



# PORT LINCOLN HOTEL

## **Restaurant Manager – Full Time Position Sarin's Restaurant and Bayside (within the Port Lincoln Hotel)**

The Port Lincoln Hotel, renowned as a hospitality and tourism leader on the Eyre Peninsula, boasts an array of exceptional facilities, including 111 rooms and suites, a 24-hour reception, restaurant, three bars, gym, outdoor solar-heated pool, conference facilities, bottle shop, and gaming lounge. Catering to a diverse clientele, from wedding and conference groups to corporate clients and holidaymakers, the Port Lincoln Hotel offers a complete hospitality experience.

An outstanding opportunity exists for an experienced local or someone seeking a sea change to take on a full time position as Restaurant Manager. Sarin's Restaurant and Bayside offers an exclusive experience in a fast paced environment for locals and visitor alike. Our a-la-carte menu is filled with regional produce, seasonal dishes and local seafood complete with fine wine selections.

You will be responsible for:

- Oversee the day to day operations Sarins Restaurant and newly renovated Bayside
- Coordination of bookings, private functions and events
- Prioritise and deliver outstanding customer service, ensuring patrons' needs are exceeded
- Lead by example exhibiting a professional approach to all aspects of the role
- Providing ongoing training and development to staff
- Team building, staff meetings and enabling a positive culture within the department
- Adhering to timelines, working efficiently to achieve tasks and service standards
- Work cohesively in a diverse team environment
- Managing staffing levels in line with business requirements
- Work closely with department manager on a daily basis
- Ensuring compliance with occupational health and safety regulations
- Upholding Responsible Service of Alcohol standards and practices

The successful applicant will have:

- Minimum 2 years experience in management role preferred
- Must have a current nationally accredited RSA certificate and RP Badge
- Proficient knowledge in H&L till operations preferred
- Knowledge of rostering and wage control
- A hands on proactive approach with a strong team ethic and a keen eye for detail
- Extensive experience in food and beverage including kitchen operations
- Flexibility to work various shifts, including mornings, afternoons, and nights over 7 days
- Excellent customer service skills with a 'customer first' approach
- Exceptional communication, interpersonal and time management abilities
- A friendly and approachable personality with a passion for hospitality and a desire to succeed

Reporting to the General Manager, remuneration is negotiable for the right candidate. This is a full time salaried position with a spread of shifts across a 7-day roster including evenings, weekends and public holidays. If you are seeking an exciting and fulfilling opportunity and possess strong leadership skills, please submit your resume and cover letter to:

Brooke Collier – General Manager  
[employment@portlincolnhotel.com.au](mailto:employment@portlincolnhotel.com.au)