



Matthew Dunne - Sommelier

In the past ten years of his professional life as a sommelier, Matthew Dunne's career has covered a multitude of areas such as managing fine dining restaurants, creating wine lists, food retail merchandising and food and wine training.

Matthew (born 1978) arrived in Sydney from the Snowy Mountains in 1996 to work at the Observatory Hotel and study Hospitality and Business Management. By the age of 21, Matthew was promoted to Restaurant Manager of The Observatory's Galileo restaurant. There he helped the restaurant obtain its first 'Chefs Hat' in the Sydney Morning Herald's Good Food Guide.

Whilst visiting the USA in 1999, Charlie Trotter offered Matthew a position as in his Chicago restaurant as a server hosting private parties, cookbook trials and food and wine tastings. Wine Spectator magazine named the restaurant (with its 1,500+ wines) America's best restaurant in 2000. Matthew's international career continued with a year's experience on the wine team at the acclaimed River Café in London.

Matthew's passion and understanding of wine flourished whilst working a vintage at 'Domaine du Poujol' in the Languedoc region of France in 2001. Working closely with the wine makers during harvest, Matthew experienced first hand the assessment and appraisal of a wine and vineyard management.

As Beverage Manager of the two tier bar/restaurant The Oak in London specialising in Mediterranean cuisine Matthew oversaw the initial set up of the bar, layout of the cellar and upkeep of the wine list.

Returning to Australia in 2003, Matthew worked for Simon Johnson Quality Foods in Store Management and as Demonstration Kitchen Facilitator. Matthew was involved in running weekly classes for clients of the Talk+Eat+Drink series and assisting management of the Pyrmont store.

After four years of working as assistant sommelier at ARIA Restaurant Matthew Dunne was appointed sommelier of ARIA restaurant in August 2008. ARIA has one of Australia's most prestigious wine lists and showcases an extensive selection of both well known and boutique producers. The ARIA wine list has received numerous awards, most recently the 2007 Australian Gourmet Traveller Wine list of the year and Sydney Morning Herald Good Food Guide wine list of the year 2008.

Matthew is in charge of implementation and maintenance of the award winning 750 bottle wine list at ARIA. He has been a participant in the Negotiants Australia Working with Wine Fellowship in both 2007 and 2008. Matthew has also completed the 2008 Court of Masters Sommeliers Introductory Course.

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