

Lunch AURA

from the kettles

Chicken Soup

Hand made spatzle & winter root vegetables

\$9



Creamy Cortes Island Clam Chowder

Local littleneck clams from Cortes Island

\$10

from the fields

The Point Caesar

Hand torn sweet gem romaine, white anchovy & Parmesan-Reggiano dressing, focaccia croutons

\$11

Mixed Leaf Greens

Bibb & local organic lettuce, basil marinated feta, local vine ripened tomatoes & white balsamic vinaigrette

\$12

Warm Comox Brie and Spinach

Bacon lardon, sweet red onion, B.C. apples & shaved fennel with apple cider hazelnut vinaigrette

\$13

small plates

Crispy Calamari

Crispy lightly spiced calamari, fresh orange segments, fennel & basil, tatziki sauce

\$14

Cowichan Bay Chicken Karaage

Miso soup and sunomono vegetable salad

\$14



Dungeness and Snow Crab Quesadilla

Sweet bell peppers & red onion, fontina cheese with smoked tomato salsa, & guacamole

\$14

Aura Crusted Wonton Prawns

Togorashi mayonnaise, warm edamame & lime salt

\$15

Grilled Reuben Sandwich

House rye bread, corned beef, Swiss cheese, sauerkraut & house-made thousand islands

\$16

AURA is proud to serve seasonal, organic and local produce where possible.

Ocean Wise



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.



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large plates

Point Burger

Alberta beef, aged white cheddar, caramelized onions, bacon, mushrooms, lettuce, tomato on a house-made sesame bun

\$16

Harissa Spiced Lamb Burger

House-made patty, tzatziki ranch, spiced havarti, lettuce, tomato and roasted peppers on a house-made bun

\$16

Shrimp Club

Hand peeled baby shrimp, Sun Wing Farm's tomato, crispy pancetta

\$17

West Coast B.L.T.

Grilled Albacore tuna, baby frisée, Sun Wing Farm's tomatoes, avocado, crispy pancetta

\$17

Aura-style Fish & Chips

House cut fries, yuzu remoulade sauce, asian coleslaw \$12 for a half order

\$18

Braised Fennel & Apple Risotto

Ermite cheese and hazlenut oil

\$15

Prawn & Chorizo Linguini

Red pepper and eggplant marinara and creamy goat cheese

\$16

"Catch of the Day"

Warm truffled potato salad, double smoked bacon, wild mushrooms and baby french beans

\$19

desserts

House-made Ice Creams and Sorbets

Choose from seasonal varieties

\$10

Chai Brulee

Gulab Jamun in cardamon lemon syrup, fresh pineapple and saffron sugar

\$11

Apple Toffee Cheese Cake

Apple caramel soup, maple pecan ice cream

\$11

Aura Blackforest Gateau

Devil's Food Cake, Manjari chocolate sour cherry mousse, Kirsch cream and cherry consommé

\$12

Artisan Cheese Plate

Your choice of three or five artisanal cheeses, house made crackers, fresh seasonal fruit

Three \$16 Five \$21

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