



Cooks (Multiple Positions) Full-Time

Port Hardy and North Island
Port Hardy

Tuesday June 16, 2026

\$21 - \$25/ hour (Depending on Experience)

Company: Oceanside Cantina

Industry: Tourism/ Hospitality

How to apply:

In person to Oceanside Cantina (old Quarterdeck Pub restaurant) located at 6555 Hardy Bay Road. By email: Tazikers@outlook.com By Facebook Messenger

(Oceanside Cantina)

Expiry Date:

Tuesday, June 30, 2026

Details:

Seeking to hire 1 Full time or 2 Part time line cooks. (Experience required). We serve breakfast daily from 6:30 am to 11:00 am. Our breakfast items consist of Omelettes, Eggs Bennies, 2 egg breakfast, Pancakes, French Toast, etc. We do have a few "Mexican" breakfast items and may add another option or two for Summer, but they are easy to cook (1 is an omelette and 1 is a benny, the 3rd being Huevos Rancheros). Our lunch/dinner is served from 11:00 am to close. (currently 8:00 pm and 9:00 pm depending on the evening - hours will extend to at least 10:00 pm likely by mid-May if not sooner). While we have a more Mexican-leaning lunch and dinner menu, we also have a lot of non-Mexican dishes and will be adding a few items to both the Mexican and non-Mexican options for the Summer. Experience with Mexican food is NOT necessary as we are well set up for it to help keep food flowing out from the kitchen in a timely manner. We are looking for people with positive attitudes, who work well with a team or on their own when necessary. Our aim is to continue to build something fun and different in the community! Joe and I owned Taziker's back in 2016 to 2018 before moving back East to be closer to family, and opened Taziker's Express (during Covid, eek!) before Joe ended up being off work due to medical reasons for the past 4 years. When the opportunity came up, we felt like it was the time to do what we had REALLY been wanting to do for many years now and open a Mexican restaurant here! If this sounds like an opportunity you would like to check out, bring in your resume or send a message on Facebook and we can set up a time for an interview. :)

Qualifications & Experience:

Minimum 3 years experience working on line in a fast-paced kitchen. Reliability is a must. We absolutely understand that things come up, but we are looking to build a team where we can build consistency in our hours of operation as well and continue to offer quality meals. Creativity not required, but we are always open to

our staff coming up with specials, soups, etc that they would love to add to the rotation! We are looking for either 1 full time cook who would have open availability for all shifts or 2 part time cooks, one with daytime and one with evening availability as we will need 2 to 3 opens covered per week and 2 to 3 closes per week. Valid food safe is preferred.
