

CLASSICS

Point Breakfast	23
two Lockwood Farms eggs, choice of bacon, country ham chicken or pork sausage, roasted tomato crispy hashbrowns choice of toast	
Continental	21
choice of one freshly baked breakfast pastry vanilla yogurt + granola parfait, fresh fruit + berries	
Classic Benny	23
two Lockwood Farms poached eggs, Canadian back bacon hollandaise, roasted tomato, crispy hashbrowns	

HEALTHY START

Avocado Toast	23
two Lockwood Farms poached eggs, cilantro-lime crema pickled onions, roasted tomato, crispy hashbrowns	
Steel Cut Oats	16
strawberry-rhubarb compote, almond + maple granola vanilla mascarpone	
Fruit Plate	14
selection of fresh fruit + berries	
Garden Benny	23
two Lockwood Farms poached eggs, grilled kale portobello mushrooms, hollandaise, roasted tomato crispy hashbrowns	
Garden Omelet	23
spinach, mushrooms, zucchini, bell peppers, aged BC cheddar, roasted tomato, crispy hashbrowns choice of toast	

Please notify your server of any allergies prior to ordering as not all ingredients are listed. Consuming raw egg may increase your risk of foodborne illness. Please note, an 18% gratuity will be added to parties of 8 +

AURA SIGNATURES

Aura Benny	24
two Lockwood Farms poached eggs, kimchi hollandaise prawn + smoked salmon okonomiyaki, seaweed salad bonito flakes, crispy hashbrowns	
Buttermilk Waffle	24
soft cream, peach preserves, pistachio butter + crunch	
West Coast Omelet	24
smoked salmon, dill, goat cheese, lemon zest roasted tomato, crispy hashbrowns, choice of toast	
Braised Beef Hash Bowl	24
two Lockwood Farms poached eggs, crispy potato roasted mushrooms, green onion, spinach, hollandaise choice of toast	
Shakshuka	22
two Lockwood Farms poached eggs, roasted vegetables feta cheese, stewed tomatoes, chili oil, grilled flatbread	

A LA CARTE + SUBSTITUTIONS

one egg any style	5
country ham, bacon, or pork or chicken sausage	6
smoked salmon	9
crispy hashbrowns	7
dry cereal + fruit	8
granola	8
plain yogurt or vanilla yogurt	6
vanilla yogurt + granola parfait	11
house-made muffin, croissant or breakfast pastry	6
sesame bagel + cream cheese	7
avocado or sliced tomato	5
fruit salad	7
fresh berries	8
toast	5
white, whole wheat, sourdough	
substitute GF bread or GF English muffin	2
substitute bagel	2
substitute fruit	2

BEVERAGES

Mile Zero Coffee	5
Mile Zero Espresso Drinks	7
Silk Road Loose Leaf Tea	6
Euphoria Herbal Tea - Inn at Laurel Point's exclusive blend	
Angelwater Herbal Tea - sweet + mellow	
Japanese Sour Cherry Green Tea - cherry sencha	
Silk Road Chai Black Tea - aromatic spices	
Jewel of India Black Tea - malty assam	
Philosopher's Brew Herbal Tea - luscious + Lemony	
Seamist Herbal Tea - crisp mint + sweet lemongrass	
Gen Mai Cha Green Tea - nutty + toasty	
Fresh Squeezed Orange Juice	9
freshly juiced in our kitchen every morning	
Juice	5
orange, apple, grapefruit, pineapple, cranberry, tomato, V8	
Milk	5
Cultured Kombucha (355ml)	7
Nettles + Petals or Raspberry Lemonade	
Thunderbird Sparkling Mineral Water (750ml)	15
Thunderbird Still Water (750ml)	13

BAR (AVAILABLE AFTER 9AM)

Arbutus Sipper (1 oz)	12
arbutus espresso vodka, arbutus vanilla liqueur dark roast coffee	
Shandy Fresh (1 oz)	10
draft pilsner, ginger syrup, soda	
Classic Caesar (1 oz)	12
vodka, walter's craft clamato, worcestershire, tabasco	
Mimosa	12
orange or grapefruit juice, prosecco	
Cassis Fizz	14
odd society crème de cassis, bottega prosecco	

BUILD YOUR OWN MIMOSAS

For The Table

Your favourite bubbles with a selection of juices to mix + match

Half Bottles

Bottega Gold Brut (200ml)	20
Bottega Rose Gold Brut (200ml)	25
Veuve Clicquot (375ml)	90

Standard Bottles (750ml)

Bottega Treviso Prosecco	55
Unsworth Charme De L'île Rosé	55
Blue Mountain Gold Label Brut	65
Veuve Clicquot	180
Zero Lush Non-Alcoholic Brut	55
Zero Lush Non-Alcoholic Sparkling Rosé	58