

Aura is a globally-inspired share plates restaurant. Our dishes are designed to be shared. Please notify your server of any allergies as not all ingredients are listed.

TO START

Parkerhouse Roll	8
sake kasu butter, crispy grains	
Fresh Shucked Oysters	4.50 ea / 50 doz
rotating east + west coast varieties tayberry mignonette	
Albacore Tuna Tataki	17
cucumber + cabbage salad ponzu, cured salmon roe	
Chilled Side Stripe Shrimp	18
compressed melon, dashi green apple, horseradish	
Fried Clam Fritters	18
fennel salad, lemon, tonnato aioli	
Saanich Green Salad	16
cherry tomato relish, shaved radish togarashi almonds, miso vinaigrette	
Roasted Beet + Carrot Salad	18
dill crème fraiche, caraway pickled onions hazelnut crumb, chevré	
Burrata Cheese	25
sunwing greenhouse tomatoes, cucumber fresh basil, romesco sauce	

MAINS

Pan Roasted Halibut	34
summer squash, ginger-shoyu butter coconut-lemongrass broth	
Alder Smoked Sockeye Salmon	32
grilled kale + black pepper jam kohlrabi, fennel, preserved lemon	
Seared Hokkaido Scallops	37
oyster mushrooms, stir fried greens XO, chicharrónes	
Forager's Galley Mushroom Risotto	27
leeks, truffle butter, crispy potato	
Braised Pork Belly	24
pedro ximenez glaze, date purée hazelnut, grilled chicory	

Farmhouse Chicken Breast	34
roasted carrots, pea purée lemon beurre monté	
Seared 10oz Beef Ribeye	52
potato purée, charred cabbage soy-truffle jus	
Chickpea + Mint Falafel	25
sauce vierge, glazed carrots pickled kohlrabi	

SIDES

Parmesan + Black Pepper Frites	9
citrus aioli	
Roasted Beets + Carrots	8
dill crème fraîche	
XO Stir Fried Greens	8
Potato Purée	8
arbequina olive oil, chives	
Sautéed Oyster Mushrooms	9
garlic butter, parsley	

DESSERT

Pot de Crème	8
bourbon dark chocolate, feuilletine crunch tonka nib caramel	
Mille Feuille	9
tonka whip, milk cremeux, cocoa nib praline	
Bon Bons	9
Chef's choice of three chocolates + truffles	
Inn Made Ice Cream or Sorbet	9
ask your server for flavours	
Sliced Fruit	7
fresh selection of seasonal fruit + berries	
Cheese Plate	18
Chef's selection	

For parties of 8+, an 18% service charge will be added to the bill. Consuming raw seafood or shellfish may increase your risk of foodborne illness. Most of our dishes can be made gluten free with a simple modification.