

DELICIOUS SA

Mum Cha set to open on Rundle St

‘She makes the best dumplings in Adelaide, without a shadow of a doubt.’

Gordon Knight, The Advertiser

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SOUTH AUSTRALIA

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Mum Cha teams great yum cha with beer or wine. Picture: Matt Loxton

City wine bar Mother Vine has fallen in love with dumplings, opening a new diner called Mum Cha. The “mum” references “mother” the cha for tea and dim sum.

The Vardon Ave bar has taken over the former Mallozzi and Iberia space on Rundle St, and handed the kitchen to dynamic, young Mother Vine chef Connie Ying.

Hong Konger Connie has lived in Adelaide for 12 years, and her CV also takes in Hill of Grace, the Intercontinental, and even a Greek restaurant (“great for learning speed, language, and culture,” says Connie).

Connie is joined by Mother Vine’s Paddy Madden. Together, the duo has managed Mother Vine for three years so they will hit the ground running at Mum Cha.



Head chef Connie Ying at Mum Cha. Photo: Matt Loxton

“Connie’s heritage and skill set bring out the best from Hong Kong style of food and she makes the best dumplings in Adelaide, without a shadow of a doubt,” Mother Vibe co-owner Michael Andrewartha says.

Connie will offer seven types of dumplings – covering vegan, pescatarian and meat-eater options. Gluten-free options will be offered soon.

Xiao Long Bao – soup dumplings – will be on the menu, served in the traditional bamboo basket, but most of the dumplings on the menu will offer more contemporary tastes.

“I’m from Hong Kong and there yum cha is an every-day thing. Dim sum and tea is a must have. But here I’ve tasted different foods, so I want some different tastes in my dumplings. There are a lot of yum cha places in Adelaide now, so why not make something new, something better.

“But the menu will still be straightforward. You can just come in, enjoy the moment, eat, and go.

Bigger dishes include a Hainanese chicken rice and a vegan noodle soup.



📷 A selection of dishes at Mum Cha. Picture: Matt Loxton

“They’re perfect for one person to come in and eat, says Connie. “Grab a noodle soup, maybe one dim sum, some rice if you want a little more. It’s easy.”

Connie is also a tea connoisseur, so she has imported teas from China that complement the menu: jasmine, chrysanthemum and ti kuan yin – a deep black oolong tea.

“The teas will come from China because the original flavours are found there. Taiwanese tea is too light for our food, Japanese tea is not quite matched to our food,” Connie says.

Of course, with Mum Cha being opened and run by the Mother Vine team, there’s a focus on good wine – in particular sparklings, riesling and chardonnay, wines that pair well with dumplings.

“Wine with dumplings is lovely,” says Connie. “With dumplings, the right wine or beer is a perfect match. Beer with dumplings is especially good for me. I’d say don’t be too old school. Don’t just have tea. A lot of yum cha places in Hong Kong now offer beer and wine.

“We’ll have a tight little list focusing on wines we think suit the casual style we want to offer at Mum Cha,” says Mother Vine co-owner Pablo Theodoros.

“We also love beer and you will be sure to find a plentiful stocked fridge of chilled Tsingtao beers at all time.”

Mum Cha will open till midnight Friday and Saturday, giving local hospitality workers a chance to grab a late-night bite.

Mum Cha waiters will offer snacks from a tray – in true yum cha style – including roast pork, fried chicken, roast duck and green beans.

“The staff will have lots of cardio to do,” says Connie.



📷 Mum Cha teas will be brought in from China and are a perfect match for the menu. Picture: Matt Loxton



📷 Mum Cha is keeping it simple. Photo: Matt Loxton

“They will be running up and down the stairs carrying trays of snacks. Every week will be different with new snacks that will be a surprise for everyone.”

The new space feels comfortable and ordering is easy – grab a quick bit or settle in with many dishes and some bottles of white.

“We made things simple and we’re keeping it simple,” says Connie. “Less is more.”

Opens Dec 2, Mon 12.30pm-kitchen closes 5pm; Tue-Thu 11.30am, kitchen closes 10pm; Fri-Sat 11.30am-midnight, 279 Rundle St, city, mumcha.com.au