

Matt Moran

Multi-Award Winning Chef, Restaurateur & Author

With over 30 stellar years in the food industry behind him, a plethora of awards to his name, a handful of best-selling cookbooks under his belt, and the tour de force behind some of Australia's most celebrated dining establishments; it's safe to say that Matt Moran is an Australian food icon.



Food philosophy

At the heart of every one of Matt's endeavours lies a passion for fresh, seasonal produce. This philosophy is showcased in his award-winning contemporary Australian menus that emphasise seasonal ingredients, balanced flavours, and premium-quality produce.

Matt is a pioneer in Australia of the "paddock to plate" philosophy and a firm believer in the importance of consumers being connected to the source of their food. Chiswick has a kitchen garden that the chefs frequent to pick fresh greens, garnishes, fruit and vegetables each day.

If it is out of season, it is not on the menu. Matt also loves to support inspirational local and regional producers, growers and farmers - each with their own unique stories, that he believes makes eating so much more special.

The seed was planted early for Matt, who spent his childhood on a farm, where a commitment to the land, love of food and seasonal, local produce were instilled in him.

An evolving empire

Matt started his food career at the age of 15 as an apprentice at La Belle Helene Restaurant in Roseville, on Sydney's North Shore. Here, he discovered the art of classical French Cooking which remains the foundation of his cooking today.

Matt opened his first restaurant, The Paddington Inn Bistro, in 1991 at just 22 years old. In 1995, he opened Moran's Restaurant and Café, which was awarded best new restaurant in the Sydney Morning Herald Good Food Guide. In 1999, at the age of 30, Matt opened his iconic two-hart restaurant, Aria, in an unparalleled location on Sydney Harbour.

He continued to expand his portfolio of venues with the opening of Opera Bar, Chiswick in Woollahra, North Bondi Fish, Chophouse, Barangaroo House, and his most recent venture The Rockley Pub, situated near his farm and a project he will work on for years to come.

Beyond the kitchen

Matt is one of Australia's most recognised, celebrated and influential chefs, having hosted prime-time shows such as Masterchef, and Masterchef Junior, Heat in the Kitchen, The Chopping Block, My Restaurant Rules, The Bank, his own conceptualised award-winning TV show Paddock to Plate and The Great Australian Bake Off alongside Maggie Beer, on Foxtel.

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