



# HOTEL ELDORADO

LAKESIDE SINCE 1926

Executive Chef Dimitri Bakalos

## APPETIZERS

|  |    |
|--|----|
| FRENCH ONION SOUP  | 18 |
| focaccia croutons, gruyere brulée <i>GF*, DF*</i>  |    |
| ELDORADO CLASSIC PRAWN COCKTAIL  | 28 |
| tiger prawns, cocktail sauce, horseradish, lemon <i>GF, DF*</i>  |    |
| STEAMED MUSSELS  | 28 |
| chardonnay fennel soubise, grilled garlic sourdough <i>GF*</i>   |    |
| ALBACORE TUNA CRUDO  | 22 |
| beetroot cured, plum vinaigrette, sweet soy, compressed apple, crispy garlic <i>GF*</i>  |    |
| BEETROOT CARPACCIO   | 18 |
| whipped goat cheese, mandarin, walnut brittle, puffed wild rice,<br>fresh mint, orange vinaigrette <i>GF, V*</i>                         |    |
| CAESAR SALAD   | 17 |
| baby romaine leaves, roasted garlic dressing, crispy prosciutto,<br>rye crumb, grana padano, aged balsamic, charred lemon <i>GF*, V*</i> |    |
| STEAK TARTARE  | 28 |
| chili lime marinade, sweet soy, sesame, scallion, cured egg yolk,<br>puffed nori cracker <i>GF*</i>                                      |    |
| MISO CARROT RISOTTO  | 19 |
| confit fennel, preserved lemon butter, grana padano <i>GF</i>  |    |

## FOR THE TABLE

|                       |    |
|-----------------------|----|
| TRUFFLE POMMES FRITES | 14 |
| SEASONAL VEGETABLES   | 12 |
| GRILLED ASPARAGUS     | 14 |

## PARTNERS & SUPPLIERS

codfathers, centennial, don-o-ray farms, mycro greens, hart marketing, tanto latte,  
honest farms, gordon food supply, valoroso foods, wise earth farm.

**GF** Gluten-free

**GF\*** Gluten-free Alternative

**DF** Dairy-free

**DF\*** Dairy-free Alternative

**V** Vegan

**V\*** Vegan Alternative



Heritage Selection



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LAKESIDE SINCE 1926

## ENTRÉES

|   |    |
|---|----|
| WILD MUSHROOM LUMACHE   | 32 |
| black truffle & brandy cream sauce, spinach, grana padano <i>GF*</i>  |    |
| SEAFOOD ARRABBIATA LINGUINI   | 42 |
| prawns, scallops, mussels, white wine, grana padano, fresh basil & parsley <i>GF*, DF*</i>                                |    |
| CHICKEN CHASSEUR  | 38 |
| hunter sauce, rosemary gnocchi, parsnip purée, seasonal vegetables <i>GF*</i>   |    |
| GRILLED CAULIFLOWER   | 32 |
| kabocha romesco, stewed cannellini beans, preserved lemon,<br>seasonal vegetables, <i>GF, V</i>                           |    |
| BEEF SHORT RIB  | 54 |
| yukon gold mashed potatoes, seasonal vegetables, sauce bordelaise,<br>salt & vinegar crispy potato strings <i>GF, DF*</i> |    |
| FILET MIGNON  | 59 |
| yukon gold mashed potatoes, seasonal vegetables,<br>café de paris butter, sauce bordelaise <i>GF, DF*</i>                 |    |
| PISTACHIO CRUSTED RACK OF LAMB <i>EL</i>  | 56 |
| toma cheese polenta, seasonal vegetables, sauce bordelaise <i>GF, DF*</i>   |    |

## BEEF TOMAHAWK

195

*smashed fingerling potatoes, seasonal vegetables,  
hunter sauce & chimichurri*

|  |    |
|--|----|
| BLACK COD  | 51 |
| caramelized honey & black sesame glaze, crispy rice,<br>seasonal vegetables, shiitake broth <i>GF, DF</i>                            |    |
| STEELHEAD  | 46 |
| pan seared fingerling potatoes, yarra valley salmon roe, seasonal<br>vegetables, blistered cherry tomato beurre blanc <i>GF, DF*</i> |    |

## ENHANCEMENTS

Lobster Tail ~ 42  
Sautéed Garlic Prawns ~ 15  
Pan Seared Scallops ~ 26

Roasted Wild Mushrooms ~ 8  
Caramelized Onions ~ 4  
Foie Gras Butter ~ 6

Sauce Bordelaise ~ 8  
Sauce Chasseur ~ 6