

2023 MENU

2023 MENU COLLECTION GLOSSARY



A**B****C****D****E****F****G****H****I****J****K****L****M****N****O****P****Q****R****S****U****V****W****X****Y****Z****TERM****DESCRIPTION****Acai**

The Acai berry grows on the acai palm tree which is indigenous to the Brazilian rainforests.

Agrodolce

An Italian sauce that is sticky and sweet in flavour, it's made by reducing sugar or honey, vinegar, and sometimes fruit or vegetables.

Aguachile

A Mexican seafood dish that is essentially a ceviche made with either prawns or scallops, or both, that are marinated in lime juice and served in a chili-lime marinade, usually garnished with cucumber.

Aioli

An emulsion of egg, oil, mustard and lemon juice to create a mayonnaise base, flavoured with confit garlic.

Amaranth

An ancient grain, similar to quinoa, it can be consumed as a seed or ground to a flour to be used in gluten free baking.

Arancini

Italian rice balls that breaded and fried.

Banh Mi

A Vietnamese sandwich of cold meats and vegetable fillings enclosed in a baguette.

Bisque

A sauce based off the stock of shellfish, enriched with cream and butter.

Bottarga

Salted and cured mullet roe.

Bouillabaisse

A traditional French fish stew originating from the city of Marseille.

Brandade

A Brandade is an emulsion of salt cod, olive oil and usually potatoes.

Bresaola

Cured and air-dried beef.

Brioche

A butter enriched French bread.

Bruschetta

An antipasto originating from Italy, consisting of grilled bread tomato, balsamic vinegar, onions and basil.

Calamansi

Indigenous to the Phillipines, a hybrid fruit that has the flavour profile of kumquat and mandarin.

Caprese

An Italian salad of tomatoes, basil and mozzarella cheese.

Carnitas

Mexican braised pork which is translated to "Little Meats".

Caviar

Caviar is a food consisting of salt-cured roe of the Acipenseridae family. Caviar is considered a delicacy and is eaten as a garnish or a spread.

Cha Gio

Vietnamese fried spring roll.

Charsui

A Cantonese style of BBQ pork.

Chimichurri

A raw sauce made up of a mixture of herbs, peppers and olive oil.

Choux

The French pastry that is made from eggs, milk, flour and butter to produce eclairs and profiteroles.

Chutney

From the subcontinent of India, a chutney is a type of relish that can be made with a variety of ingredients, it is often used as a condiment.

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A cooking procedure where a product is cooked by being submerged in oil and cooked at a low temperature.

Crème Fraiche

Similar to sour cream, it is thicker, higher in fat content yet not as sour and smoother in its texture.

Curd

Yolk enriched dessert spread that resembles custard. Made with a citrus fruit.

Curing

A method of preserving food through a mixture of salt and sugar.

Daikon

A type of winter radish it has a long root which it is cultivated for.

Davidson's Plum

A native Australian plum, that has a soft juicy pulp, with an acidic flavour profile.

Mojo

A sauce originating from the Canary Islands, made from olive oil, peppers and herbs.

Dianne Sauce

A creamy enriched sauce made with mushrooms.

Diplomat

A mixture of crème patisserie and Chantilly cream in equal parts.

Dukkah

Middle Eastern condiment made up of a mixture of herbs, nuts and spices.

Edamame

The young offspring off the soybean, Edamame pods originating in Japan, can be boiled or steamed and consumed with a generous amount of salt.

Elote

Mexican inspired corn on the cob, dressed with mayonnaise, seasoned with chilli powder and lime juice.

Emulsion

An emulsion is a special type of mixture made by combining two liquids that normally don't mix.

Enchilada Sauce

An enchilada is a corn tortilla rolled around a filling and covered with a savoury sauce. Originally from Mexico, enchiladas can be filled with various ingredients, including meats, cheese, beans, potatoes, vegetables, or combinations.

Enoki

A Japanese mushroom that is long and thin cultivated from its root.

Fermentation

A natural process through which microorganisms like yeast and bacteria convert carbs such as starch and sugar into alcohol or acids.

Financier

A French cake made from almond meal that is flavoured with browned butter.

Finger Lime

Indigenous to the rainforest regions of Australia, finger limes are a variety of micro citrus.

Fior di Latte

A semi soft cheese style of cheese similar to mozzarella.

Gai Lan

Chinese broccoli.

Galette

A galette is a layered savoury dish of thinly sliced potatoes cooked in butter and cream then set with the natural starches of the potatoes.

Gnocchi

Italian pasta made from potatoes and flour that has a soft, fluffy texture.

Gochujang

A Korean red pepper paste, made from red peppers, fermented soybeans, glutinous rice and other spices. It has a flavour profile that is sweet and spicy.

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A breakfast item of rolled oats, nuts, honey or other sweeteners such as brown sugar, and sometimes puffed rice and dried fruits.

Heirloom

A vegetable is defined to be 'Heirloom' when it is cultivated specifically through a line of seeds selected specifically through generations of cultivators and farmers, making the produce boutique and grown in a small scale.

Hoisin

A indigenous Cantonese sauce made from fermented soybean paste.

Jackfruit

An ancient fruit that grows in the tropical climates of Asia.

Juniper

Juniper is a short to medium-height tree that grows wild in some parts of Europe, North America, and Asia. There are many varieties of juniper, but Juniperus communis is the most common in North America.

Kaarage

Japanese breaded and fried chicken.

Kakadu Plum

Known by its alternative names 'Gubinge' or Billygoat Plum' is a small stone fruit, tart and bitter in flavour. Indigenous to the open woodlands across the North of Australia.

Karkalla

Also known as pigface or beach banana is the indigenous succulent found along the coasts of Australia. It has a distinctive salty flavour.

Kimchi

The iconic condiment of Korea, Kimchi is the product of fermented cabbage, seasoned with chilli paste, spring onions, garlic and ginger.

Labna

Deriving from the Middle East, Labna is strained yoghurt that has its whey removed to give it a thick creamy texture.

Lavosh

A thin Middle Eastern bread that is flat and and crunchy in texture.

Lemon Aspen

Lemon Aspen is a type of citrus, bearing small edible fruits that taste like a cross between a lime and a grapefruit.

Linaria

A species of edible flowers.

Manchuria

A region in Northeast Asia.

Marzipan

Marzipan is a confection consisting primarily of sugar, honey, and almond meal, sometimes augmented with almond oil or extract. It is often made into sweets; common uses are chocolate-covered marzipan and small marzipan imitations of fruits and vegetables.

Meringue

Categorised into 3 different types Swiss, Italian and French all prepared using different techniques, yet using the common 2 ingredients of egg whites and sugar. The resulting product of the two ingredients is a light and aerated, almost 'cloud' like product.

Mignonette

A condiment specifically used to compliment oysters, made from a base of vinegar and shallots.

Miso

Miso is a traditional Japanese seasoning. It is produced by fermenting soybeans with salt and kōji and sometimes rice, barley, seaweed, or other ingredients.

Molasses

A dark concentrated sweet syrup which is a byproduct of the extraction of sugarcane and sugar beets.

Mortadella

An Italian charcuterie staple consisting of ground cured pork with a minimum of 15% cubed pork fat and olives through the sausage.

Mousse

A soft prepared food that incorporates air bubbles to give it a light and airy texture. It can range from light and fluffy to creamy and thick, depending on preparation techniques. A mousse may be sweet or savoury.

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Indigenous to Australia, muntries resemble apples in texture and flavour, however they are almost pea-sized in comparison.

Naan

An oven baked flatbread originating from India.

Nasi Goreng

A Southeast Asian staple, this dish is widely popular in Indonesia, it is usually fried rice with a type of protein and vegetables.

Nigiri

A style of sushi that consists of a small ball of rice, topped with raw fish or seafood.

Orecchiette

Translating to "Little Ears" this is a pasta indigenous to the southern regions of Italy.

Pakora

A spiced vegetable fritter originating from India.

Pandan

Pandan is an aromatic herb that is precious for its sweet and versatile floral fragrance. Its spicy leaves grow in bunches in a fan shape and flourish in tropical climates.

Pangrattato

Translated from Italian to be "breadcrumbs" it is flavoured breadcrumbs used as a topping or thickener.

Parfait

A rich pâté with a smooth consistency.

Pepperberry

Indigenous to the Australian south coast, this shrub can be found in the woodlands in cool temperatures.

Pesto

A herb and nut-based emulsion.

Piquillo Pepper

A variety of peppers indigenous to Spain.

Poached

A method of cooking where a product is cooked by being submerged in gently simmering water.

Polenta

Known also as maize or cornmeal, polenta is cooked out with a form of dairy, usually milk to a paste consistency, set and then fried or baked.

Ponzu

A condiment made from soy sauce and citrus juice.

Porchetta

Porchetta is a savoury, fatty, and moist boneless pork roast of Italian culinary tradition. The carcass is deboned and spitted or roasted traditionally over wood for at least eight hours, fat and skin still on.

Porcini

A type of fungi.

Potato Tikki

Potato Tikki translates to Potato Croquette.

Poutine

A dish from Canada that is French Fries with cheese curds and gravy.

Prosciutto

An Italian uncooked, unsmoked, and dry-cured ham. Prosciutto crudo is usually served thinly sliced.

Pulao

A rice dish made with Basmati rice and vegetables, usually cooked with a stock. Indigenous to India.

Quandong

Quandongs are native Australian bush fruits that have a sweet flavour profile.

Quesadilla

A folded tortilla dish that is filled with a protein and cheese among spices and vegetables.

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A slow cooked stew made up of cubed meat and vegetables with a tomato base.

Riberry

Deriving from the clove family, ribberries are used in chutneys and jams.

Riverine

A region in NSW known for its quality of dairy milk and beef.

Rouille

A French sauce that consists of egg yolks, olive oil, breadcrumbs, garlic, saffron and cayenne pepper.

Roulade

A dish cooked or served in the form of a roll, typically made from a flat piece of meat, fish, or sponge, spread with a soft filling and rolled up into a spiral. It can be either sweet or savoury.

Sacher Torte

A chocolate cake that originates to Austria.

Saltbush

A native Australian bush scrub that is also known as "Orache", just like its name it has a salty taste, it can often be substituted for salt.

Sambal

A chilli paste indigenous to Indonesia, it is made using peppers and a secondary ingredient such as shrimp paste, garlic, ginger, palm sugar, lime juice and spring onions.

Sashimi

A Japanese delicacy of thinly sliced seafoods.

Sea Urchin

A seafood delicacy that has a spiked outer shell with its roe known as "Uni" sought after.

Sebago

A type of potato.

Szechuan

A style of Chinese cuisine that originates to the Sichuan province in China.

Tahini

Traditionally used in Middle Eastern cuisine, tahini is the puree of the white sesame seed.

Tamarind

A sticky brown acidic pulp from the pod of a tree of the pea family, widely used as a flavouring in Asian cuisines.

Terrine

A terrine, in traditional French cuisine, is a loaf of forcemeat or aspic, similar to a pâté, that is cooked in a covered pottery mould in a bain-marie.

Tonkatsu

Tonkatsu is a Japanese dish that consists of a breaded, deep-fried pork cutlet. It involves coating slices of pork with panko, and then frying them in oil.

Truffle

Truffles are a highly prized edible fungi that grow underground among the roots of certain trees.

Wakame

A sea vegetable (seaweed) that is edible with sweet notes.

Wallis Lake

An estuary located in the Mid-North Coast region of New South Wales, known for its farming of Sydney Rock Oysters.

Warrigal Greens

Indigenous to the coasts of Australia, it is similar in taste and texture to that of baby spinach.

Wasabi

The Japanese equivalent to horseradish.

Wattleseed

The edible seeds from any of 120 species of Australian Acacia that were traditionally used as food by Aboriginal Australians and eaten either green or dried to make a type of bush bread.

Yuzu

A citrus fruit indigenous to Southeast Asia.