

START

OCEAN

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

Jumbo Prawns 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/GF 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/DF 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 ^{GF} 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 ^{GF/DF} 39

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

FIELD

Mushroom Maccaronara ^{VE/DF} 31

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

Add fresh baguette 5

Harvest Grain Bowl ^{GF/VE} 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

