BREAKFAST

CLASSICS		AURA SIGNATURES	
Point Breakfast two eggs, choice of bacon, country ham, chicken or pork sausage, baked tomato, crispy hashbrowns, choice of toast	22	Aura Benny prawn + smoked salmon okonomiyaki, two poached eggs kimchi hollandaise, seaweed salad, bonito flakes crispy hashbrowns	24
Continental choice of one freshly baked breakfast pastry, fresh sliced fruit, vanilla yogurt + granola parfait	20	Lemon + Ricotta Waffle blueberry compote, whipped cream, maple syrup	22
Classic Benny two poached eggs, back bacon, house baked English muffin, hollandaise, crispy hashbrowns	23	West Coast Omelet smoked salmon, fresh herbs, goat cheese, lemon zest baked tomato, crispy hashbrowns, choice of toast	24
HEALTHY START		Garden Omelet garden vegetables, mushrooms, green onions, aged BC cheddar, baked tomato, crispy hashbrowns, choice of toast	23
Avocado Tartine two poached eggs, toasted whole wheat sourdough baked tomato, crispy hashbrowns	23	Merguez Sausage Shakshuka two poached eggs, stewed tomatoes, chili oil grilled flatbread	24
Steel Cut Oats blueberry compote, almond + maple granola vanilla mascarpone	15	A LA CARTE + SUBSTITUTIONS	
Sliced Fruit selection of fresh fruit + berries	14	one egg any style country ham, bacon, or pork or chicken sausage crispy hashbrowns dry cereal + fruit	5 6 6.5 8
Egg White Frittata spinach, butternut squash, baked tomato crispy hashbrowns, choice of toast	23	granola plain yogurt or vanilla yogurt vanilla yogurt + granola parfait house-made muffin, croissant or breakfast pastry sesame bagel + cream cheese	8 6 11 6 7
Our menus always use local free-range eggs + our bread is locally sourced from Rising Star Bakery. All other baked items are made in house with love.		avocado or sliced tomato fruit salad toast white, whole wheat, multigrain, sourdough, gluten free	5 7 5
Please notify your server of any allergies prior to ordering as not all ingredients are listed. Consuming raw egg may increase your risk of foodborne illness. Please note, an 18% gratuity will be added to parties of 8 +		substitute GF bread or GF English muffin substitute bagel substitute fruit substitute egg white	2 2 2 2

BEVERAGES

Mile Zero Coffee	5	BAR (AVAILABLE AFTER 9AM)	
Silk Road Loose Leaf Tea Euphoria Herbal Tea - Inn at Laurel Point's exclusive blend	6	Spiked Coffee (1 oz) baileys, dark roast coffee	10
Angelwater Herbal Tea - sweet + mellow Japanese Sour Cherry Green Tea - cherry sencha Silk Road Chai Black Tea - aromatic spices		Cucumber Fizz (1 oz) beefeater gin, cucumber syrup, soda	12
Jewel of India Black Tea - malty assam Philosopher's Brew Herbal Tea - luscious + Lemony Seamist Herbal Tea - crisp mint + sweet lemongrass		Classic Caesar (1 oz) vodka, walter's craft clamato, worcestershire, tabasco	12
Gen Mai Cha Green Tea - nutty + toasty Aura Iced Tea	6	Mimosa orange or grapefruit juice, prosecco	12
unsweetened cold brew Silk Road Jewel of India black assam tea with lemon	O	Cloud-9 Merridale Aura Gin, Lillet, Narrative XC Sparkling Rosé	16
Walter's Craft Clamato	7	BC Kir Royale Odd Society Crème de Cassis, Narrative XC Sparkling Rosé	15
Fresh Squeezed Orange Juice freshly juiced in our kitchen every morning	9	BUILD YOUR OWN MIMOSAS	
Juice orange, apple, grapefruit, pineapple, cranberry, tomato, V8	5	For The Table Your favourite bubbles with a selection of juices to mix + match	
Milk	5	Half Bottles (375ml)	
Cultured Kombucha (355ml) Nettles + Petals, Raspberry Lemonade	7	Villa Sandi Prosecco Veuve Clicquot	32 90
Sparkling Mineral Water (750ml)	12	Standard Bottles (750 ml)	
Bottled Still Water (750ml)	9	Villa Sandi Prosecco	50
Zero Lush Non-Alcoholic Brut (750ml)	55	Unsworth Charme De L'île Rosé Blue Mountain Gold Label Brut Veuve Clicquot	55 65 180
Zero Lush Non-Alcoholic Sparkling Rosé (750ml)	58	Laurent-Perrier Cuvée Rosé	190

