

DRINK

House Wine 6oz 9oz	10 15
Craft Draught Beer 16oz	7
Local Cider 16oz	8
Cocktail of the Day	10

SHARE

Fresh Shucked Island Oysters GF/DF mignonette, lemon, Aura hot sauce	1 doz. 44 ½ doz. 22
Jumbo Prawns garlic butter, summer herbs, chili, grilled baguette	21
Charcuterie + Cheese local salumi, local + international cheese, housemade candied nuts + preserves + pickles, smoked olives, fresh baguette + crackers	32
Crispy Foragers Galley Mushrooms GF/VE/DF oyster mushrooms, pickled onions, cilantro, tomato basil emulsion	15
Smoked Albacore Tuna GF/DF Japanese mayonnaise, yuzu pickles, nori crisps, Aura sambal	16
Grilled Humboldt Squid GF/DF romesco, fennel, olives, candied almonds	19
Baked Island Oysters DF/GF miso aioli, yuzu kosho, crispy rice	7 ea.



SHARE

- Hokkaido Milk Buns** V 6
miso butter
- Crispy Brussel Sprouts** GF 14
confit garlic-herb butter, parmesan,
maple cider gastrique

ENTRÉE

- Mussels + Frites** GF 29
white wine, tarragon, pernod, confit
garlic, aioli
- Grilled Chicken Burger** 24
brie, bacon, iceberg lettuce, fig
mostarda, aioli, fries
- Aura Burger** 24
smoked cheddar, lettuce, tomato,
bread + butter pickles, fries

GF gluten free / DF dairy free
V vegetarian / VE vegan