



Review

WITH BRIAN AND PATRICIA MOSSOP 0418 766 299

Catch of the day

OMEROS BROS SEAFOOD RESTAURANT

Address: Marina Mirage,
Seaworld Drive, Main Beach

Phone: 5591 7222

Prices: E \$12.90 to \$28.90,
M \$23.90 to \$48.90, market
price for live lobsters and
live mud crab, cold seafood
platter \$45, hot and cold \$85
a person and children's menu
\$14.90. Special three-course
menu for \$38.90

Liquor status: Licensed

Open: Lunch and dinner
seven days

Parking: Marina Mirage

Other: Accepts major
credit cards



Smoked salmon is among the seafood-focused classics

WHEN it comes to seafood it is doubtful anyone does it better, at least in these parts, than Omeros Bros.

The history of Omeros goes back to 1968 when Michael Omeros opened the first of the family restaurants at La Perouse in Sydney.

Six years later the restaurant was washed away in a violent storm but, undaunted, the family found new premises and moved from strength to strength.

They arrived on the Gold Coast in the early 1980s where brothers Nick and Angelo opened another restaurant at Burleigh and began developing their reputation for fine seafood meals.

A number of moves brought the restaurant to Marina Mirage where it continues to delight diners with excellent seafood dishes.

Sadly, they now do so without Angelo, who died 10 years ago. But in brother Nick and his son John the restaurant continues to be a Gold Coast seafood icon.

**The food, the service, the view ...
it's hard to beat on any measure**

— Patricia Mossop

The style

There are other dishes, but it is seafood for which the restaurant has developed its outstanding reputation.

The ambience

Despite its size and several levels, including balcony and deck dining, the restaurant has an extremely comfortable, classy feel.

The service

Manager Robert Rank, who has been with the Omeros brothers for more than 30 years, oversees a loyal and highly competent staff.

The food

Sydney rock oysters, which arrive daily, are freshly shucked. They are plump, perfect and

served on ice with a homemade cocktail sauce.

There are three soups but the chowder packed with seafood is a firm favourite, along with some garlic bread for dipping.

John and Nick are constantly tweaking the menu and presenting specials, depending on the trawler catch of the day.

Their signature dish has to be Australian snapper. On this occasion it is pan fried and served with sweet bug tails and a small risotto.

Add a garden salad and a bottle of Voyager Estate Chardonnay from the excellent wine list and you have a meal that is hard to beat.

The verdict

Quite simply, this is seafood at its finest.