

AURA

BREAKFAST

KIDS BREAKFAST 8

HALF WAFFLE, BERRY COMPOTE, CANADIAN
MAPLE SYRUP & CRISPY BACON

GOOD START BREAKFAST 10

FRESH FRUIT, YOGURT & HOUSE GRANOLA, TOAST V

NITA BREAKFAST 14

2 EGGS OF YOUR CHOICE WITH SMOKED BACON &
SAUSAGE, CRISP BREAKFAST POTATOES & TOAST

LIGHT NITA BREAKFAST 12

1 EGG OF YOUR CHOICE WITH GRILLED TOMATO, CRISP
BREAKFAST POTATOES & TOAST V

NITA WAFFLES 13

BERRY COMPOTE, VANILLA WHIPPED CREAM &
CANADIAN MAPLE SYRUP V

FEATURE OMELETTE 15

3 EGGS, FEATURED FILLINGS, FRUIT CUP & TOAST

POTATO HERB HASH 11

SAUTÉED KALE & BC MUSHROOMS, CHERRY TOMATOES,
MIXED GREENS, BALSAMIC DRESSING VA, GF

GLUTEN FREE PANCAKES 14

ALMOND MILK, CINNAMON & BANANA PANCAKES, BERRY
COMPOTE, CANADIAN MAPLE SYRUP VA, GF

YOUR SIDES & EXTRAS

FREE RANGE EGG	2	COFFEE OR TEA	3.5
AVOCADO HALF	3	CAFÉ MOCHA	4
GOAT CHEESE	4.5	CAPPUCCINO	4
FRUIT CUP	3	AMERICANO	4
ASSORTED CEREALS	4/4.5 GF	CAFÉ LATTE	4
YOGURT	3	ESPRESSO	3
TOAST SELECTION	3 GF	FRUIT JUICE	4
GRILLED TOMATO	2		
BACON OR SAUSAGE	4.5		

BREAKFAST COCKTAILS

SALTED CARAMEL BAILEYS, HOT CHOCOLATE \$11

PROSECCO MINT SMASH — PROSECCO, GINGER LEMON GRASS SYRUP, PASSION FRUIT \$11

WE CATER TO ALLERGIES AND DIETARY NEEDS
PLEASE SPEAK TO YOUR SERVER
V VEGETARIAN GF GLUTEN FREE VA VEGAN
FOR PARTIES OF 6 OR MORE A SERVICE CHARGE OF 18% IS APPLIED

AURA



CANADA 150

BEST OF CANADA FEATURE MENU

AVAILABLE MAY 12 – OCTOBER 21

FOUR COURSES | \$59 PP

WITH WINE PAIRING | ADD \$39 PP

ONE

NOVA SCOTIA LOBSTER SALAD, RADICCHIO,
FIDDLEHEADS, TARRAGON EMULSION, YAM CHIPS

BENJAMIN BRIDGE SPARKING, GASPEREAU VALLEY, NOVA SCOTIA

TWO

HOUSE CURED & SMOKED ARCTIC CHAR, BUFFALO BERRY
VINAIGRETTE, WHITE TOMATO MOUSSE, BASIL CAVIAR

*DOMAINE QUEYLUS, PINOT NOIR 'TRADITION' 2013,
NIAGARA, ONTARIO*

THREE

BACON WRAPPED FRASER VALLEY PORK LOIN
& SEARED SCALLOPS, MAPLE NAVY BEAN PUREE,
ROASTED ENDIVE & CARROT

FORT BERENS, MERITAGE 2014, LILOOET, BC

FOUR

QUEBEC CHEESE MOUSSE, GRANNY SMITH APPLE SORBET,
TOASTED HAY ANGLAISE, RHUBARB JAM,
MAPLE WALNUT, RHUBARB TUILE

*DOMAINE PINNACLE, ICED CIDER 2012,
CANTON DE L'EST, QUEBEC*



AURA

SPRING MENU \$39 PP

MAY 13 – JUNE 16, 2017

TO START

AURA SPRING SALAD,
ROOTDOWN FARMS ORGANIC GREENS,
SHAVED ASPARAGUS, HOUSE VINAIGRETTE GF VA

PAN SEARED SCALLOPS, SPRING PEA PURÉE,
FRESH ENGLISH PEAS (ADD 3) GF

STEAMED MUSSELS, CARROT, LEEK, BACON, WHITE
WINE, BUTTER, FRESH HERBS, ARTISAN BAGUETTE

WALDORF SALAD, BUTTER LETTUCE HEART,
CELERY, APPLE, TOASTED WALNUT MAYO,
CANDIED WALNUT GF V

BEET CURED HALIBUT, SPICED PICKLED RED BEET,
PARSLEY PURÉE, SOUR CREAM PEARLS (ADD 3) GF

TO FOLLOW

BRAISED BEEF SHORT RIB, POTATO PAVE,
ROASTED CARROTS, BRAISING JUS GF

PAN SEARED FARMCREST CHICKEN BREAST, LENTIL,
LEEK AND KALE SAUTÉ, CHICKEN JUS GF

HERB ARANCINI BAR, ROASTED TOMATO SAUCE,
FRESH ARUGULA SALAD V

YAM & QUINOA CANNELLONI, SPRING PEA,
PICKLED BLACK TRUMPET MUSHROOM,
PEMBERTON SUNCHOKES PUREE GF VA

OLIVE OIL POACHED ARCTIC CHAR,
SPANISH STYLE OCTOPUS, PEARL ONION,
CRUSHED FINGERLING POTATO (ADD 5) GF

TO FINISH

CHOCOLATE EARL GREY POT DE CRÈME,
EARL GREY FOAM, RASPBERRY GEL,
COCOA NIB GF VA

CHEESECAKE SEMIFREDDO,
LAVENDER INFUSED HONEY ANGLIAISE,
LAVENDER MACARON, BC BLUEBERRIES, HONEY TUILE

TROPICAL FRUIT VACHERIN, PASSIONFRUIT CURD,
COCONUT MERINGUE, MANGO SORBET GF

GF GLUTEN FREE V VEGETARIAN VA VEGAN