

Butlers

TEA ROOM + NOSHERY

Based at the Burleigh Home & Life Centre, Butlers Tea Room & Noshery has proudly opened its doors and is serving fresh contemporary cuisine paired with fine teas, coffees and cocktails. Inspired by local, sustainable and seasonal produce, chef Daniel Chen has designed an innovative all-day menu covering drool-worthy breakfast, brunch and lunch options. Open from 5.30am – 3.30pm each day, the Butlers team are passionate, service driven and dedicated. Our establishment is warm and inviting with a true focus on quality in every aspect.

We offer a great daytime roster, small and friendly team with lots of learning opportunity, and a positive work environment.

Current Traineeship Opportunities

Certificate III Commercial Cookery or Cert II Kitchen Operations

We invite applicants who are passionate about cooking and keen to learn in a hands-on way all about the workings of a restaurant kitchen. This trainee will begin with kitchen attendant duties as part of a small, experienced team of 1 head chef, 1 sous chef and 1 kitchen hand, so will consistently be under supportive guidance and learning. They will be integral to the successful running of our busy kitchen and contribute to an efficient, skilled, focused, and inter-dependant team.

Applicants must have:

- A genuine interest in establishing a career within the hospitality industry to build culinary skills and knowledge of restaurant operations
- A great eye for detail, passion for quality
- A hands-on approach to cleaning and maintaining kitchen areas to hygienic and safe food handling standards
- Ability to work well in a fast-paced commercial kitchen and team, including working under pressure and effective communication
- A helpful, friendly and reliable team player
- Availability to work at least 1 weekday as well as weekends (all day-time hours, with occasional night work for special events etc)

Over time the trainee will develop their culinary skills, leading into kitchen hand work involving food preparation, kitchen coordination and support.

Applicants may nominate their preference for which traineeship they are interested in.

Certificate III in Hospitality

We invite applicants who are passionate about customer service and eager to learn all about the hospitality and restaurant industry. This trainee will be part of our Front of House team, working in a high service environment to ensure that our customers are provided with great attention, quality and care

Applicants must have:

- A genuine interest in establishing a career within the hospitality industry to build front of house attendance skills and knowledge of restaurant operations
- A great eye for detail, and passion for quality customer service and restaurant presentation
- A hands-on approach to cleaning and maintaining restaurant areas
- Ability to work well in a fast-paced team environment
- A helpful and reliable team player with excellent communication skills
- Availability to work at least 1 weekday as well as weekends (all day-time hours, with occasional night work for special events etc)

Learning skills over time as a Food and Beverage Attendant, Host and Barista is possible within our efficient, skilled, focused, and inter-dependant team.

Remuneration is in accordance with current award rates.

Applicants are welcome to apply directly to hr@butlersgc.com.au

You can check out more information about us and our menu via our website at www.butlersgc.com.au or come and visit us for the Butlers experience.