



KITCHEN HAND - LAKESIDE RESTAURANT

- GREAT WORK/LIFE BALANCE
- CAREER GROWTH OPPORTUNITIES
- SUSTAINABLY CERTIFIED
- FLEXIBLE DAY SHIFTS

Lake Moodemere Estate is located in the midst of Victoria's wine country, Rutherglen. The cellar door, restaurant and accommodation is perched on the bank of Lake Moodemere and the Moodemere State Reserve, part of the Murray River System.

The business is owned and operated by Michael and Belinda Chambers, sixth generation vignerons in the Rutherglen. The Moodemere experience is inspired by family gatherings, sharing food, wine, the beauty of the landscape and the bounty of Estate Grown produce.

Lake Moodemere Estate has been awarded one of Australia's Top 50 Vineyards from 2021 - 2024. The Lakeside Restaurant is included in the Age Good Food Guide 2024 and received the Critics Choice in 2023. We became North East Victoria's first Certified Sustainable Vineyard in August 2021. We are in the process of receiving Carbon Neutral certification throughout all streams of the business. Along with our Viticulturist, Joel Chambers, we are committed to greener productivity for future generations.

THE ROLE

We are looking for a passionate kitchen hand to work with our chefs and kitchen team. The ideal candidate will have an eye for detail and good organisational skills. They will be friendly, meticulous, have excellent communication skills, creativity and diligence in menu execution, an understanding of OH&S, and a passion for customer service. The role may be part time or full time with day time hours including weekends and public holidays. Evening hours will be based on booked events or functions. Flexibility of week days and hours is offered.

MAIN ATTRIBUTES

- Exhibit creativity and diligence in menu execution
- Enjoy being part of a small team
- Have a strong work ethic and can-do attitude
- Ability to think on your feet and resolve issues
- Follow instructions efficiently
- Have an impeccable level of cleanliness
- execute inventory tracking
- contribute to the creation of event/festival menus
- understand OH&S Procedures and record keeping
- Have a passion for the hospitality industry and genuinely good food
- Be available to work weekends, public holidays and events
- Share our commitment to sustainability

EXPERIENCE AND SKILLS REQUIRED

- Previous experience working in quality kitchens
- friendly, positive, honest & loyal
- constructive, hands on approach
- good organisation & problem solving skills
- comfortable working in an open kitchen, on a seasonal, rolling menu
- CPR, First Aid and AED certifications
- Self-motivated, hard working team-player with a positive and constructive attitude
- Ability to think on your feet and resolve issues
- Understanding of OH&S Procedures, record keeping and inventory management



WHAT WE CAN OFFER

- A dynamic and exciting work environment at one of Victoria's most beautiful wine properties.
- Opportunities for career growth, development and training
- An amazing waterfront location in the heart of wine country.
- Rare opportunity to work day shifts with occasional evening work for functions
- Flexible working arrangements
- Work with Estate produced ingredients in a sustainably certified business
- You will be encouraged to create and innovate
- A positive and supportive team culture.
- A vibrant regional industry and community with opportunities for social engagement across a diverse range of demographics and interests.



SEND YOUR CV AND RESUME TO BELINDA@MOODEMEREWINES.COM.AU