



Aura Manager Chris Jones
Assistant Managers Starr Mayo & Kristine Lerch

Executive Chef Brad Horen
Restaurant Chef Jesse Cole

Dinner AURA

small plates

Curried Sweet Potato Mulligatawny Soup \$12

Caramelized apple and celeriac ravioli, lentil and ginger mint salad

 Coconut Scallop Bisque \$15

Spot prawn escabeche and chili oil, seared diver scallop, mango fennel puree

Leaf Greens \$11

Boston lettuce and local greens, cucumber, vine ripened tomatoes, truffle parmegiano vinaigrette

Wild Chanterelle Risotto \$13

Wild Chanterelle mushrooms, pearl onions, roasted hazelnut emulsion

Crispy Calamari \$14

Lightly spiced calamari, fresh orange segments, fennel, basil, tatziki sauce

Cowichan Bay Chicken Karaage \$14

Ginger marinated chicken, Miso soup, sunomono vegetable salad

Aura Crusted Wonton Prawns \$15

Togorashi mayonnaise, warm edamame, lime salt




Duck Poutine \$16

Crispy duck confit, "Natural Pastures" cheese curds, duck fried potatoes, sage infused malt vinegar

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

Dinner AURA

from the water

-  Island Clam and Mussel Gramigna \$22
Chili garlic butter, white wine, "Sun Wing Farm" cherry tomatoes and torn basil
- “Catch of the Day” \$27
The freshest exotic fish, tomato, eggplant and fava bean ragout, roasted garlic aioli, yellow pepper butter sauce
-  Pan Roasted Bacon Wrapped Sablefish \$28
Truffle potato perogie, salsify, cassis braised red cabbage
-  Pan Seared Arctic Char \$24
Baby vegetable casserole, chanterelle duxelle, sourdough spaetzle

from the land

- Chick Pea Wild Mushroom Ravioli \$25
Tomato braised endive, seared saganaki
-  Surf N Turf \$28
Braised pork belly, spot prawn gyoza, Asian winter vegetables, tonkotsu broth
- Pomegranate Glazed Duck Breast \$28
Roasted apple stuffing, potato puree, pomegranate mandarin salad, brussel sprouts, baby carrots
- AAA Alberta New York Steak \$30
Wild B.C. mushrooms, double-smoked bacon & baby potato ragout, “Zanatta” Pinot Nero sauce
- Lamb Duo \$34
Grilled lamb rack, cacciatore lamb sausage, soft garlic polenta, tomato confit, olive jus

Ocean Wise



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

desserts

Pastry Chef Junko Sadahiro

House-made Ice Creams and Sorbets
Choose from seasonal varieties

\$10

Apple Toffee Cheesecake
Apple caramel soup, maple pecan ice cream

\$11

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

\$11

Warm Chocolate Coconut Bread Pudding
Coconut lime sorbet, creme anglaise, mango, passion fruit coulis

\$12

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

\$12

Dessert Tasting for Two
A selection of house made treats, changes daily, ask your server

\$21

Artisan Cheese Plate
Please ask your server for our current cheese list & condiments

Three \$15

Five \$21

bean

Torrefazione Coffee	Our house coffee	\$3
Espresso	Single - add \$1 for extra shot	\$3
Cappuccino/Latte	Espresso with satin foam + milk	\$4
French Press	2 Cup french press with Torrefazione coffee	\$7
<i>Laurel Point Coffee</i>	Grand Marnier, Amaretto, Tia Maria & coffee	\$6
<i>Monte Cristo</i>	Grand Marnier, Kahlua & coffee	\$6
<i>Irish Coffee</i>	Irish Mist, Irish whiskey, sugar & coffee	\$6
<i>B52</i>	Grand Marnier, Kahlua, Baileys	\$6
<i>Mellow Monk</i>	Frangelico, Baileys	\$6

mineral

San Pellegrino	Italian sparkling mineral water	250ml \$4	750ml \$7
10,000BC Glacial Water	The purest BC Coastal Mountains glacier-sourced bottle water	750ml	\$10

leaf

Mighty Leaf Premium Bag Teas	Organic Breakfast, Organic Earl Grey, African Nectar (Rooibos), Chamomile, Organic Mint, Tropical Green Tea	\$3
SILK ROAD Loose Leaf Teas	Locally blended premium teas. Also available in our gift shop.	\$4
Euphoria	Herbal Tea - Laurel Point's exclusive tea blend to gently calm the soul and lift the spirit	
Angelwater- tea of serenity	Herbal tea - a subtle, sweet & mellow cup of tea	
Seamist- mermaid's potion	Herbal tea - blend of crisp mint & sweet lemongrass, with a seaweed note	
Philosophers Brew - tea of enlightenment	Herbal tea - a luscious, lemony cup of tea with a bright golden hue	
Silk Road Chai- warms body & soul	Black tea - well balanced composition of aromatic spices & mellow black tea	
Peach Paradise - a perfect seduction	Black tea - a delectable fruity, peach flavour creates a satisfying cup of tea	
Japanese Sour Cherry - cherry haiku	Green tea - delicate cherry & sencha with a beguiling, fruity aroma	

