

Windy Point Glossary Autumn 2026



Arancini – crumbed rice and tomato ball

Baba ghanoush – eggplant, sesame, tahini, lemon, spices

Barramundi – Western Australian estuary-farmed white fleshed fish

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

Beef Tartare- finely chopped or minced raw, high-quality beef, mixed with Worcestershire sauce, Dijon mustard, white anchovies 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

Coconut yoghurt – creamy yoghurt made from coconut milk

Falafel – Middle Eastern chick pea ball

Fonduta – Italian creamy cheese sauce

Gremolata – chopped parsley, lemon zest and garlic

Hot Smoked 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

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

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

Mélange – an assortment of small chocolate masterpieces

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

Pepperberry Pearls – Tart sweet balls filled with Australian native pepperberry and cherry juice

Piperia – roasted red capsicum, thyme, oregano

Pommes purée – rich, creamy mashed potato

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

Truffled parmesan – Italian Grana Padano infused with scent of Italian truffles. Has animal rennet

Zhoug – sauce of coriander, green chilli, garlic, cumin