

## Windy Point Glossary Autumn 2024

**Aioli** – garlicky mayonnaise

**Anglaise** – rosemary flavoured, savoury custard

**Barramundi** – Western Australian estuary-farmed white fleshed fish

**Béarnaise** – traditional sauce with egg yolks, butter, tarragon, thyme and chervil

**Black pudding** – German style sausage made in the Barossa Valley

**Brik** – braised and spiced duck with coriander and apricots in a crisp pastry

**Broad bean** – large oval bean in the pea and bean family

**Bush lime and lemon** – refreshing citrus palate cleanser

**Caesar dressing** – mayonnaise-like with parmesan, lemon, white anchovies and vinegar

**Carrot relish** – Middle Eastern shredded carrot relish with spice, mint, coriander, lime and dates

**Celeriac** – gnarly root from the celery family. Mild celery flavour

**Chateaubriand** – premium steak cut from the thickest part of the beef fillet

**Chermoula** – Fresh green herb sauce with chilli, ginger and lemon

**Coffin Bay Oysters** – poached in Pernod, celery and dill

**Cos** – crisp lettuce leaf, long green leaves

**Dill** – slightly aniseed herb from the celery family

**Dukkah** – Middle Eastern nut and spice mix

**French lentils** – Puy lentils, small green legumes

**Hummus** – blended butter beans, garlic, tahini, cumin and lemon juice

**Involtini** – Finely cut rare beef rolled around filling

**Jamón** – Spanish dry cured ham from acorn snacking pigs

**Kohlrabi** – from the turnip family, slightly peppery with a turnip-broccoli flavour

**Magarey Orchard** – local family owned orchard only 4km from Windy Point

**Milk loaf** – bread enriched with butter and milk – similar to brioche

**Mushroom soil** – dried mushrooms, cocoa and almond meal, blitzed till powdery

**Nhill** – town in the Wimmera region of Western Victoria

**Pancetta** – salt cured pork belly

**Parfait** – House made paté made from chicken liver, butter, alcohol and herbs

**Parmesan** – hard granular cow's milk cheese, aged, has an animal rennet

**Quince** – hardy pear like fruit, slow roasted to achieve a soft reddish sweet paste

**Saffron yoghurt** – saffron infused Greek yoghurt

**Sauce gribiche** – aioli with capers, cornichons, parsley, dill, chopped hard boil egg white

**Smoked cheddar** – King Island hard cow's milk cheese, lightly smoked before maturation

**Smoked mussel essence** – smoked NZ mussels, finely blitzed with olive oil and Pernod

**Sorbet** – ice confection made with sugar syrup and fruit purée

**Tomato salsa** – heirloom tomatoes, sherry vinegar, red onion, dill, tabasco

**Truffled soup shot** – Cauliflower, truffle, celery, garlic

**Yuzu Caviar** – Vegetarian citrus flavoured pearls