

## 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 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

**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 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

**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