

# DRACULA'S

## ENTRÉE

### **HONEY RICOTTA TOMATO AND FETA TART**

A creamy dollop of honey and lemon infused Ricotta topped with chopped tomato, crumbled feta and finely sliced basil drizzled with balsamic glaze in a tart case

## MAIN COURSE

*(choose one)*

### **STICKY BOURBON BBQ CHICKEN**

Oven roasted chicken breast marinated in a sticky bourbon sauce and lightly drizzled with a tangy homemade ranch dressing, served with sweet potato mash and seasonal vegetables

### **MEDALLION OF BEEF**

Pan seared medallion of beef served with a brandy pepper cafe jus, sweet potato mash and seasonal vegetables (GF)

### **DIJON MAPLE SALMON**

Fresh oven baked skin free fillet of salmon served with a light dijon maple sauce, accompanied with steamed rice and seasonal vegetables (DF)

### **VEGETARIAN STRAIGHT JACKET**

Split jacket potato topped with grated cheddar cheese, Mexican street corn off the cob, black beans and tomato, drizzled with our tangy homemade ranch dressing

## DESSERT

### **SALTED CARAMEL MOUSSE COFFINS**

Draculas signature dark chocolate coffin filled with caramel, crème patisserie and a salted caramel liquor infused mousse. Topped with fresh cream and salted pretzels

Warning: All foods may contain traces of nuts. Dracula's will make every attempt to meet your dietary requirements, but takes no responsibility for complications to your allergy