

FOOD MENU

URBAN ALLEY BREWERY
MELBOURNE MADE - LOCALLY OWNED
@ f urbanalleybrewpub

PLEASE ORDER AND
PAY AT THE BAR

You will find drinks located
ON THE OTHER SIDE →

TAPAS / EXPRESS

MAC AND CHEESE CROQUETTES served with spicy sauce <u>v</u>	\$12
CHEESE N GARLIC BREAD served on rocket bed <u>v</u>	\$8
GRILLED BEEF SLIDERS American cheese, special sauce & lettuce	\$12
BEER BATTERED CHIPS served with aioli & ketchup <u>v</u>	\$10
SWEET POTATO FRIES served with aioli & ketchup <u>v</u> <u>GF</u>	\$12
UA SIGNATURE HOT WINGS chicken wings in American Pale Ale hot sauce	\$10
PINK SALT & BLACK PEPPER SQUID served with lime aioli <u>GF</u>	\$12
SOUP OF THE DAY served with toasted bread <u>v</u>	\$12
CHEESY BEEF NACHOS grass fed beef mince, mixed cheese, bean salsa, sour cream, avocado salsa & Jalapenos <u>v</u> <u>OPTION AVAILABLE</u>	\$17
HOUSE DIPS BOARD Three dips served with Turkish bread	\$14

SALADS

CAESAR SALAD cos lettuce, crispy bacon, grated parmesan, garlic crostini, Caesar dressing & egg	\$16
OPTIONAL EXTRAS add chicken \$4 add lamb \$6 add prawns \$8	
CALAMARI SALAD with crispy lettuce, peppers, roma tomato, onion, lime aioli and lemon dressing <u>GF</u>	\$19

PIZZAS

MARGHERITA with san marzano sauce, mix cheese, bocconcini, fresh basil <u>v</u>	\$18
PEPPERONI with san marzano sauce, mix cheese, sliced salami, oregano	\$18
CAPRICCIOSA with san marzano sauce, mix cheese, Virginian ham, button mushrooms, olives, artichokes	\$19
HAWAIIAN with san marzano sauce, mix cheese, Virginian ham, pineapple	\$18
SUPREMO with san marzano sauce, mix cheese, spiced chicken, Virginian ham, sliced salami, mushrooms topped with BBQ sauce	\$22
MOROCCAN LAMB with san marzano sauce, mix cheese, fetta cheese, Moroccan slow cooked lamb shoulder, sliced capsicum, red onion topped with rocket salad, garlic sauce	\$22
CHICKEN with mix cheese, roasted garlic, spinach, spiced chicken, red onion topped with chili flakes	\$19
OPTIONAL EXTRAS add buffalo mozzarella	+\$5

BURGERS

ALL BURGERS served with beer battered chips	
URBAN FRIED CHICKEN BURGER house spiced marinated fried chicken, sriracha mayo, lettuce, tomato, onion & American cheese	\$24
KORN BURGER corn patty, rocket, roasted capsicum, avocado salsa, spicy mayo & American cheese <u>v</u>	\$22
CHARGRILLED BEEF BURGER 180gm angus beef patty, grilled bacon, lettuce, tomato, pickles, American cheese, special sauce	\$24
PHILLY CHEESE STEAK SUB house marinated steak, chargrilled capsicum, onion, rocket salad topped with American cheese	\$24

MAINS

CHICKEN PARMA san marzano sauce, leg ham and mixed cheese served with beer battered chips & house salad	\$27
CHICKEN SCHNITZEL served with beer battered chips, house salad and your choice of garlic butter, mushroom sauce, peeper sauce or red wine gravy	\$25
URBAN ALLEY FISH AND CHIPS Urban Lager battered barramundi served with side of house salad, beer battered chips, lemon wedge & tartare sauce	\$22
SIGNATURE LAMB SHANK 24 hour slow cooked lamb shank served with sweet potato mash & roasted vegetables	\$32
PAN SEARED SALMON FILLET served with confit tomato, sweet potato crisp & mash <u>GF</u>	\$28
VEGAN ROASTED VEGETABLE LASAGNA house made vegan lasagna topped with rocket salad & olive oil <u>VEGAN</u> <u>GF</u>	\$24

PASTA

ALL PASTAS served with spaghetti	
BOLOGNESE grass fed beef mince, fresh herbs & grana padano cheese	\$22
CHICKEN ALFREDO s Spiced chicken, mushroom, garlic, bacon, creamy sauce, fresh herbs topped with grana padano cheese	\$24
CHILI GARLIC PRAWNS prawn cutlet, garlic, chili, red capsicum, creamy sauce, grana padano cheese topped with lemon wedge & fresh herbs	\$26
GLUTEN FREE PENNE AVAILABLE	\$2

STEAKS

ALL STEAKS served with your choice of sauce and two sides	
PORTERHOUSE 250 gram	\$32
SCOTCH FILLET 250 gram	\$34
CHOICE OF ONE SAUCE red wine gravy, mushroom gravy, pepper sauce, garlic butter	
CHOICE OF TWO SIDES beer battered chips, roasted vegetables, house salad, sweet potato mash	
GRASS FED RIB EYE 300 gram aged beef, butter roasted vegetables, paprika potato, whole mushrooms & diane sauce	\$40

SIDES

ROASTED VEGETABLES <u>v</u>	\$7
BOWL OF SWEET POTATO MASH <u>v</u>	\$7
GARDEN SALAD <u>v</u>	\$6
COLESLAW SALAD	\$6

DESSERTS

STICKY DATE PUDDING served with butter scotch caramel, vanilla bean ice cream & fresh strawberries	\$12
NEW YORK CHEESE CAKE berry coulis, fresh strawberry & whipped cream	\$12
CHOCOLATE TORTE hot fudge sauce, orange segment, hazelnut crumble & vanilla ice cream <u>GF</u>	\$13



DRINKS MENU

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URBAN BEER RANGE

URBAN ALE Crisp Clean Ale 4.5% **POT \$6 PINT \$11**

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.

URBAN LAGER Classic Munich Helles 4.7% **\$6 \$11**

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.

URBAN DARK English Brown Ale 5.4% **\$7 \$13**

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.

URBAN APA American Pale Ale 5.5% **\$7 \$13**

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.

ALLEY BEER SERIES

DISTRICT IPA NO. 4 Slightly Bitter Linger, Delicate Sweetness 6.1% **POT \$7.5 PINT \$14**

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.

POLISH SAMURAI Light, Smokey, Sessionable 3.0% **\$6.5 \$12**

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.

SUNROOM SAISON Rustic, Spicy, Dry 6.0% **\$7 \$13**

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.

RUBY RRIPA Red, Rye, IPA 6.3% **\$7.5 \$14**

This stunning ruby red liquid, with slight aromas of caramel and coffee will take your breath away. Let the balancing mix of toast and bread malt flavours work in harmony with the bold bitterness coming from the impressive line-up of hop varieties. A strong finish of pine, stone fruit and blackcurrant sweetness and a hint of spice from the malted rye.

GUEST BEERS

4 PINES KOLSCH 4.7% **POT \$7.5 BOTTLE \$14**
PIRATE LIFE IPA 6.4% **\$7.5 \$14**
PRESSMAN'S APPLE CIDER 4.5% **\$6.5 \$12**
BROOKVALE GINGER BEER 4.0% **\$7.5 \$14**

BOTTLED CIDER

REKORDELIG STRAWBERRY AND LIME **\$10**
REKORDELIG PASSION FRUIT **\$10**
REKORDELIG MANGO AND RASPBERRY **\$10**
THE HILLS CLOUDY APPLE **\$9.5**
THE HILLS PEAR **\$9.5**

WHITE WINES

821 SOUTH Sauvignon Blanc, NZ **GLASS \$9 BOTTLE \$43**
ROTHBURY ESTATE Sem Sauv Blanc, SA **\$8 \$36**
ARE YOU GAME Pinot Grigio, VIC **\$10 \$50**
TRUVEE Pinot Gris, VIC **\$10 \$50**
LEO BURNING Riesling, SA **\$12 \$52**
ROTHBURY ESTATE Chardonnay, SA **\$8 \$36**
BURNS AND FULLER Chardonnay SA **\$9 \$43**

RED WINES

ST HUBERTS Pinot Noir, VIC **GLASS \$12 BOTTLE \$60**
LITTLE GIANT Grenache, SA **\$12 \$60**
DOWN THE LANE Shiraz Tempranillo, SA **\$9 \$42**
WOODS CRAMPTON 'WHITE LABEL' Shiraz, SA **\$11.5 \$55**
PEPPERJACK Shiraz, SA **\$14 \$63**
ROTHBURY ESTATE Cabernet Merlot, VIC **\$8 \$36**
BEVERFORD Cabernet Sauvignon, VIC **\$9 \$42**

ROSE

UPSIDE DOWN Rose, SA **GLASS \$9 BOTTLE \$40**
CHANDON BRUT Rose, SA **\$14 \$60**

SPARKLING WINES

DIVICI Prosecco, Italy **GLASS \$11 BOTTLE \$50**
ROTHBURY ESTATE Sparkling, SA **\$8 \$36**
CHANDON NV Brut, VIC **\$14 \$60**

SWEET WINES

BEVERFORD Moscato, VIC **GLASS \$9 BOTTLE \$42**
PENFOLDS GRANDFATHER Port, SA **\$15**

TASTING FLIGHT

NOT SURE WHAT TO CHOOSE

Get any five beers to sample (200 ml each)

\$25



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	■■■■■	■■■■■	■■■■■

TAKEAWAY BEER

TAKEAWAY 6 PACK
To be consumed off premises only

Available in
URBAN ALE \$20
URBAN LAGER \$20
URBAN APA \$25
URBAN DARK \$25



ENJOY THEM EVEN MORE KNOWING
WE USE AUSTRALIA'S FIRST
BIODEGRADABLE 6 PACK HOLDERS

