

SHARED

Grilled Pita Bread, house made dip & dukkah v	14.9
Haloumi chips, lemon & sinner sauce v	16.9
Sweet Potato Fries, aioli v gf	14.9
Crispy Chips, tomato sauce & aioli v gf	12.9
Cheesy Garlic Pizza, w. garlic, mixed cheese & oregano v vo	18.9
Lemon & Pepper Calamari, Aleppo mayo & lemon gfo	15.9
Homemade Popcorn Chicken, chipotle mayo	15.9
Bruschetta (4), heirloom tomatoes, bocconcini, fresh basil & sticky balsamic on toasted sour dough v	18.9
Knox Buffalo Wings, tossed in hot sauce, with a side of ranch sauce	16.9
Gambas al Ajillo (6), prawns, fresh chilli & garlic, served on a skillet plate with sour dough	19.9

SALADS

Caesar Salad, crispy bacon, baby cos, croutons, parmesan & poached egg gfo	22.9
Burrito Salad, guacamole, black beans, grilled corn, brown rice, taco chips & salsa verde gf	22.9
Asian Calamari Salad, mixed cabbage, carrots, spring onions, red onion, cucumber, Asian dressing & Aleppo maio gfo	25.9

*add flamed chicken \$6, lamb skewer \$8, prawn skewer \$8, vegan pattie \$10, calamari \$8

BURGERS

Knox Fresh, 180g homemade beef patty, American cheese, lettuce, onion, tomato, pineapple, beetroot and tomato sauce in a sesame milk bun & chips	26.9
Southern Fried Chicken, fried chicken breast, bacon, slaw, jalapenos, red onion, smoked chipotle mayo on a sesame milk bun & chips	26.9



MAINS

Parma / Schnitzel, panko crumbed chicken, Napoli, ham, mixed cheese, coleslaw & chips	28.9/26.9
Vegan Parma, plant based schnitzel, Napoli, vegan cheese, chips & garden salad	27.9
UA Fish & Chips, Urban Lager battered barramundi, tartare, coleslaw, lemon wedge & chips	28.9
Truffle Mushroom Gnocchi, potato gnocchi, mix forest mushrooms, leeks, cream, spinach, parmesan & truffle paste v	29.9
Linguini Marinara, seafood selection tossed in olive oil, garlic, cherry tomatoes, white wine & fresh herbs	28.9
UA Stout & Beef Pie, chips, salad & gravy	24.9
Yucatan Salmon, chargrilled & topped with Mexican avocado salsa, corn & vegetables mix	34.9
Santorini Lamb Skewers, marinated lamb skewers (3), chargrilled & served with Greek style salad, goat cheese, pita & tzatziki	36.9

STEAKS

250g Porterhouse, w. chips & salad, choice of mushroom sauce, garlic butter or gravy gf	44.9
250g Scotch Filler, w. chips & salad, choice of mushroom sauce, garlic butter or gravy gf	47.9

*chose up to 2 sauces

PIZZA

Puttanesca w. Napoli, bocconcini, capers, olives, anchovies & oregano	23.9
Margherita w. Napoli, mixed cheese, bocconcini & fresh basil v vo	22.9
Pepperoni w. Napoli, mixed cheese, Calabrese salami, red onion, jalapenos, & oregano	24.9
Aloha w. Napoli, mixed cheese, ham, pineapple & oregano	24.9
Lamb w. mixed cheese, creame cheese, slow-cooked pulled lamb, roasted capsicum, spinach, red onions, olives & fetta	27.9
Garlic Prawn w. grilled prawns, garlic, cream, mix cheese, fresh chilli & parsley	28.9
Chicken Fungi w. mixed cheese, roast chicken, muschroom, cream cheese, red onions & spring onions	27.9
Zucchini & Leek w. grilled zucchini, leeks, cream cheese, mix cheese, pine nuts, parmesan & drizzled with mint pesto v vo	24.9
Modena w. Napoli, bocconcini, prosciutto, rocket, shaved parmesan & sticky balsamic	28.9

*add gluten free base 6 / add vegan cheese 5

DESSERT

Vanilla Panna Cotta, w. berries & coulis gf	12
Chocolate Brownie, white & milk chocolate, butterscotch sauce & vanilla ice cream	14
Tiramisu, homemade layers of Mascarpone cream & coffee infused Savoiardi biscuits	12

KIDS MENU

Pasta Bowl w. Napoli	13
Chicken Nuggets w. chips	13
UA Fish Bites w. chips	13
Fried Calamari w. chips	13
Kids Ice Cream, vanilla ice cream & choice of toppings; chocolate, strawberry or caramel	6

MONDAY ALL DAY SPECIALS \$15 Pizza \$8 House spirits Up to 50% off on Beers \$25 Cocktail Carafes	TUESDAY \$20 PARMA ALL DAY TRIVIA NIGHT FROM 7PM	WEDNESDAY \$18 PASTA ALL DAY CHECK SPECIALS MENU	THURSDAY \$25 STEAK PORTERHOUSE ALL DAY	FRIDAY & SATURDAY PARTY IN THE ALLEY LIVE DJ FROM 10PM TILL LATE	EVERYDAY \$1 WINGS \$5 FIREBALLS 3 - 6 PM	\$5 KIDS MEAL* EVERYDAY PROMO IS ONLY AVAILABLE WITH A MAIN MEAL PURCHASE. NOT TO BE USED WITH ANY OTHER OFFER. PROMO AVAILABLE FOR 7 DAYS A WEEK. MUST ORDER AT THE BAR.	\$15 LUNCH SPECIAL* Check the special menu MON-FRI 12 TO 4PM	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)
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*T&C's apply - check on our website

*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

1.5% surcharge on debit cards & credit cards,
 18% surcharge 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%	6	12
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	13.9
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	13.9
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%	6	11.9
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	10
The Quarter Hazy Pale Ale This juicy pale is packed with Sabro, Motueka and Mosaic hops for a very lush time.	5.0%	7.5	14.9
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%	7.5	14.9
Inconceivable Draught 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%	7.5	14.9
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
Urban XPA Extra Pale Ale Herbal and citrus flavours, accompanied by a fresh grassy aroma. Pale yellow colour and a balanced medium bitterness to create a crisp and flavourful experience.	4.7%	7.5	14.9
Riwaka Pilsner Hopped exclusively with New Zealand Riwaka, this clean Pilsner has notes of tropically fuelled fruit with a crackery malt base.	5.2%	12	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%	7.5	14.9
Strawberry Kisses Pastry Stout This luscious English style stout is conditioned on native strawberry gum leaf & organic cacao nibs to bring you a refined dessert style beer.	4.0%	7.5	14.9
Grapefruit Kellerbier Indulge in the zesty tang of out Grapefruit Kellerbier, a refreshing fruited lager with herbal bitterness, complemented by pink grapefruit aroma.	4.6%	8	15.9
Banana Boat Hefeweizen Notes of pancake, clove and banana, punched by an aroma that whisks you away to a sun-soaked paradise.	4.8%	7.5	14.9
Bier Ampere American Ale A special collaboration with our mates at Bier Ampere, this American Style Pale Ale has a subtle sweetness to compliment the massive hit of bitter orange.	5.0%	8	15

FRIENDS ON TAP

	ABV%	POT	PINT
Delvi Watermelon Bush Mint	4.2%	9	18
Brookvale Union Ginger Beer	4.0%	9.9	18.9
Mountain Goat - Two Step Apple Cider	5.0%	8.5	16.9

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%

DASHER + FISHER 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

COCKTAIL CARAFES \$25

Saturday & Sunday
From 12 till 5pm
*Served in 1 litre carafes

BEER TOWER

Any beer starting at \$60
*Served in 2.8 litre towers

DASHER + FISHER RTD

	CAN
Ocean Gin & Tonic - 250 ml ABV 5.0%	15
Raspberry Gin & Soda - 250 ml ABV 5.0%	15

CANS / BOTTLES ONLY

	ABV%
Urban Lager Bottle	4.5%
American Barleywine 2020	10.1%

CIDER

	CAN	BOT
Rekorderlig Wild Berries ABV 4.0 %		12
Rekorderlig Strawberry & Lime ABV 4.0 %		12
Tin Shed Premium Apple Cider ABV 5.0 %	11	

SPARKLING

	GL	BOT
Dogarina Prosecco , Italy	13	60
Rothbury Estate Sparkling , VIC	12	50
Chandon NV Brut , VIC	15	70
Chandon Brut Rose , SA	15	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	60
RLB Cabernet Sauvignon , VIC	12	50
Alexander Hill Merlot , NSW	12	50
The Hidden Sea GSM , SA	13	60
The Hidden Sea Shiraz , SA	13	55
Sevenhill Inigo Shiraz , Clare Valley, SA	15	70

DASHER + FISHER GIN

Ocean - Wakame Seaweed harvested off the coast.	11
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 Cold Tea	55
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	55
Moscow Mule - Vodka, Ginger Ale & Lime	50
Elderflower Collins - D+F Mountain Gin,	55
Elderflower Monin & Tonic	
Raspberry Smash - D+F Raspberry Gin, Vodka,	55
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 %		14	70
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
Alley Dangler Smoker Amber Lager 5.4%	20		100
Urban Dark English Brown Ale 5.4%	18		90
Lightning Bolt Aussie IPA 5.8%	22		110
Man-goes Nowhere Sour Ale 5.0%	20		110
Limited 4 Can Mixed Pack	22		110
Core 4 Can Mixed Pack	18		
Brewers Choice 24 Can Mixed Pack			99
RTD Ocean Gin & Tonic 5.0%		25	
RTD Raspberry Gin & Soda 5.0%		25	
Ellipsis Hoppy Tart Saison		750 ML BOTTLE	- \$25

ALSO CHECK OUT OUR MERCHANDISE CABINET!



BECOME A MEMBER & START EARNING

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

1.5% surcharge on debit cards & credit cards, 18% surcharge on public holidays

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