

---

## STARTERS & TO SHARE

---

### DAILY SOUP 7

chef's daily creation

### DAILY QUICHE 16

served with house mesclun greens & maple cider dressing

### GRILLED VEGETABLE FLATBREAD 15 VEG

marinated vegetables, basil pesto, goat cheese, balsamic glaze

### BAKED SWEET N' SPICY WINGS (12) 16 GF

### SPICED KETTLE CHIPS 8 VEG V

roasted pepper ketchup

### MEZE PLATTER 19 VEG

baba ghanouj, hummus, tabouli, grilled pita, warm olives, carrot & lentil salad, roasted peppers

---

## SALADS

---

### SUPERFOOD SALAD 18 VEG V GF

kale, sweet potato, avocado, lentils, toasted quinoa, roasted pumpkin seeds, beets, pomegranate, lemon thyme vinaigrette

### COBB SALAD 17 V GF

iceberg, roasted chicken breast, cherry tomato, boiled egg, crispy bacon, blue cheese, avocado, buttermilk ranch dressing

### ROASTED BEET AND WATERMELON SALAD 17 VEG GF

baby arugula, pickled red onion, candied pecans, feta cheese, balsamic glaze

### TUNA NICOISE SALAD 19 VEG GF

tuna in oil, green beans, boiled egg, kalamata olives, baby arugula, cherry tomato, yukon gold potato, caper vinaigrette

### DAILY SANDWICH

please ask your server; priced accordingly

### "CLASSIC REUBEN" 17

toasted dark rye with shaved corned beef, sauerkraut, Thousand Island dressing, Swiss cheese, kosher dill on the side

### SMOKED CHEDDAR, GOUDA & SWEET POTATO SANDWICH 16 VEG

grilled sourdough and roasted sweet potato, smoked cheddar, gouda, apple butter, wilted baby spinach

### LOBSTER CROISSANT 18

warm, buttery croissant with East Coast lobster, baby spinach

# Aura

by **CASHEW  
& CLIVE**

---

## SANDWICHES

---

served with a choice of spiced kettle chips or mesclun greens

---

INSPIRED BY FRESH, LOCAL AND SEASONAL INGREDIENTS

V     vegan  
VEG     vegetarian  
GF     gluten-free

## SWEETS

**HOUSE MADE "BISCOTTI TRIO" 7 VEG**  
with berries

**VIENNESE STRUDEL 9 VEG**  
warm apple pastry with crème anglaise and salted caramel

**WHITE CHOCOLATE PAVLOVA 9 VEG GF**  
with dark chocolate mousse and seasonal fruits

## BEVERAGES

### HOT BEVERAGE

coffee	2.75
espresso	2.75
latte	4.25
cappuccino	4.25
flat white	4.75
americano	3.25
tea	3.75
hot chocolate	3.5

### COLD BEVERAGE

eska 335ml / 750ml	3.25 / 6
canned pop	2.25
assorted juice	3
nestea	3

## WINE

### PELEE ISLAND, VQA

merlot	6oz	8.25
	9oz	11.25
	bottle	32.95

pinot grigio	6oz	8.25
	9oz	11.25
	bottle	32.95

### GROUP OF SEVEN SIGNATURE, EAST DELL McMICHAEL COLLECTION

cabernet	6oz	9.75
merlot	9oz	13.50
	bottle	34.95

pinot grigio	6oz	9.75
	9oz	13.50
	bottle	34.95

## BEER

### LOCAL CRAFT BEER

mill st. organic-light lager	bottle	8.5
mill st. tankhouse-red ale	bottle	8.5

### IMPORTED

heineken-pale lager	bottle	8.5
---------------------	--------	-----

*Aura*

CASHEW  
by & CLIVE

**Ask us about our corporate and private catering**

Aura's Executive Chef proudly designs customized seasonal menus for your events. We offer full-service catering at the McMichael Canadian Art Collection and private venues including homes and offices.



[info@cashewandclive.com](mailto:info@cashewandclive.com)  
[AuraByCashewAndClive.com](http://AuraByCashewAndClive.com)