



Restaurant Manager

Located onsite at Ensemble Theatre, **Bayly's Bistro** offers a relaxed and intimate dining experience with a fresh, seasonal menu and stunning harbour views. Open for dinner before evening shows and for lunch after weekday matinees.

We are currently seeking an experienced and passionate **Restaurant Manager** who can demonstrate excellent leadership and customer service skills.

Duties and responsibilities

The Restaurant Manager is required to coordinate a variety of activities, as well as maintaining a high standard of food service and health and safety. Including but not limited to:

- Deliver high levels of customer service
- Recruit, train & manage career development plans for staff
- Manage teams
- Planning and coordinating menus
- Drive sales & Profitability
- Maintain all OH&S operational requirements
- Manage costs & expenses
- Develop a competitive spirit amongst staff
- Encourage & develop staff to exceed KPIs
- Manage rostering system
- Implement marketing activities

Skills and experience

We are seeking someone who is extremely passionate about the hospitality industry & thrives on delivering a unique experience to our customers. As well as:

- Sound food & beverage knowledge
- Great leadership qualities
- Strong communication skills
- Hold current RSA

What we offer

- Salary based on experience \$60,000 - \$69,999, plus superannuation at 9.5%
- Work with an amazing and supportive team
- Be part of one of the best theatre companies in the industry
- Great work / life balance
- Pre-show lunch and dinners only, 5 days a week (closed Sunday and Monday)

To apply please send your CV and cover letter to nathan@ensemble.com.au by the 11th of October. We encourage people from different backgrounds to apply, including Aboriginal and Torres Strait Islander people.