

Windy Point Glossary Spring 2024

- Barramundi** – Western Australian estuary-farmed white fleshed fish
- Béarnaise** - traditional sauce with egg yolks, butter, tarragon, thyme and chervil
- Beignet** – tempura style battered broccoli
- Boston Bay** – small producer based just out of Port Lincoln on the Eyre Peninsula
- Brik** – spice braised cauliflower 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
- Confit** – Kohlrabi slow cooked in olive oil
- Cos** – crisp lettuce leaf, long green leaves
- Dill** – slightly aniseed herb from the celery family
- Falafel** – Middle Eastern chick pea ball
- Fleurieu olive** – crushed Kalamata olives grown on the Fleurieu Peninsula south of Adelaide
- Hummus** – blended beetroot, butter beans, garlic, tahini, cumin and lemon juice
- Involtni** - 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
- Lemon Myrtle** – freshly scented leaf from Australian native plant
- Milk loaf** – bread enriched with butter and milk – similar to brioche
- Oyster essence** – cooked Coffin Bay oysters, finely blitzed with olive oil and Pernod
- 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
- Remoulade** – Mayonnaise style sauce with finely chopped raw kohlrabi
- Ricotta Salata** – firm, aged version of ricotta with a tangy flavour
- Saffron yoghurt** – saffron infused Greek yoghurt
- Salsa Verde** – green sauce of capers, cornichons, garlic and green herbs
- Sorbet** – ice confection made with sugar syrup and fruit purée
- Tomato jam** – heirloom tomatoes, sherry vinegar, red onion, dill, tabasco
- Tomato ragu** – braised tomato, olive, celery, garlic, rosemary, thyme
- Yuzu Caviar** – Vegetarian citrus flavoured pearls
- Za'atar** – Sesame, thyme sumac and spice mix