia, free range chicken from Kangaroo Island or even kangaroo or duckling will dazzle.

At 'cocktail o'clock', it's deemed wise to order a pink stiletto, of which my partner claims to be her new favourite drink, while I siphon the contents of a ginger, mint and lime mojito, cool on ice.

Waves break just metres below as surfers glide down the line toward the shore. One is captivated by the sensation of feeling a part of the action on the beach, yet as an elevated observer.

Oskars might be all about ambience, but it's complemented by a relaxed service from adept staff, happy to suggest wines that best match a delicious flurry of flavours.

And just like the couple from Singapore who 'always come back here', we too will return.



DINING

The famous Oskars view

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