

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
LEMON PEPPER CALAMARI 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
FUNGI with 3cheese base topped with button mushrooms, oregano, fresh herb drizzled with virgin olive oil <u>v</u>	\$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, American slaw and 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, pepper 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 warm nicose salad & champagne sauce <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 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
GRASS FED RIB EYE 300 gram	\$40

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

SIDES

ROASTED VEGETABLES <u>v</u>	\$7
BOWL OF SWEET POTATO MASH <u>v</u>	\$7
GARDEN SALAD <u>v</u>	\$6
COLESLAW SALAD <u>v</u>	\$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
TRADITIONAL AFFOGATO vanilla ice cream topped with a shot of hot espresso coffee and biscotti	\$10



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 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.

ENIGMA BLACK ALE Hoppy, Fruity, Intriguing 5.1% **\$7.5 \$14**

Like a chameleon this fruity, hop forward ale has changed its colour to black for those wintry sessions where you need a little more warmth. A nose of vanilla, tangerine and forest berries transforms in your mouth to a hoppy, medium bodied mouthfeel, with balanced bitterness. Heavily dry hopped using Enigma and Sabro. A winter beer giving you summer vibes.

GERTRUDE ST ALE Cream Ale 4.3% **\$6.5 \$12**

To celebrate one of Melbourne's finest bars, Urban Alley collaborated with The Everleigh to produce this smooth and creamy beer. Don't be fooled by the name... a Cream Ale is a lager that has fermented at ale-like temperatures, developing a sweeter finish than a typical lager.

BLUSH Raspberry Wheat Ale 5.3% **\$7.5 \$14**

To celebrate the first anniversary of our brewery opening we're rereleasing this crowd favourite. We have used a whole lot of raspberries presenting a hazy pink hue and an experimental hop (10416) producing complimentary sweet berry aromas. An all New Zealand malt line up of equal parts barley and wheat with a touch of rye gives a soft mouthfeel with a hint of spice and a fluffy finish due to the smooth carbonation. Blush is back baby!

GUEST BEERS

4 PINES KOLSCH 4.7% **\$7.5 \$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 **BOTTLE \$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**
NINE MUSES Shiraz, VIC **\$11.5 \$55**

ROSE

UPSIDE DOWN Rose, SA **GLASS \$9 BOTTLE \$40**
CHANDON BRUT Rose, SA **\$14 \$60**
NINE MUSES Rose, VIC **\$11.5 \$55**

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	■■■■■	■■■■■	■■■■■
ENIGMA BLACK ALE	mild haze	medium bodied	■■■■■	■■■■■	■■■■■
GERTRUDE CREAM ALE	clear	medium	■■■■■	■■■■■	■■■■■
BLUSH	hazy	soft	■■■■■	■■■■■	■■■■■

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

