

Full Time Head Chef/Cook Wanted for South Victorian Vineyard

Waratah Hills Vineyard & Cellar Door are looking for an experienced, enthusiastic Head Chef/Cook to take over our kitchen and veggie garden.

ABOUT WARATAH HILLS

We're a small vineyard in Fish Creek, right down the road from Wilsons Prom and its iconic surrounding beaches, surf breaks, hiking trails, and fishing spots. As well as the great views & lifestyle, South Gippsland boasts a brilliant climate for growing – giving us an abundance of producers to choose from.

Across our 40 acres, we grow Pinot Noir and Chardonnay in traditional & low-intervention styles. We also operate a cellar door and kitchen - where our aim is to offer genuine, memorable, and personable experiences to everyone who walks through our doors. Our menu features local, seasonal produce – moving from fresh garden tomatoes with herbed ricotta in summer to slow-cooked lamb ragu in winter - keeping our premium, single-vineyard wines in mind.

We're currently open for lunch Friday, Saturday, and Sunday - with extended trading over Easter and in January. We'd love to build on this current offering – with scope to develop our menu further and increase our food service with nights, private events, and catering occasions.

THE OPPORTUNITY

We'd love someone to join our team and call our kitchen + garden their new home. You'll work alongside our cellar door and estate staff to extend our current offering, creating a memorable dining experience – all in the setting of a vineyard.

This opportunity is perfect for someone who's keen to run their own kitchen and carve their own ideas – with plenty of autonomy and flexibility on offer, as well as support. For someone who seeks a better work-life balance - swapping the city hustle for a coastal-country lifestyle and close-knit community - as they continue to expand their culinary career.

EXAMPLE RESPONSIBILITIES

- Ingredient sourcing and menu design.
- Establish and maintain relationships with local producers and mongers.

- Maintain high standards of food quality, presentation, and taste.
- Manage costs and minimise wastage.
- Manage kitchen inventory and ordering.
- Coordinate with front-of-house staff to ensure smooth service.
- Collaborate with management to develop and implement strategies to drive business growth and enhance customer experience.
- Maintain a safe and clean working environment under OH&S.

THE IDEAL CANDIDATE

- Loves food and wines as much as we do.
- At least 3-years' experience in a commercial kitchen. (Previous Head Chef/Cook role not mandatory, though leadership experience is preferred.)
- Strong interpersonal and communication skills.
- Great work ethic and attitude.
- Openness to learn, adapt, and collaborate.
- Autonomous and self-motivated
- Diverse culinary skillset, including confidence across red meat, seafood, poultry, vegetables, vegan-friendly, and GF options.
- Confident in recipe and menu development.
- Bonus points if you have a green thumb.

BENEFITS

- Opportunity to design your role, shape our operating systems, and extend our cellar door experience.
- A coastal-country lifestyle that's slower paced and nature centric, offering a better work-life balance.
- Access to some of Victoria's best producers, right on your doorstep.
- Competitive salary package, negotiable based on candidate's skillset and experience.
- Relocation assistance for the right candidate.
- Provisions for training and upskilling.
- Supportive, collaborative work environment within an independently owned and run venue.
- Access to wines and discounts.

Interested? Please email Ben Smith, our general manager, with your resume and any supporting documents at vineyard@waratahills.com.au