

## GLOSSARY & PRICING INFORMATION

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Please note prices and menus are current for the financial year ending 30 June 2008, and will be subject to increase at the start of each financial year. Please allow a minimum 5% increase for each subsequent year. Every effort is made to maintain prices but these are subject to change at the discretion of the management allowing for market cost fluctuations.

Some menu items in this package are subject to seasonal availability (marked with an asterisk) so Simon may suggest changes to your selected menu which make the most of our local seasonal produce.

All prices are inclusive of GST and WET where applicable.

### *Culinary Terms*

**Carpaccio** – thinly sliced raw meat served cold and dressed with olive oil and lemon juice

**Croûte** – sliced, toasted bread (like a large crouton)

**Falafel** – Egyptian vegetarian speciality made with minced white beans or chickpeas, onions, herbs and spices rolled into small rissoles and fried

**Frisée** – a member of the chicory family; frise is a mildly bitter type of curly leaf used in salads

**Galantine** – a French term that refers to boned meat or poultry that is stuffed and rolled

**Ganache** – rich chocolate frosting made with warm cream and chocolate

**Gazpacho** – chilled tomato, cucumber and garlic soup

**Harissa** – spicy red paste made from pounded chillies, garlic, coriander, cumin, caraway, dried mint and olive oil

**Lardons** – a French term for bacon that has been diced, blanched and fried.

**Orecchiette** – small pasta shaped like an ear. Also known as ‘pig’s ear pasta’

**Panna cotta** – light silky set cream, served cold

**Pecorino** – an Italian hard pressed sheep’s milk cheese

**Piadina** – grilled Italian style flat bread

**Porcini** – highly prized Italian dried mushroom

**Reggiano** – Italian parmesan

**Rillettes** – French in origin, it is a coarse paté style spread

**Skordalia** – a sauce or dip made with mashed potatoes (or cauliflower) and flavoured with garlic, lemon juice and olive oil

**Sugo** – thick tomato sauce

**Tabbouleh** – a refreshing salad of parsley, tomato, spring onion, mint and burghul (cracked wheat)

**Tahini** – paste made from ground sesame seeds

**Taleggio** – Italian semisoft cow’s milk cheese