

Windy Point Glossary Autumn 2026



Aïoli – rich mayonnaise

Arancini – crumbed rice and tomato ball

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

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, white anchovies and capers, served with raw egg yolk on top

Bush lime and lemon – refreshing citrus palate cleanser

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

Coconut yoghurt – creamy yoghurt made from coconut milk

Confit – chicken leg slow cooked in duck fat

Falafel – Middle Eastern chick pea ball

Fonduta – Italian creamy cheese sauce

Green Romesco – Blend of roasted green capsicum, green tomatoes, garlic, hazelnut and almond

Gremolata – finely chopped parsley, lemon zest and garlic

Hot Smoked Trout – traditionally smoked at Harris Smokehouse in the Adelaide Hills

Involtni – Finely cut rare beef rolled around filling

Jamón – Spanish dry cured ham from acorn snacking pigs

Lemon myrtle – fragrant, lemon scented leaves from Australian native plant

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

Pomegranate molasses – concentrated pomegranate juice, sweet and tangy

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

Rocket Pesto – sauce made from rocket leaves, cashew, spinach and parmesan

Salsa Verde – green sauce of capers, cornichons and green herbs

Sorbet – ice confection made with sugar syrup and fruit purée

Squid ink spaghetti – pasta with briny flavour and colour from black squid ink

Wimmera Duck – boneless duck breast from the Grampians region of Western Victoria

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