

SHARED

Pita bread, hummus & dukkah v	15.9
Arancini, pea, mint, mozzarella, sriracha mayo (4) v	16.9
Buffalo Wings, UA Buffalo sauce, ranch & sesame (8) gf	18.9
Cheesy Garlic Pizza, mozzarella, garlic, oregano v, gfo, vgo	16.9
Lemon Pepper Calamari, aioli & lemon gf	16.9 / 24.9
Lamb Skewers, Moroccan seasoning, tzatziki, lemon (3) gf	22.9
Potato Cakes (3), bacon jam, sour cream vo	14.9
Sharing Board, arancini, lemon pepper calamari, homemade dip, pita, slaw & chips vo	48.9

SALADS

Caesar Salad, bacon, egg, lettuce, croutons, parmesan & Caesar dressing gfo	22.9
Wombok Salad, salted peanuts, mint, coriander, crispy noodles, sesame dressing vg, gfo	19.9
Superfood Salad, kale, currants, quinoa, sunflower seeds, almonds, edamame, olive oil, feta vgo, gf	24.9

Add chicken \$6, calamari \$6, vegan pattie \$8, prawns \$10, lamb skewers \$12

BURGERS

Urban Alley Burger – House made beef patty, secret sauce, bacon, lettuce, onion ring, pickles, cheese, chips	28.9
Chicken Burger, grilled chicken, lettuce, sriracha mayo, cheese, pineapple, chips - Add bacon \$2	26.9
Vegan Burger, V2 vegan patty, relish, lettuce, jalapeno, pineapple, vegan cheese, chips vg	27.9



MAINS

Chicken Schnitzel, chips, slaw & lemon (add gravy)	27.9
Chicken Parma, napoli, ham, mozzarella, chips & slaw	29.9
Vegan Schnitzel/Parma, V2 schnitzel, chips, mixed leaf & shallots v, vg	27.9 / 29.9
Fish & Chips, Urban Alley beer batter, rockling, chips, slaw, tartare & lemon	28.9
Prawn Spaghetti, prawns, onion, garlic, spinach, chilli, napoli sauce	32.9
Salmon, roast potato, asparagus, capers, cream, lemon gf	38.9
Mediterranean Lamb Shank, roast potato, asparagus gf	33.9
Porterhouse Steak 250g, chips, mixed leaf, shallots & gravy gf	44.9

SIDES

Chips, aioli & ketchup gf, v, vgo	12.9
UA Coleslaw w. fried shallots & mustard dressing vg, gf	9.9
Asparagus, lemon, parmesan vgo	12.9

PIZZA

Margherita, napoli, mozzarella & basil v, vgo	22.9
Tropical, napoli, mozzarella, ham & pineapple	24.9
Pepperoni, napoli, mozzarella, hot salami & chilli flakes	25.9
Vegetarian, napoli, mozzarella, red capsicum, mushroom, pineapple, red onion & spinach v, vgo	25.9
Prawn, napoli, cherry tomato, mozzarella, rocket gfo	28.9
Tandoori Chicken, napoli, red onion, mozzarella, cumin, yoghurt, coriander	26.9
Lamb, napoli, mozzarella, slow cooked lamb, spinach, red onion & olives	28.9
Prosciutto, napoli, mozzarella, tomato, rocket & parmesan	29.9

Add gluten free base 5 / add vegan cheese 5
All our pizzas are gfo - ask us for a gluten free base

KIDS MENU

Chicken Nuggets, chips, tomato sauce	13
Fish Bites, chips, tomato sauce	13
Calamari, chips, tomato sauce gf	13
Spaghetti, napoli v	13

DESSERT

Kids Ice Cream, chocolate sauce gf	6.9
Apple & Macadamia Crumble, salted caramel ice cream v	14.9
Sticky Date Pudding, butterscotch sauce, vanilla ice cream & honeycomb v	14.9

MONDAY

\$15 PIZZA
ALL DAY

*Prosciutto and Lamb - additional \$3
*Excludes Public & School Holidays

TUESDAY

\$20 PARMA
ALL DAY

WEDNESDAY

\$20 BURGERS
ALL DAY

*Excludes Public & School Holidays

THURSDAY

\$25 STEAK
PORTERHOUSE | ALL DAY
\$10 COCKTAIL
OF THE DAY

*Excludes Public & School Holidays

FRIDAY

\$1 WINGS | 3 - 6PM

\$5 FIREBALL SHOT

*All day or whilst stock lasts

\$20 LUNCH*

MON-FRI | 12 TO 12:30PM

Check the special menu

ADD A DRINK FOR:

\$5 POT | \$10 PINT selected Beers
\$5 House Wines / Sparkling

HAPPY HOUR*

MON-FRI | 4 TO 6PM

Pots on selected Beers	5
Pints on selected Beers	10
House wine/ Sparkling	6
House spirits	7

Happy Hour Beers (Core Range & Others)

*Promo not applicable on School & Public Holidays

*Promo not applicable on Public Holidays

Although all care is taken in our kitchen, we are unable to guarantee that dishes are completely free of residual nuts, nut oils, fish or gluten.

DIETARY - gf gluten free / gfo gluten free option
v vegetarian / vo vegetarian option
vg vegan / vgo vegan option

ORDER YOUR FOOD & DRINKS VIA THE QR CODE
ON YOUR TABLE OR AT THE BAR

Please Note 1.5% surcharge on debit cards & credit cards,
10% on Saturday and Sunday, 18% on Public Holidays



BECOME A MEMBER
& START EARNING

URBAN ALLEY

Urban Alley Brewery was created on the doorstep of Melbourne's CBD, District Docklands, in 2018. Urban Ale, our first beer, was made to be a gateway from mainstream to craft beer. Combining traditional recipes with new flavours and twists, Urban Alley received over 20 awards since 2019. With our Slapshot receiving 3rd best Pale Ale in the world at World Beer Cup. Every drop of our beer comes from right here. Our on-site breweries mean the beer you drink couldn't be fresher, or more local.

BEER

	ABV%	POT	PINT
Urban Draught - Ultra Low Gluten A special release Ale that combines a select choice of barley & wheat malts creates a fullstrength beer with a crisp slightly bitter finish.	4.5%	7	13
Urban Lager Premium Pale Lager - Ultra Low Gluten GOLD MEDAL in the World Beer Award. A German-style lager. Clean, malty, and slightly bitter with a spicy and floral aroma.	4.5%	7.5	14
Slapshot Aussie Pale Ale - Ultra Low Gluten - Voted 3rd best in the world Moderately bitter, with an inviting aroma of citrus, mango, passionfruit & pine.	4.5%	7.5	14
Urban Myth No Alc Pale Ale - Ultra Low Gluten A beer made to be drunk, so you don't have to be.	< 0.5%	5.5	10
The Quarter Hazy Pale Ale This juicy pale is packed with Sabro, Motueka and Mosaic hops for a very lush time.	5.0%	8	15
Ozone Pacific Ale - Ultra Low Gluten This limited edition Pacific Ale is smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	8	15
Bier Ampere American Pale Ale A special collaboration with our mates at Bar Ampere, this American Style Pale Ale has a subtle sweetness to compliment the massive hit of bitter orange.	5.0%	8	15
Man-goes Nowhere Fruited Sour Ale A fresh & sour hit of Mango & Passionfruit, perfectly balanced as all things should be.	5.0%	7.5	14.5
Strawberry Kisses Pastry Stout - Ultra Low Gluten This luscious English style stout is conditioned on native strawberry gum leaf & organic cacao nibs to bring you a refined dessert style beer.	5.7%	8	15
Inconceivable NEIPA We clobbered this Hazy IPA with Mosaic Incognito, Mosaic Cryo, Galaxy and El Dorado. They bring notes of peach rings, resin and passionfruit.	6.0%	8.5	16
Banana Boat - Hefeweizen Notes of pancakes, clove, and banana, punched by an aroma that whisks you away to a sun-soaked paradise.	4.8%	8	15
Riwaka Pilsner Hopped exclusively with New Zealand Riwaka, this clean Pilsner has notes of tropically fuelled fruit with a crackery malt base.	5.2%	8	15
Aurora - Peach Sour Ale This Peach kettle sour hopped with New Zealand Wai-iti hops, and infused with Chamomile and Lemon Verbena, is perfect for an unforgettable luncheon.	4.0%	8	15
Cousin Dale's Famous Sour Ale - Fruited Sour Ale A refreshing and powerful sour ale featuring peach and watermelon all thanks to Cousin Dale's famous recipe.	5.0%	8	15
Urban Kolsch A cold and crispy Kolsch that lets the malt shine through. The subtle spice of Saaz hops balances the beer beautifully.	4.5%	8	15
Sagrada Tequila Beer - Ultra Low Gluten A Tequila Beer that combines the rich, authentic flavors of tequila with the crisp and refreshing characteristics of beer.	6.0%	8	15
Tidal Wave Cashmere IPA - Ultra Low Gluten For this latest IPA, we've taken an underrated hop, and given it a spotlight and a chance to shine. Hopped only with Cashmere, bringing aromas of pear and citrus, and flavours of apricot and pine, you'll be swept away with the taste of summer!	5.7%	8.5	16
BREWERS CHOICE			
All Nighter Mid Strength Session Ale - Ultra Low Gluten A mashup of barley, wheat & oat malts provides a soft and full flavour balanced by a touch of bitterness in the finish. An all day, all night beer.	3.5%	5	10

TASTING FLIGHT \$28

Pick five of any Urban Alley tap beers & customise your own paddle. (5 x sample size 200 ml each)

*non applicable for beer with ABV over 7.2%

GIN PADDLE \$28

Pick 4 of any DASHER + FISHER gin & customise your own paddle. (4 x sample size 15ml each)

*comes with garnish and tonic/ soda water

GUEST OF THE BREWPUB

	POT	PINT
Mountain Goat	8.5	16
Hazy Apple Cider ABV 5.0 %		

BOTTLES ONLY

Urban Lager Bottle	4.5%	5
Glimmer - Barrel aged sour ale	5.0%	22
Glitter - Barrel aged sour ale	4.8%	22
American Barleywine 2020	10.1%	25
Ellipsis - Tart Saison with Eclipse Spectrum	5.2%	22

READY TO DRINK

	CAN	BOT
Ocean Gin & Tonic - 250 ml ABV 5.0 %		10
Raspberry Gin & Soda - 250 ml ABV 5.0 %		10
Delvi Wild Berry ABV 4.2 %		9
Delvi Grapefruit Tequila Paloma ABV 4.2 %		9

CIDER

	CAN	BOT
Rekorderlig Wild Berries ABV 4.0 %		10
Rekorderlig Strawberry & Lime ABV 4.0 %		10
Tin Shed Premium Apple Cider ABV 5.0 %	10	

SPARKLING

	GL	BOT
Dogarina Prosecco, Italy	13	60
Rothbury Estate Sparkling, VIC	12	50
Chandon NV Brut, VIC	14	70
Chandon Brut Rose, SA	14	70

WHITE & ROSE

	GL	BOT
821 South Sauvignon Blanc, NZ	12	55
Alexander Hill Sauvignon Blanc, VIC	12	50
Are You Game Pinot Grigio, VIC	13	60
Alexander Hill Chardonnay, NSW	12	50
RLB Moscato, VIC	12	50
The Hidden Sea Rose, SA	13	60

RED

	GL	BOT
Farm to Table Pinot Noir, VIC	12	55
Alexander Hill Merlot, NSW	12	50
The Hidden Sea GSM, SA	13	55
The Hidden Sea Shiraz, SA	13	55
Taylor Ferguson Reserve Cab Sav, SA	14	65
Sevenhill Inigo Shiraz, Clare Valley, SA	15	70

DASHER+FISHER GIN

Ocean - Wakame Seaweed harvested off the coast.	12
Meadow - Citrus, local lavender and herbs.	12
Mountain - Native pepperberry.	12
Saffron - Locally grown aromatic saffron.	12
Sloe - Wild local sloe berries hand-picked in late summer.	12
Cherry - Luscious hand-picked rich cherries.	12
Strawberry - Sun-ripened local strawberries.	12
Raspberry - Hand-picked luscious, rich raspberries.	12

COCKTAIL CARAFES - 1L

Aperol Spritz	46
Long Island Iced Tea	50
Giant G&T - Any D+F Gin, Tonic & Lime	50
Pimms Lemonade - w. Orange & Lime	50
Cherry Cola - D+F Cherry Gin, Vodka, Coke & Lime	50
Moscow Mule - Vodka, Ginger Ale & Lime	50
Elderflower Collins - D+F Mountain Gin,	50
Elderflower Monin & Tonic	
Raspberry Smash - D+F Raspberry Gin, Vodka,	50
Raspberry Monin, Tonic & Lime	
Rum Punch - Stolen Gold Rum, Bitters, Lemonade,	50
Pineapple & Lime Juice	

DID YOU LIKE OUR BEER? TAKE SOME HOME!

	4 PK	6 PK	CASE
Urban Ale 4.5 %		20	80
Urban Lager 4.5 %	16	20	80
All Nighter 3.5 %	16		80
Slapshot 4.5 %	16		80
Urban Lager Bottle 4.5 %		20	80
Urban Myth NO ALC	13		65
Low Carb Lager 4.0%			
	10		60
Whirlwind West Coast IPA 7.0%			
	26		130
Strawberry Kisses Pastry Stout 5.7%			
	20		100
Entangled Hazy IPA 6.3%			
	26		130
Melbourne ICE Slapshot 4.5%			
	19		95
Alley Dangler Smoked Amber Lager 5.4%			
	20		100
Urban Dark English Brown Ale 5.4%			
	18		90
Man-goes Nowhere Sour Ale 5.0%			
	20		110
Mixed Limited 4 Can Mixed Pack			
	22		
Mixed Core 4 Can Mixed Pack			
	18		
Brewers Choice 24 Can Mixed Pack			
			99
Auroa Peach Sour Ale			
	20		110

RTD Ocean Gin & Tonic 5.0 %	18.95
RTD Raspberry Gin & Soda 5.0 %	18.95



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ALSO CHECK OUT OUR MERCHANDISE CABINET!