

# FOOD MENU

INSTA@UrbanAlleyBrewpub FACEBOOK facebook.com/urbanalleybrewpub

WEB www.urbanalley.com.au/our-place

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TAPAS/EXPRESS	LIGHT MEALS	MAINS	BURGERS
<b>TRIO OF DIPS</b> Chefs selections of three dips served with Turkish bread <u>v</u> <span style="float: right; color: red;">\$14</span>	<b>CHEESY BEEF NACHOS</b> served with double cheese, sour cream, avocado salsa & jalapeños <u>v</u> <u>OPTION AVAILABLE</u> <span style="float: right; color: red;">\$17</span>	<b>CHICKEN PARMA</b> Served with Napoli sauce, gypsy ham & mozzarella. Served with beer battered chips & garden salad <span style="float: right; color: red;">\$26</span>	<b>ALL BURGERS served with beer battered chips</b>
<b>LEMON PEPPER CALAMARI</b> served on rocket with pesto mayonnaise <u>GF</u> <span style="float: right; color: red;">\$12</span>	<b>CALAMARI SALAD</b> with crispy lettuce, peppers, cherry tomato, onion & pesto mayonnaise <u>GF</u> <span style="float: right; color: red;">\$18</span>	<b>CHICKEN SCHNITZEL</b> with salad, beer battered chips & your choice of mushroom, peppercorn sauce or garlic butter <span style="float: right; color: red;">\$24</span>	<b>TANDOORI CHICKEN BURGER</b> with tomato, cucumber, crispy lettuce, mint yoghurt sauce & pickles <span style="float: right; color: red;">\$22</span>
<b>VEGETARIAN SPRING ROLLS</b> served with sweet chili sauce <u>v</u> <span style="float: right; color: red;">\$12</span>	<b>ROAST PUMPKIN &amp; SPINACH SALAD</b> with silver almonds, pumpkin seeds, Danish fetta & a dash of lemon dressing <u>v</u> <span style="float: right; color: red;">\$16</span>	<b>URBAN ALLEY FISH &amp; CHIPS</b> with beer battered chips, salad, tartare sauce & lemon wedge <span style="float: right; color: red;">\$22</span>	<b>FALAFEL BURGER</b> with tomato, pickles, lettuce, yoghurt sauce, guacamole & cheese <u>v</u> <span style="float: right; color: red;">\$20</span>
<b>SWEET POTATO FRIES</b> served with side of aioli <u>v</u> <u>GF</u> <span style="float: right; color: red;">\$9</span>	<b>CAESAR SALAD</b> with bacon, parmesan, egg, crostini & anchovies <span style="float: right; color: red;">\$16</span>	<b>CRISPY SKIN SALMON FILLET</b> served on super healthy grain salad & paprika yoghurt <u>GF</u> <u>OPTION</u> <span style="float: right; color: red;">\$28</span>	<b>ANGUS BEEF BURGER</b> topped with American cheese, bacon, pickles, tomato relish, iceberg lettuce & yellow mustard <span style="float: right; color: red;">\$23</span>
<b>HOUSE MADE CHEESE AND GARLIC BREAD</b> <u>v</u> <span style="float: right; color: red;">\$8</span>	<b>OPTIONAL EXTRAS</b> add chicken <span style="color: red;">+\$4</span> add lamb <span style="color: red;">+\$6</span> add prawns <span style="color: red;">+\$7</span>	<b>BRAISED BEEF CHEEKS</b> served with creamy mash, baby carrots & house made gravy <u>GF</u> <span style="float: right; color: red;">\$32</span>	<b>PHILLY CHEESE STEAK SANGA</b> house marinated steak served with grilled capsicum, onion, rocket salad & tomato inside Turkish bread <span style="float: right; color: red;">\$22</span>
<b>URBAN ALLEY POPCORN CHICKEN</b> served with sweet chilli mayonnaise <span style="float: right; color: red;">\$12</span>	<b>PIZZAS</b>	<b>TRADITIONAL CARBONARA</b> with bacon, spring onion, garlic, cream & parmesan <span style="float: right; color: red;">\$22</span>	<b>STEAK</b>
<b>HOT BUFFALO WINGS</b> chicken wings in an American Pale Ale sauce <span style="float: right; color: red;">\$10</span>	<b>MARGHERITA</b> with Napoli sauce, mozzarella, bocconcini & basil pesto <u>v</u> <span style="float: right; color: red;">\$17</span>	<b>VEGGIE SIZZLER</b> with rice, seasonal greens, potato squeak, corn chips and mexican salsa <u>v</u> <span style="float: right; color: red;">\$28</span>	<b>ALL STEAKS served with your choice of sauce and two sides</b>
<b>BEEF SLIDERS</b> American cheese, tomato relish, lettuce & mustard <span style="float: right; color: red;">\$11</span>	<b>PEPPERONI</b> with Napoli sauce, salami, mozzarella, oregano & fresh parsley <span style="float: right; color: red;">\$18</span>	<b>CHILI GARLIC PRAWNS</b> capsicum, creamy sauce served with steamed rice or linguini pasta <span style="float: right; color: red;">\$25</span>	<b>PORTERHOUSE</b> 250 G <span style="float: right; color: red;">\$30</span>
<b>BEER BATTERED ONION RINGS</b> served with with aioli <u>v</u> <span style="float: right; color: red;">\$11</span>	<b>CAPRICCIOSA</b> with Napoli, mushroom, olives, ham & mozzarella <span style="float: right; color: red;">\$19</span>	<b>VEGGIE RISOTTO</b> with spinach, broccoli florets, cauliflower pumpkin, green beans & parmesan <u>v</u> <u>GF</u> <span style="float: right; color: red;">\$22</span>	<b>SCOTCH FILLET</b> 250 G <span style="float: right; color: red;">\$32</span>
<b>POTATO WEDGES</b> served with sour cream & sweet chili sauce <u>v</u> <span style="float: right; color: red;">\$12</span>	<b>CHICKEN</b> with mushroom, pineapple, onions, parsley, BBQ sauce & mozzarella <span style="float: right; color: red;">\$19</span>		<b>EYE FILLET</b> 250 G <span style="float: right; color: red;">\$38</span>
<b>BEER BATTERED CHIPS</b> served with aioli & tomato sauce <u>v</u> <span style="float: right; color: red;">\$10</span>	<b>MEAT LOVER</b> with Napoli sauce, mozzarella, chicken, ham, salami, mushroom & BBQ Sauce <span style="float: right; color: red;">\$22</span>		<b>SAUCE</b> classic gravy, mushroom gravy, peppercorn gravy & garlic butter
	<b>LAMB</b> with Napoli sauce, mozzarella, feta, red capsicum, spanish onion topped with mint yoghurt sauce <span style="float: right; color: red;">\$20</span>		<b>SIDES</b> beer battered chips, salad, creamy mash or seasonal greens
			<b>DESSERT</b>
			<b>TRADITIONAL AFFOGATO</b> vanilla ice cream topped with a shot of hot espresso coffee and biscotti <span style="float: right; color: red;">\$8</span>
			<b>PEANUT BUTTER PARFAIT</b> with rice bubble crackers, salted caramel & fairy floss <u>GF</u> <span style="float: right; color: red;">\$12</span>
			<b>CHOCOLATE MOUSSE</b> topped with whipped cream, raspberry coulis & seasonal fruit <span style="float: right; color: red;">\$10</span>
			<b>HOUSE MADE HONEY DOUGHNUTS</b> served with crushed pistachios <span style="float: right; color: red;">\$10</span>

# DRINKS MENU

URBAN ALLEY BREWERY  
MELBOURNE MADE — LOCALLY OWNED

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pay at the bar

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ON THE OTHER SIDE →



URBAN BEER RANGE		POT	PINT	ALLEY BEER SERIES		POT	PINT	WHITE WINE		GLASS	BOTTLE
<b>URBAN ALE</b> Crisp Clean Ale, 4.5%		\$6	\$11	<b>IPA NO. 4</b> Slightly bitter linger, Delicate Sweetness, 6.1%		\$7.5	\$14	<b>821 SOUTH</b> Sauvignon Blanc, NZ	\$9	\$43	
Our Urban Ale is brewed with a combination of American and Australian hops and we dry hop with a classic European variety that adds dimension to its signature flavour. Vienna Malt brings honey and graham cracker notes while Australian wheat provides a more relaxed mouthfeel. We ferment it colder than a typical ale, with classic American-style ale yeast resulting in a crisp, clean finish.				We've captured summer in a glass with tropical fruit aromas like apricot, honeydew, mango, and papaya. You'll also notice hints of biscuit, marshmallow, and toffee. The sweetness of this IPA lingers with moderate bitterness. Mouthfeel is medium bodied with mild carbonation.				<b>ROTHBURY ESTATE</b> Sem Sauv Blanc, SA	\$8	\$36	
<b>URBAN LAGER</b> Classic Munich Helles, 4.7%		\$6	\$11	<b>SUMMER KIWI SOUR</b> Sweet, Sour, Light Bodied, 3.5%		\$7.5	\$14	<b>ARE YOU GAME</b> Pinot Grigio, VIC	\$10	\$50	
With nothing to hide behind, this classic lager is brewed with one malt and one hop. Clean, malty, and slightly bitter, with a touch of German hops to provide a subtle, slightly spicy and floral aroma and flavour that plays a background role to the German-style Pilsner malt. A truly refreshing, everyday drink, originating in Munich in 1894.				Like claiming Russell Crowe as our own we have used fresh green and gold kiwi fruit to create a kettle sour using classic noble hops and German ale yeast. Notes of kiwi, pear and subtle hop aromas deliver a sweet and sour light bodied summer sensation. Here's to claiming the great things from across the dutch!				<b>TRUVEE</b> Pinot Gris, VIC	\$10	\$50	
<b>URBAN DARK</b> English Brown Ale, 5.4%		\$7	\$13	<b>TROPICAL PALE ALE</b> Gently Sweet, Slightly Effervescent, Mildly Bitter, 4.7%		\$7.5	\$14	<b>LEO BURNING</b> Riesling, SA	\$12	\$52	
A showcase of English ingredients, this warming ale highlights the caramel, toffee and chocolate notes inherent in dark British specialty malts. A few handfuls of Willamette and East Kent Golding hops provide just enough floral and herbal hop aroma and bitterness to support the malt flavours. Smooth and creamy in the finish, this beer will keep you coming back for more.				It's our sessionable summer seasonal – sure to give the drinker a satisfied smile on a warmer day! Mouthfeel is medium bodied with medium carbonation. Some amazing tropical fruit aromas like papaya, guava, passionfruit and lychee. You'll also notice hints of chamomile with the presence of sweet malts. Mouthfeel is medium bodied with medium carbonation.				<b>ROTHBURY ESTATE</b> Chardonnay, SA	\$8	\$36	
<b>URBAN APA</b> American Pale Ale, 5.5%		\$7	\$13	<b>POLISH SAMURAI</b> Light, Smoky, Sessionable, 3%		\$6.5	\$12	<b>FARM TO TABLE</b> Chardonnay, VIC	\$11	\$50	
Our brewer's take on this popular style, this beer includes a mash-up of fruity American hops paired with a classic English ale yeast that finishes clean but still brings out just enough of the hop aroma and flavour. Moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine, supported well by a strong backbone of delicious New Zealand malts. Pale, balanced and refreshing.				A revival of the historic classic style, Piwo Grodziskie. It might be low in alcohol but not in character. Blending oak smoked wheat malt and Manuka smoked barley malt. The unlikely pairing of German and Japanese hops provides floral and herbal notes with a touch of fresh lemon zest and a crisp refreshing finish.				<b>BURNS &amp; FULLER</b> Chardonnay SA	\$9	\$43	
<b>GUEST BEERS</b>		POT	PINT	<b>BOTTLED CIDER</b>		BOTTLE		<b>RED WINE</b>			
<b>4 PINES KOLSCH</b> 4.7%		\$7.5	\$14	<b>REKORDELIG STRAWBERRY &amp; LIME</b>		\$10		<b>ST HUBERTS</b> Pinot Noir, VIC	\$12	\$60	
<b>PIRATE LIFE IPA</b> 6.4%		\$7.5	\$14	<b>REKORDELIG PASSION FRUIT</b>		\$10		<b>LITTLE GIANT</b> Grenache, SA	\$12	\$60	
<b>PRESSMAN'S APPLE CIDER</b> 4.5%		\$6.5	\$12	<b>REKORDELIG MANGO &amp; RASPBERRY</b>		\$10		<b>DOWN THE LANE</b> Shiraz Tempranillo, SA	\$8.5	\$38	
<b>BROOKVALE GINGER BEER</b> 4%		\$7.5	\$14	<b>THE HILLS CLOUDY APPLE</b>		\$9.5		<b>WOODS CRAMPTON "WHITE LABEL"</b> Shiraz, SA	\$11.5	\$55	
				<b>THE HILLS PEAR</b>		\$9.5		<b>PEPPERJACK</b> Shiraz, SA	\$14	\$63	
								<b>ROTHBURY ESTATE</b> Cabernet Merlot, VIC	\$8	\$36	
								<b>BEVERFORD</b> Cabernet Sauvignon, VIC	\$9	\$40	
								<b>ROSE</b>			
								<b>UPSIDE DOWN</b> Rose, SA	\$9	\$40	
								<b>CHANDON BRUT</b> Rose, SA	\$14	\$60	
								<b>SPARKLING WINES</b>			
								<b>DE BORTOLI</b> Prosecco, VIC	\$11	\$50	
								<b>ROTHBURY ESTATE</b> Sparkling, SA	\$8	\$36	
								<b>CHANDON NV Brut</b> , VIC	\$14	\$60	
								<b>SWEET WINES</b>			
								<b>BEVERFORD</b> Moscato, VIC	\$9	\$40	
								<b>PENFOLDS GRANDFATHER</b> Port, SA	\$15		

QUICK GUIDE	CLARITY	MOUTHFEEL	MALT	BITTERNESS	AROMA
URBAN ALE	Clear	Light-bodied	■■■■■	■■■■■	■■■■■■■■■
URBAN LAGER	Bright	Medium-bodied	■■■■■■■	■■■■■	■■■■■■■
URBAN DARK	Clear	Medium-bodied	■■■■■■■■■	■■■■■	■■■■■■■■■
URBAN APA	Mild Haze	Medium-bodied	■■■■■■■	■■■■■■■	■■■■■■■■■
IPA NO. 4	Medium Haze	Medium-bodied	■■■■■■■	■■■■■■■	■■■■■■■■■
SUMMER KIWI SOUR	Hazy	Effervescent	■■■	■■■	■■■■■■■■■
TROPICAL PALE ALE	Hazy	Full-Bodied	■■■■■■■	■■■■■■■	■■■■■■■■■
POLISH SAMURAI	Mild Haze	Light-bodied	■■■	■■■■■	■■■■■■■

## TASTING FLIGHT

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