Fresh Shucked Oyster GF/DF — 22 half / 44 doz
mignonette, lemon, AURA hot sauce

Leek Fonduta Arancini V — 5 ea
romesco sauce, mascarpone, watercress, olives

Black Pepper + Parmesan Frites GF/V — 7
lemon aioli

Hokkaido Milk Buns V — 7
Van Isle sea salt, honey butter

Grilled Forager`s Galley Mushrooms GF/V — 15
cured egg yolk, asparagus cream, truffle

Seared Albacore Tuna GF/DF — 18
arugula, tapenade, roasted tomato

Foie Gras Parfait — 20
strawberry, elderflower gel, duck fat powder
grilled whole wheat sourdough

Aura Beef Burger GF* — 23
smoked cheddar, bread + butter pickle
sliced tomato, lettuce, point sauce
black pepper + parmesan frites

Charcuterie + Cheese — 28
rotating salumi + cheese, spiced almonds
smoked olives, house made preserves+ pickles
fresh baguette + crackers

DRINK SPECIALS

House Wine	10
Craft Draught Beer	7
Local Cider	8
Cocktail Feature	10