

Sous Chef and Chef de Partie

Wooing Tree Cellar Door & Kitchen

Cromwell, Central Otago

Wooing Tree is one of Central Otago's most iconic vineyards, known for award-winning wines, stunning views, and a relaxed, welcoming atmosphere. We're growing our hospitality offering and are looking for talented **Chefs** to join our team.

The role:

We're seeking creative and reliable chefs who can bring flair, consistency, and passion to our vineyard kitchen. You'll play a key role in shaping menus that complement our wines, showcase local produce, and provide visitors with an exceptional dining experience.

Key responsibilities:

- Prepare seasonal, wine-focused dishes using fresh, local ingredients
- Maintain high standards of food presentation, taste, and consistency
- Work collaboratively to deliver memorable experiences
- Assist in menu development for events, tastings, and functions

What we're looking for:

- Previous chef or senior cook experience
- A passion for fresh, regional ingredients and creative menu design
- Strong organisational and time-management skills
- Ability to work in a fast-paced but supportive team environment
- Flexibility to work weekends, and busy event periods
- Applicant must have NZ residency or valid NZ work visa

We offer:

- A fabulous open kitchen in a beautiful new cellar door
- Opportunities to showcase your creativity with food
- Competitive pay
- The chance to be part of a dynamic hospitality experience in Central Otago

If you're ready to bring your culinary talent to one of New Zealand's most loved vineyards, we'd love to hear from you.

👉 **Apply now** with your CV and a short cover letter to thea@woointree.co.nz
