

## START

## OCEAN

**Fresh Shucked Island Oysters** GF/DF 1 doz. 48  
mignonette, lemon, Aura hot sauce ½ doz. 26

**Jumbo Prawns** DF 21  
garlic butter, summer herbs, chili, grilled  
baguette

**Smoked Albacore Tuna** DF/GF 19  
Japanese mayonnaise, yuzu pickles, nori crisps,  
Aura sambal

**Baked Island Oysters** DF 8 ea.  
miso aioli, yuzu kosho, crispy rice

**Dungeness Crab Salad** GF/DF 29  
butter lettuce, snap pea, Asian pear, yam chips,  
coconut lime dressing, lemon vinaigrette

## FARM

**Beef Carpaccio** GF\*/DF\* 21  
crispy garlic + shallots, soy-lime vinaigrette,  
Arbequina olive oil, cilantro  
*Add fresh baguette* 5

**Green Pea Soup** 18  
smoked ham hock, crème fraîche, Hokkaido milk  
bun

**Charcuterie + Cheese** 34  
local salumi, local + international cheese,  
housemade candied nuts + preserves +  
pickles, smoked olives, fresh baguette +  
crackers

## FIELD

**Burrata** V 26  
zucchini fritters, fresh tomato relish, basil  
*Add fresh baguette* 5

**Asparagus Salad** GF 18  
garlic crumb, cured egg yolk, oyster 'tonnato'  
aioli, parmesan, lemon vinaigrette

**Crispy Foragers Galley Mushrooms** GF/VE 17  
oyster mushrooms, tomato basil emulsion,  
pickled onions, cilantro

**Hokkaido Milk Buns** V 7  
miso butter

**Organic Greens** GF/V 17  
candied hazelnuts, shaved fennel, cucumber,  
carrots, Alpendon cheese, red wine vinaigrette

## Salad Enhancements:

chicken breast GF/DF 14  
wild BC salmon GF/DF 22  
grilled portobello mushroom GF/VE 9

## ENTRÉE

## OCEAN

**Mussels + Frites** <sup>GF/DF</sup> 29

white wine, tarragon, Pernod, confit garlic, aioli

**Halibut Fish + Chips** 1pc 27

local beer battered halibut, coleslaw, 2pc 38  
remoulade sauce

**Wild BC Salmon Burger** 29

tomato jam, cucumber, red onion, iceberg  
lettuce, garlic aioli, served with fries or organic  
greens

## FARM

**Grilled Chicken Burger** 25

brie, bacon, fig mostarda, iceberg lettuce, aioli,  
served with fries or organic greens

**Aura Burger** 25

smoked cheddar, lettuce, tomato, bread + butter  
pickles, served with fries or organic greens

**Tagliatelle Bolognese** 31

classic bolognese sauce, parmesan

**Add fresh baguette** 5

**Steak Frites** <sup>GF/DF</sup> 39

6 oz. striploin, broccolini + mushrooms, red wine  
jus, aioli

## FIELD

**Mushroom Maccaronara** <sup>VE</sup> 31

local + foraged mushrooms, cashew truffle  
'cream', fresh tomato relish

**Add fresh baguette** 5

**Harvest Grain Bowl** <sup>GF/VE</sup> 28

steel cut oat risotto, portobello mushroom,  
zucchini, eggplant, tomatoes, grilled kale

GF gluten free / DF dairy free / V vegetarian / VE vegan / \* can be made

