**Join the Team at Snake Creek Cattle Company**

**Position:** Experienced Butcher  
**Location:** Southern Highlands, NSW  
**Employment Type:** Full-Time (Flexible 5-Day Week, Including Rotating Weekends)  
**Package:** Negotiable, with on-site accommodation available

**About Us:**  
Snake Creek Cattle Company is a family-owned business with a passion for premium beef production and paddock-to-plate dining experiences. Located in the Southern Highlands, we produce 100% pasture-raised F1 Wagyu beef, along with free-range pork and lamb, using ethical and sustainable farming practices. Our products are delivered to family-owned pubs in Sydney, direct-to-customer programs, farm shops, and exclusive on-farm events.

We pride ourselves on our dry-aging expertise, gourmet sausage production, and a pie line led by an experienced chef, producing some of the best pies in the industry. The farm also hosts events featuring horsemanship programs, fire cooking, and smoking operations.

**The Role:**  
We’re looking for a motivated, passionate individual to join our butchery team and help drive our paddock-to-plate operations to the next level. This is a unique opportunity to work with high-quality products, collaborate with an experienced chef and team, and connect directly with customers.

**Key Responsibilities:**

* Portion-control cutting of beef, pork, and lamb tailored to customer and venue specifications.
* Dry-aging premium cuts to ensure exceptional quality.
* Produce gourmet sausages using only the finest ingredients.
* Collaborate with the pie production team to supply meat for industry-best pies.
* Work in the farm shop 2 days per week (weekends, rotating with team members), selling products directly to customers in a counter operation.
* Support on-site events by showcasing products and engaging with guests.
* Maintain food safety and HACCP protocols, including cleaning and maintenance of equipment.
* Collaborate with the brewery and distillery teams to create a seamless farm shop experience.

**Your Skills and Experience:**

* Experienced butcher with knowledge of beef, pork, lamb, and value-added product preparation.
* Passionate about the paddock-to-plate concept and premium quality.
* Energetic and motivated, with a can-do attitude and strong customer service skills.
* Physically fit and capable of meeting the demands of the role.
* Comfortable working both in production and in a customer-facing retail environment.
* Keen attention to detail, hygiene, and safety.

**What We Offer:**

* Negotiable package, including the option for on-site accommodation.
* Flexible 5-day workweek, combining production and farm shop responsibilities.
* The chance to work in a growing paddock-to-plate operation with diverse roles and responsibilities.
* Opportunities to collaborate with an experienced team and develop new skills.
* A supportive, family-oriented work environment with exciting growth potential.

**How to Apply:**  
If you’re passionate about ethical farming, premium products, and connecting with customers, we’d love to hear from you! Please send your resume and a brief cover letter outlining your experience and interest in the role to charlie@snakecreekcattlecompany.com

Snake Creek Cattle Company offers a unique opportunity to be part of a business that values quality, sustainability, and customer connection. Join us and help take our paddock-to-plate operation to the next level!