



MATT MORAN

Matt was raised on a dairy farm at Badgerys Creek in NSW and it was while living in regional Australia that he developed a commitment to the land and his love for food and local produce.

At age 15, Matt finished school to initiate a career as a chef. He commenced his apprenticeship at La Belle Helene Restaurant, Roseville, on Sydney's North Shore and it was here that Matt discovered and practiced the art of classical French cooking.

In 1991 Matt and business partner Peter Sullivan, launched their first restaurant - *The Paddington Inn Bistro*. The successful partnership led them to open their second restaurant *Morans Restaurant and Café* in 1995 which was also well received on the food scene. Moran's was awarded best new restaurant in the 1995 Sydney Morning Herald Good Food Guide.

December 1999 saw Matt Moran and business partner Peter Sullivan open the doors to ARIA Restaurant. Located in one of the most enviable positions in Sydney at No. 1 Macquarie Street, East Circular Quay, ARIA overlooks the Sydney Opera House and Sydney's spectacular harbour.

At ARIA, Matt believes that seasonality is an important basis for menu production and one of the most significant ingredients in achieving a flavoursome, balanced and premium quality menu. As such, ARIA's contemporary menu is inspired by his passion for sourcing the finest seasonal produce available. Vogue Entertaining has described Matt Moran's food at ARIA as "a revelation."

Distinguished wine writer James Halliday has called the wine list 'the best in Australia' and the Sydney Morning Herald has said of the restaurant's unmatched location: "If you were any closer to the Opera House, you'd be in the audience."

ARIA has been awarded two coveted Chef's Hats by The Sydney Morning Herald Good Food Guide in 2001, 2002, 2003, 2005, 2006, 2007 and 2008.

Since 2003 Matt Moran has been a member of the International Culinary Panel for Singapore Airlines. He has represented Australia internationally promoting food and wine in Singapore and Kuala Lumpur. In May 2003, he was invited to New York to appear at the esteemed New York culinary institution James Beard House.

Matt was part of 'The Bank' on Channel 7's high-rating reality TV program, *My Restaurant Rules* in 2004 and 2005. The Bank comprised of a panel of four experts in the food game who give advice and input into the creation of each restaurant.

Since its inception in 2005 Matt has been part of the judging panel for the coveted Vogue Entertaining & Travel Produce Awards.

In 2005, ARIA Restaurant and Matt featured prominently in *Heat in the Kitchen*, an insightful documentary looking at the lives of three Sydney chefs and their restaurants. The documentary followed the restaurants for a year coinciding with results from the Sydney Morning Herald Good Food Guide Awards. The show aired on SBS in Australia and is still broadcast internationally.

In early 2008, Matt featured as the master chef in the Channel Nine reality TV series 'The Chopping Block' and will be returning in an extended role as 'resident expert chef' in the second series in late 2008.

Matt recently headlined The Good Food Show 2008 in Sydney joining forces with local and international celebrity chefs.

Audi Australia announced Matt as the company's newest brand ambassador joining high-profile Australians who embody the brand's values of sporty, progressive and sophisticated.

ARIA, No. 1 Macquarie Street, East Circular Quay

Tel: 612 9252 2555, mail@ariarestaurant.com

For all media enquiries and picture requests, contact:

Landa Communications – Sophie Landa tel: 0410 530 630

or email sophie@landa.com.au