



## Meet Michael Fisher.

*TAS Committee*

### The Short...

Born and bred Tasmanian, Michael's experiences in front-of-house and in wine sales has led him to amass knowledge in these two aspects of the wine industry.

He is currently the Hotel Sommelier for The Tasman, and the Assistant Restaurant Manager for their in-house restaurant, Peppina.

### The Long...

A Certified Sommelier, Michael started out at The Source in MONA. From there, he worked as the Head Sommelier at Me Wah in Hobart, and then at Guy Grossi's in Melbourne.

A need for work-life balance steered him to enter the wholesale sphere, as he returned to Tasmania. Here, Michael built his business acumen by starting with established companies such as Negotiants Australia and Cellarhand Wine Wholesalers. His time in the business sector expanded his network, but his love and passion for service and hospitality was a siren call.

Now back firmly in front-of-house, Michael is a much respected and familiar figure in the local dining scene, for his knowledge and passion for all things beverage-related.