

What's in a Dumpling?

We hand make all our dumplings from scratch using the Margaret River Region's finest ingredients to bring you the ultimate dumpling experience, including:



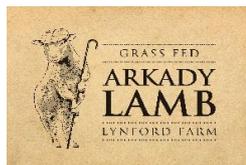
Farm House Pork

The Big Red herd live and forage in creek-lined pasture and woodland at Forest Grove near Margaret River. Happy healthy pigs make good eating!



Leeuwin Grass-Fed Beef

From a small family owned business just south of Margaret River, cattle are stress-free, hormone-free and 100% fed on grass, producing some of the very best beef in Australia.



Arkady Lamb

From a farm in the headwaters of the Blackwood River, Poll Dorset lambs are renowned for their meat quality. Arkady Lam is served in top Australian restaurants including Bennelong in Sydney and Rockpool in Perth.



Fish from 34 Degrees Blue

We use the freshest local catch from 34 Degrees Blue in Margaret River including our favourite deep sea Hapuka, line caught off Augusta.



Herbs and Vegetables from the Farmers Market and The Garden Basket

Fresh local and seasonal vegetables and herbs are used whenever possible. Dumpling ingredients and flavours may vary depending on the season.

Our



Eden Valley Biodynamic Flour

dumpling wrappers are made from the finest quality flour we can find. We use Eden Valley's stone milled premium flour for all our dumplings wrappers.

Chilli Oil and Black Vinegar dipping sauce

We roast Sichuan peppercorns, ground chillies and chilli powder in small batches to create what we think is the ultimate Má Là (mouthwatering) Sichuan flavour profile. Chinese style black vinegar is not yet made in Australia (we are working on it!), but until then we use the best available Chinese black vinegar.

Anything else?

We don't use any MSG, preservatives, additives, colours (other than juice from vegetables), binding or thickening agents etc. We make our dumplings from the freshest ingredients and cook them to order to ensure you get the best possible dumpling experience.

Why us and why Dumplings?

We lived in Beijing for six years and travelled extensively through China where we developed an obsession for mainland Chinese food, which is under represented in Australia. On returning home we moved to Margaret River. As a qualified chef and food entrepreneur, Letitia decided to make her own dumplings in the traditional style we love. Dumplings this good just have to be shared!

"There are two types of people in this world. Those who are addicted to dumplings, and those who haven't tried them yet" -MG