

Windy Point Glossary Autumn 2025

500g Grain fed rib eye - Pasture raised in SA and finished on 100 days of grain. Has a marble score of 2+ Served on the bone

Barramundi - Western Australian estuary-farmed white fleshed fish

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

Beignet - tempura style battered broccoli

Brackendale Tea Co. - local Blackwood fine tea company

Brik - spice braised cauliflower in a crisp pastry

Bush lime and lemon - refreshing citrus palate cleanser

Chateaubriand - premium steak cut from the thickest part of the beef fillet

Confit - chicken leg slow cooked in duck fat

Cos - crisp lettuce leaf, long green leaves

Dill - slightly aniseed herb from the celery family

Falafel - Middle Eastern chick pea ball

Gremolata - finely chopped parsley, lemon zest and garlic

Involtini - Finely cut rare beef rolled around filling

Jamón - Spanish dry cured ham from acorn snacking pigs

Milk loaf - bread enriched with butter and milk - similar to brioche

Café de Paris hollandaise - made with garlic, anchovies, parsley, eggs, butter and lemon

Ora King Salmon - sustainably farmed New Zealand salmon from the Marlborough Sounds

Oyster essence - cooked Coffin Bay oysters, finely blitzed with olive oil and Pernod

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

Pistou - basil, parmesan, extra virgin olive oil

Porchetta - Boned and rolled pork belly

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

Ratatouille - eggplant, capsicum, zucchini, celery, tomato, garlic

Salsa Verde - green sauce of capers, cornichons, garlic and green herbs

Sauce Gribiche - capers, gherkin, garlic, boiled egg, mayonnaise

Sorbet - ice confection made with sugar syrup and fruit purée

Smoked Salt - Olsson's Eyre peninsula salt smoked over river red gum

Smoked Trout - traditionally smoked at Harris Smokehouse in the Adelaide Hills

Spiced pumpkin - roasted pumpkin flavoured with chipotle

Tartare - Finely diced raw salmon

Tomato jam -tomatoes, sherry vinegar, garlic, chilli, mustard and coriander seeds

Virgin Mary - chilled spicy tomato soup flavoured with tabasco and celery salt

Yuzu Caviar - Vegetarian citrus flavoured pearls