



**Oliver's – Australian Fine Cuisine**  
**Corner of Spence and Abbott Streets**  
**4041 1221**

**Opening hours:**  
**Monday – Saturday 6pm**  
**Sunday – available for private functions**

### Words by Eilidh Woodward

*There's nothing better than having your expectations exceeded, and that's exactly what happened when David and I recently experienced Oliver's Australian Fine Cuisine for the first time. From the moment we sat at our beautifully set al fresco table, to the last sip of a perfect coffee we were delighted with the presentation and unique flavours of our meals.*

**Cuisine:** The restaurant serves modern Australian Cuisine with a French twist. Master Chef David Bres puts meals together like an artist and combines ingredients in ways I've never seen before. Having worked throughout Europe in some of the highest rated restaurants and using fresh local produce, the pride taken in putting dishes together is evident.

The atmosphere of the restaurant is refined elegance, and there are three dining areas to choose from. While David and I chose to sit outside and enjoy the cool breeze, there is also seating down the length of the restaurant and a third separate area at the very back of the restaurant decorated with hanging plants and an intricately carved antique timber framed mirror. With sliding doors that offer the privacy suitable for a small wedding party or function, Oliver's is suitable for a variety of dining experiences.

**Drinks:** Oliver must have known that David and I were

both looking forward to a glass of something special; no sooner than we were seated we were offered a glass of Taltarni Tache sparkling wine (\$9.50/\$45). Oliver has received feedback that this particular wine is as good as the champagne you would be served in France, and while my wine tasting experiences may be humble, it was easy to believe.

Oliver likes to serve wines that you can only taste in his restaurant. For this reason he imports some of his wine personally, handpicking his favourites from boutique wineries throughout Australia. With this in mind we gratefully accepted Oliver's suggestions of a red and a white to accompany my choice of red meat and David's white.

**Entrée:** Thankfully I was able to try David's choice of thin slices of grilled chicken marinated with tandoori spices served with roasted cherry tomatoes and mozzarella (\$18), because I was having difficulty choosing what I would have, and I hate thinking I've missed out on anything. I wasn't as generous when my Emu fillet in puff pastry and seeded mustard crust served with beetroot vinaigrette and roasted pine nuts (\$19) arrived, it was just too good to share!

**Main:** Grilled filets of coral trout layered with

kangaroo prosciutto and potato confis served with snow pea julienne (\$39) complemented David's wine beautifully. The kangaroo prosciutto added a unique flavour to the fish that chef David Bres spent a lot of time perfecting. I decided on the rack of lamb roasted with capers and served with tuna cream sauce, potato puree and green asparagus (\$34). The presentation of the meal almost prevented me from eating it. Fortunately I did, because the whipped potato was truly something else!

**Dessert:** Although we were both full, there was just no way we could resist the combination of three chocolate delights: extra bitter chocolate soup, chocolate brownie and chocolate ice cream (\$14). I didn't know what to expect when I ordered this dish as the chocolate soup had me intrigued. Served with a straw, it was quickly polished off! The only thing left to enjoy was a glass of De Bortoli Noble One Botrytis Semillon dessert wine (\$7) and a coffee.

Oliver knows that the best business is repeat business, and to ensure regular diners don't get too familiar with the menu, up to 50 percent of dishes are changed or replaced every six weeks, so every time you sit down to enjoy a fantastic treat at the restaurant, reserve expectations, and prepare to be blown away. CL