

Windy Point Glossary Spring 2026

- Arancini** – crumbed rice and tomato ball
- Ballotine** – Boned and rolled spiced chicken
- Barramundi** – Western Australian estuary-farmed white fleshed fish
- Béarnaise** – traditional sauce with egg yolks, butter, tarragon, thyme and chervil
- Beef Tartare** – finely chopped or minced raw, high-quality beef, mixed with Worcestershire sauce, Dijon mustard and capers, served with raw egg yolk on top
- Bush lime and lemon** – refreshing citrus palate cleanser
- Celeriac** – a root vegetable from the same family as celery
- Chateaubriand** – premium steak cut from the thickest part of the beef fillet
- Confit garlic** – garlic cloves slow cooked in olive oil.
- Dukkah** – smoked almonds, sesame, spices
- Falafel** – Middle Eastern chick pea ball
- Fonduta** – Italian creamy cheese sauce
- Fleurieu Curd** – house-made soft curd made from milk from the Fleurieu Peninsula
- Gremolata** – chopped parsley, lemon zest and garlic
- Harissa** – spicy, smoky chilli paste originating in Tunisia
- Hot Smoked Ocean Trout** – traditionally smoked at Harris Smokehouse in the Adelaide Hills
- Involtini** – Finely cut rare beef rolled around filling
- Jamón** – Spanish dry cured ham from acorn snacking pigs
- Magarey Pears** – Pears grown just up the road at Magarey Family Orchard in Coromandel Valley
- Mayura Station Wagyu Rump** – Award winning Limestone Coast premium purebred Wagyu beef
Rump cut with rich flavor and an 8-9 score for beautifully marbled meat
- Merguez sausage** – spicy lamb sausage
- Milk loaf** – bread enriched with butter and milk – similar to brioche
- Manchego** – firm cheese made in central Spain with a nutty flavor. Contains animal rennet
- Mélange** – an assortment of small chocolate masterpieces
- Parmesan** – hard granular cow's milk cheese from Italy, aged, has an animal rennet.
Australian produced parmesan is made using a non-animal rennet suitable for vegetarians
- Pepperberry Pearls** – Tart sweet balls filled with Australian native pepperberry and cherry juice
- Piperia** – roasted red capsicum, thyme, oregano
- Porchettina** – boneless rolled pork belly slices
- Quince** – hardy pear like fruit, slow roasted to achieve a soft reddish sweet paste
- Salsa Verde** – green sauce of capers, cornichons and green herbs
- Skordalia** – garlicky potato sauce
- Sorbet** – ice confection made with sugar syrup and fruit purée
- Tahini** – ground sesame seeds
- Truffled parmesan** – Italian Grana Padano infused with scent of Italian truffles. Has animal rennet
- Zhoug** – sauce of coriander, green chilli, garlic, cumin

