

FOOD MENU

INSTA@UrbanAlleyBrewpub FACEBOOK facebook.com/urbanalleybrewpub

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

Please order and pay at the bar

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

DRINKS MENU

URBAN ALLEY BREWERY
MELBOURNE MADE — LOCALLY OWNED

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URBAN BEER RANGE		POT	PINT	ALLEY BEER SERIES		POT	PINT	WHITE WINE		GLASS	BOTTLE
URBAN ALE	Crisp Clean Ale, 4.5%	\$6	\$11	IPA NO. 4	Slightly bitter linger, Delicate Sweetness, 6.1%	\$7.5	\$14	821 SOUTH	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.				ROTHBURY ESTATE	Sem Sauv Blanc, SA	\$8	\$36
URBAN LAGER	Classic Munich Helles, 4.7%	\$6	\$11	POLISH SAMURAI	Light, Smoky, Sessionable, 3%	\$6.5	\$12	ARE YOU GAME	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.				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.				TRUVEE	Pinot Gris, VIC	\$10	\$50
URBAN DARK	English Brown Ale, 5.4%	\$7	\$13	SUNROOM SAISON	Rustic, Spicy, Dry, 6%	\$7.0	\$13	LEO BURNING	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.				This rustic traditional beer has been given a modern touch using French Saison yeast giving bursts of strawberry and a hint of white pepper. Pale orange in colour yet highly aromatic with citrus notes and the added oats give a soft mouth feel yet dry finish. Like sinking into grandpas comfy chair, gazing at the hanging fern thriving on the warm air of the old sun room, this beer mixes tradition with now.				ROTHBURY ESTATE	Chardonnay, SA	\$8	\$36
URBAN APA	American Pale Ale, 5.5%	\$7	\$13	RUBY RRIPA	Red, Dry, IPA, 6.3%	\$7.5	\$14	FARM TO TABLE	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.				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.				BURNS & FULLER	Chardonnay SA	\$9	\$43
GUEST BEERS		POT	PINT	BOTTLED CIDER		BOTTLE		RED WINE			
4 PINES KOLSCH	4.7%	\$7.5	\$14	REKORDELIG STRAWBERRY & LIME		\$10		ST HUBERTS	Pinot Noir, VIC	\$12	\$60
PIRATE LIFE IPA	6.4%	\$7.5	\$14	REKORDELIG PASSION FRUIT		\$10		LITTLE GIANT	Grenache, SA	\$12	\$60
PRESSMAN'S APPLE CIDER	4.5%	\$6.5	\$12	REKORDELIG MANGO & RASPBERRY		\$10		DOWN THE LANE	Shiraz Tempranillo, SA	\$8.5	\$38
BROOKVALE GINGER BEER	4%	\$7.5	\$14	THE HILLS CLOUDY APPLE		\$9.5		WOODS CRAMPTON "WHITE LABEL"	Shiraz, SA	\$11.5	\$55
				THE HILLS PEAR		\$9.5		PEPPERJACK	Shiraz, SA	\$14	\$63
								ROTHBURY ESTATE	Cabernet Merlot, VIC	\$8	\$36
								BEVERFORD	Cabernet Sauvignon, VIC	\$9	\$40
								ROSE			
								UPSIDE DOWN	Rose, SA	\$9	\$40
								CHANDON BRUT	Rose, SA	\$14	\$60
								SPARKLING WINES			
								DIVICI	Prosecco, Italy	\$11	\$50
								ROTHBURY ESTATE	Sparkling, SA	\$8	\$36
								CHANDON NV	Brut, VIC	\$14	\$60
								SWEET WINES			
								BEVERFORD	Moscato, VIC	\$9	\$40
								PENFOLDS GRANDFATHER	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	■■■■■■■■	■■■■■■■■	■■■■■■■■■
POLISH SAMURAI	Mild Haze	Light-Bodied	■■■	■■■■	■■■■■
SUNROOM SAISON	Medium Haze	Dry	■■■■■■	■■■■■■	■■■■■■■■■
RUBY RRIPA	Medium Haze	Medium-Bodied	■■■■■■■	■■■■■■■	■■■■■■■■■

TASTING FLIGHT

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- URBAN APA **\$25**
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