

Victoria Burger Blog

A blog for burger lovers in Victoria, BC.

Saturday, October 11, 2008

Aura (Laurel Point Inn) — 680 Montreal Street — 250-386-8721 — www.aurarestaurant.ca

Point Burger

\$16

Lunch Only (11:30AM-2PM)



I've been craving a date with this burger for over two months. Aura first peaked my curiosity when I discovered they had brought a Food Network muckity-muck, and a bunch of his buddies from Calgary into their fold. As if news a celebrity chef was making burgers in Victoria wasn't enough, the Aura menu also revealed the kitchen was using a house made bun to house its burger. Does anyone else in Victoria use a house made bun? I fucking doubt it. So after months of daydreaming about this burger, does it live up to expectations?

Hello

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Fucking rights it does. The Point Burger makes the offering down the street at The Pacific look like a McDonald's focus group reject. The pre-formed, premium Alberta beef patty retains a surprisingly bold flavour, and is delightfully juicy as well. The texture and flavour of the mushrooms is magnificently subtle, and the house made bun is — thankfully — light (if a little too small for the patty).

The menu lists bacon as a topping, but I didn't notice it (probably because it was hiding in small chunks under the cheese). The only condiment on the burger was a house mayonnaise, which appeared to have been mixed with a smidgen of Dijon. There was just enough mayo to enhance the overall flavour of the burger, but not overpower the patty.

Despite a glut of toppings, you are never brought too far away from what is a truly wonderful patty. This is beef that tastes like beef, and its flavour is only enhanced by the patty's mayo and mushroom pals. I really wish this burger was offered on a dinner menu, because it pretty much blows away everything else in town. I still have a few lunch burgers to try (including a great sounding number at Blue Crab)

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Contributors

- Gaetano
 - dk
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but right now Aura sits at the top of the heap.

ps. As if the burger wasn't enough, this place has a fucking incredible hand dryer in the bathroom. When I stuck my hand in it I felt like Bill Paxton in Twister.

GUY ALAIMO CHIMES IN!!!



I think the last time I saw our waiter was four years ago outside 7-11, and we almost got into a drunk fight. Maybe good burgers create


friends, because we talked like I had save his family from certain death.

This is the best tasting burger I have ever ate in my life. The juices were dripping like crazy, the mayo was expertly mixed with the bacon and mushrooms; it was just fucking incredible.

This is what sixteen dollars should get you. According to places like Moxie's and Earl's, sixteen bucks gets you a dry and tasteless patty with a buttered bun. The Laurel Point Inn does it right. Every new bite was as savoury and delicious as the last: the good times never stopped rolling.


For the last month, every time I saw Donald at school he would mention the Aura burger, and how much we needed to go. I remember one week I couldn't muster up the cash to go, and it was like watching somebody find out they have cancer. Well, Donald is one for building up hype around a burger and having it come through. I think a second visit to Aura is long overdue, and it's only been four days.

VERDICT: I'm having a hard time thinking of a better burger in Victoria.

Posted by dk at 10:06 PM 

Labels: Aura, Laurel Point Inn, Point Burger, Restaurant, Review, Victoria

1 comments:

 Anonymous said...

"According to places like Moxie's and Earl's, sixteen bucks gets you a dry and tasteless patty with a buttered bun."

Have you guys even been to Earl's? The Earl's in Victoria isn't one of the chain's best examples; however, I've never had a burger anywhere that was as delicious as an Earl's burger.

June 12, 2009 1:16 PM

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