



All Day

BREAKFAST

RAISIN TOAST / TOAST / CROISSANT (V) 5.9
served with butter

TRUFFLED EGGS (V) 18.9
poached eggs / toast / asparagus / feta / toasted almonds /
truffle oil / beetroot essence

MUSHROOM RICOTTA HOTCAKE (V) 17.9
mushroom & ricotta hotcakes / poached egg / sautéed
mushroom / spinach / cherry tomato / pesto

PUMPKIN SMASH (V) 18.9
poached eggs / spinach / feta / pinenuts / pumpkin seeds /
toast / balsamic reduction

ACAI BOWL (V, GF, VG) 16.9
dragonfruit berry smoothie blended with dates, banana, nuts
/ coconut / chia / goji berries / clusters / seasonal fruit

PORRIDGE (V) 13.9
housemade porridge / chia / coconut / almond milk /
seasonal fruit / mixed berry coulis

TOAST OF PARIS (V) 17.9
brioche french toast / passionfruit curd / seasonal fruit /
vanilla bean mascarpone

CORN FRITTERS 18.9
grilled corn fritters / smashed avocado & feta / bacon /
poached egg

BENEDICT 17.9
poached eggs / french stick / maple glazed ham hock /
housemade hollandaise version 1.5 + \$4.9

BAKED SPANISH EGGS 17.9
eggs baked in housemade chorizo capsicum tomato salsa /
mozzarella cheese / herbed toast

AURA BIG BOSS 21.9
poached eggs / bacon / chorizo / mushroom / tomato /
toast / hashbrown

THE HERBIVORE (V) 21.9
poached eggs / grilled haloumi / avocado / mushroom /
tomato / toast / tomato relish

EGGS ON TOAST (V) 9.9
free range eggs cooked to your liking served on toast
(scramble +\$1.0 or egg white scramble +\$2.0)

EXTRAS

gluten free bread / egg / toast +2.0

bacon / mushroom / spinach / chorizo / roast tomato /
haloumi / feta / hashbrowns / asparagus / hollandaise +3.5

smoked salmon / avocado / corn fritters (2)
minute steak / smashed avocado & feta +4.5

All Day

KIDS MENU (10 years and under)

EGG SOLDIERS 9.9
fried or poached egg / bacon / toast

WAFFLES 9.9
icecream / nutella / strawberries

NUGGETS & CHIPS 10.9

FISH / SCHNITZEL & CHIPS 12.9

PASTA NAPOLI 12.9

(V) VEGETARIAN - (GF) GLUTEN FREE - (VG) VEGAN -
(VGO) VEGAN OPTIONAL

Aura only uses free range eggs supplied by Greenvale Poultry
Farm. All scrambled eggs are made dairy free

Egg variations:

on set items +\$1

for scrambled +\$2

Half serves -\$1.5

Sorry, no substitutions

From 11:30am

LUNCH

BUDDHA BOWL (V, GF, VG)	18,9
ADD HOMEMADE FALAFELS (V, GF, VG)	+5,0
ADD GRILLED CHICKEN (GF)	+5,0
ADD GRILLED ATLANTIC SALMON (GF)	+6,9
brown rice & quinoa / spiced chickpeas / broccoli / radish / pickled coleslaw / cherry tomato / pumpkin / hommus dressing	
GRILLED POLENTA (V, GF, VGO)	19,9
bed of polenta / spinach / quinoa / capsicum / sweet potato / pumpkin / zucchini / pesto / pistachio nuts / pomegranate molasses / feta	
CHICKEN BURGER	19,9
grilled chicken breast / coleslaw / cheddar / chipotle mayo / wedges	
LAMB TACOS	19,9
slow cooked lamb / slaw / chilli mint chutney / grilled corn salsa / tzatziki	
WAGYU BEEF BURGER	19,9
housemade wagyu beef pattie / caramalised onion / tomato / cheese / lettuce / aioli / chips	
BLATZEL	19,9
chicken schnitzel / bacon / lettuce / avocado dip / tomato / aioli / focaccia / chips	
CALAMARI	22,9
semolina dusted and lightly fried calamari / lemon pepper seasoning / chips / salad	
FALAFEL WRAP (V, VG)	17,9
homemade falafels / tomato / cucumber / lettuce / tahini dressing / chips	
CAJUN CHICKEN WRAP	17,9
cajun chicken breast / lettuce / tomato / onion / aioli / chips	
PIE OF THE DAY / FISH OF THE DAY	18,9
please see specials board / chips / salad	
WARM CHICKEN SALAD (GF)	19,9
marinated grilled chicken pieces / garden salad / onion / bacon / cucumber / sundried tomato / pinenuts / housemade honey mustard mayo	

SIDES

CHIPS (V, GF, VG)	7,9
WEDGES (V)	8,9
NACHOS (V, GF)	12,5

DRINKS

COFFEE	
white / black - dine in reg/lrg	3.8/4.3
short black / short mac	3.5
mocha	4.3
affogato	5.8
takeaway coffee sml/med/lrg	3.8/4.3/5.5
decaf / bonsoy / almond / lactose free	+0.50

HOT DRINKS	
hot chocolate	4.8
chai latte - spiced/vanilla	4.8
matcha latte	4.8
babycino	2.0

POT OF TEA FOR ONE - by Tea Drop	
spring green / lavender grey / english breakfast / malabar chai / lemongrass ginger / earl grey / chamomile / peppermint	4.8

VEGAN SMOOTHIES 9.9

GRASSY KNOLL	
apple / carrot / celery / banana / green powder / coconut flakes / goji berries	

GOLDEN	
organic turmeric 79Tu / mango / passionfruit / LSA / coconut milk / rice malt syrup / coconut flakes / chia seeds	

ALMOND KICKER	
cacao / banana / almond milk / protein powder / peanut butter / rice malt syrup / peanuts / goji berries	

COLD DRINKS	
iced coffee/choc / iced mocha	5.8/6.3
milkshake in a tin - soy/almond/lac. free	6.3/7.8
kids milkshake	4.5
kombucha varieties	4.8
soft drink in a can	3.5
iced tea varieties	4.8
juice bottle - cold pressed apple / orange	4.8
freshly squeezed orange juice	5.8
lemon lime bitters / soda	5.0
sparkling mineral water sml/lrg	4.5/7.0
frappe / freddo cap/xpresso	5.0

ALCOHOLIC BEVERAGES	
BEER - ask for todays selection	7.0
CHAMPAGNE - house	7.5/37.0
CHARDONNAY - house	5.7/27.0
SAUV BLANC - oyster bay	7.5/37.0
MOSCATO - brown brothers	7.5/37.0
CABERNET MERLOT - house	5.7/27.0
SHIRAZ - annie's lane	37.0