



BACK OF HOUSE PROFESSIONALS PASTRY CHEF

The d'Arenberg Cube

**Brand new state of the art, multi million dollar facility
Idyllic southern region of McLaren Vale not far from Adelaide CBD
Opportunity to develop your career to greater heights**

A new iconic restaurant is soon to be launched, as part of a five story visitor complex.

The d'Arenberg Cube will be a massive immersion in an all senses provoking experience, with 360 degree views overlooking d'Arenberg's vineyards, alongside an award winning, globally recognised Winery.

We are seeking experienced, passionate Back of House Professionals to join our team.

You will be able to demonstrate;

- Experience in a fine dining environment, Hatted or Michelin *
- A genuine love of hospitality service
- Extensive knowledge of the restaurant industry
- An appreciation of contemporary trends
- The desire to work in a professional, disciplined environment
- A drive for knowledge and career advancement
- Long-term commitment to the position

We can provide you with;

- A new bespoke designed kitchen
- An opportunity to work in a creative and stimulating environment
- A balanced lifestyle in a beautiful and easily accessible Wine region
- Lunch trades and tasting menus in an environment of excellence
- A supportive, passionate team of professionals with an international focus

This is an exciting opportunity to be an integral member of one of Australia's leading restaurants, where with drive and support, you can take your career to the next level.

**Please email a CV and cover letter, outlining your experience to
dhoad@darenberg.com.au.**

All enquiries will be kept in strict confidence.