

## Matt Moran

### *Multi-Award Winning Chef, Restaurateur & Author*

Matt Moran is a multi-award winning chef, restaurateur, 4th generation farmer, best-selling cookbook author, media presenter and entrepreneur... in short, he is an icon of the Australian food industry. A pioneer of the paddock to the plate philosophy, Matt's passion for sourcing the finest seasonal produce available is reflected in a growing list of successful restaurants that consistently garner praise from his peers, the media and the public alike.



Matt is arguably Australia's most recognised chef having starred in many award-winning TV shows in Australia and internationally including *Masterchef*, *Paddock to Plate*, *The Great Australian Bake Off*, *The F Word*, *Hell's Kitchen* and *The Chopping Block*. Among many achievements, Matt was awarded GQ's Food Force of the Year in both 2012 and 2014.

As an authority on food with a strong media and social media following, Matt is in demand for his keynote presentations and cooking demonstrations, as well as media interviews and panel discussions.

### **More about Matt Moran:**

Matt Moran's story is authentically Australian. A childhood spent on the family's sheep farm nurtured his love of produce and fuelled this ongoing obsession. He began his food career at the age of 15 as an apprentice at La Belle Helene Restaurant on Sydney's North Shore. There, he discovered the art of classical French cooking which remains the foundation of his cooking today. He quickly rose to Head Chef and at just 22 years of age, Matt opened his first restaurant to much acclaim and received his first coveted Chef's Hat in the Good Food Guide. Matt continued to build an empire and today owns over 30 hospitality venues, including the innovative Barangaroo House in the heart of Sydney, Chiswick, ARIA, North Bondi Fish, Riverbar & Kitchen, Opera Bar and Chiswick at the Gallery. He also owns an events and catering company that delivers many premium events, both private and corporate.

Matt is a fourth generation farmer who still owns and operates a farm. While any chef or restaurateur will claim to share Matt's passion for fresh, seasonal food, Matt does more than pay the notion lip service. He believes that seasonality is one of the most significant ingredients in achieving a flavoursome, balanced and premium quality menu and his contemporary menus are inspired by his passion for sourcing the finest seasonal produce available. Vogue Entertaining has described Matt's food at ARIA as 'a revelation'.



Creativity drives Matt and he finds inspiration everywhere, whether it's his love of travel and experiencing diverse culture and cuisine, quiet moments at home with his vast library of cookbooks, working with his team of talented chefs at his restaurants or filming his award winning *Paddock to Plate* TV series which epitomises his personal food philosophy.

Matt is committed to mentoring. An impressive development program for chefs within and beyond his restaurants has seen him mentor many of his Head Chefs, most of whom have been with Matt for over 10 years, a testament to his great leadership. He directs and influences their food offering and he continues to work closely with his team to oversee menus and consistently impress customers at every venue.

While Matt's main focus is his restaurants he also enjoys sharing his experience and knowledge with the public. He has promoted Australian food and wine throughout Asian regions and in May 2003, was invited to make an appearance at the esteemed New York culinary institution, James Beard House. He has been part of the national judging panel for the coveted Delicious Produce Awards since its inception, a program which celebrates and gives recognition to farmers and producers that create exceptional ingredients that are sustainably and ethically produced.

Matt is a frequent contributor to magazines, newspapers and digital publications globally and a member of the culinary panel for Singapore Airlines designing in-flight menus for the past 14 years. He has written several best-selling cookbooks: *Matt Moran's Australian Food* (2017), *Matt's Kitchen Garden* (2014), *When I Get Home* (2013), *Dinner at Matt's* (2011) and *Matt Moran* (2008).

Since their inception, Matt has been an ambassador of OzHarvest and Two Good Co.

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