

SHARED

Grilled Pita Bread, house made hummus & dukkah v	14.9
Haloumi chips, lemon & sinner sauce v	16.9
Lemon & Pepper Calamari, Aleppo mayo & lemon gfo	15.9 / 23.9
Homemade Popcorn Chicken, chipotle mayo	15.9
Bruschette (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
Saganaki, w. petit radicchio salad, honey-lemon vinaigrette, sticky balsamic v gf	16.9

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 v	22.9
Asian Calamari Salad, mixed cabbage, carrots, spring onions, red onion, cucumber, Asian dressing & Aleppo mayo gfo	25.9
Roasted Pumpkin, mix greens, red onion, quinoa, pepitas, goat cheese, lemon vinaigrette & sumac raita v gf	22.9
*add flamed chicken \$6, lamb skewer \$8, prawn skewer \$8, vegan schnitzel \$10, calamari \$8	

BURGERS

Knox Fresh, 180g homemade beef patty, American cheese, lettuce, onion, tomato, pineapple, beetroot & 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
Steak Sandwich, minute steak, bacon, tomato, onion, mixed salad, deviled egg mayo on a Turkish roll & chips	28.9

SIDES

Sweet Potato Fries, aioli v gf	14.9
Crispy Chips, tomato sauce & aioli v gf	12.9
Coleslaw gf v	9.9
Leafy salad gf v	9.9



MAINS

Parma, panko crumbed chicken, Napoli, mixed cheese, ham, coleslaw & chips	28.9
Schnitzel, panko crumbed chicken, coleslaw & chips	26.9
Vegan Parma, plant-based schnitzel, Napoli, vegan cheese, coleslaw & chips vg	27.9
Vegan Schnitzel, plant-based schnitzel, coleslaw & chips vg	25.9
UA Fish & Chips, Urban Lager battered barramundi, tartare, coleslaw, lemon wedge & chips	28.9
Stir fried Beef Noodles, marinated beef strips wok tossed with Asian vegetables & Hokkien Noodles, finished with chef's special sauce, fried shallots & spring onions	26.9
Linguine Marinara, seafood selection tossed in olive oil, garlic, cherry tomatoes, white wine & fresh herbs gfo	28.9
Hanoi Salmon, grilled salmon with fresh mango salsa over shredded Asian vegetable salad gf	34.9
Santorini Lamb Skewers, marinated lamb skewers (3), char-grilled & served with Greek style salad, goat cheese, pita & tzatziki	36.9

STEAKS

*all served w. chips, salad & choice of sauce**

250g Porterhouse gf	42.9
250g Scotch Fillet gf	47.9
300g Rump gf	38.9
Minute Steak gf	28.9
*peppercorn sauce, mushroom sauce, garlic butter, gravy or red wine jus	

PIZZA

Cheesy Garlic Pizza, w. garlic, mixed cheese & oregano v vo	18.9
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, cream cheese, slow-cooked pulled lamb, roasted capsicum, spinach, red onions, olives & fetta	25.9
Garlic Prawn w. grilled prawns, garlic, cream, mix cheese, fresh chilli & parsley	26.9
Meat Lovers w. Napoli, mixed cheese, bacon, chicken, salami, beef, BBQ sauce	25.9
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	26.9
Pumpkin w. pumpkin cream, spinach, red onion, roasted pumpkin, fetta cheese v vo	24.9
Chicken Pesto w. cream cheese, chicken, mix cheese, pinenuts, pesto drizzle	25.9
*add gluten free base 6 / add vegan cheese 5	

DESSERT

Vanilla Panna Cotta, w. berries & coulis gf	9.9
Chocolate Brownie, white & milk chocolate, chocolate sauce & vanilla ice cream	9.9
Sticky Date Pudding served with hot butterscotch & Vanilla Ice Cream	9.9

KIDS MENU

Pasta Bowl w. Napoli v	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 NGIHT FROM 7PM	WEDNESDAY \$18 PASTA ALL DAY CHECK SPECIALS MENU	THURSDAY \$20 MINUTE STEAK \$25 PORTERHOUSE	FRIDAY & SATURDAY PARTY IN THE ALLEY LIVE DJ FROM 10PM TILL LATE	EVERYDAY \$1 WINGS \$5 FIREBALL 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 LUNCHESES* Check the specials menu MON-FRI 12 TO 4PM	HAPPY HOUR* MON-FRI 4 TO 6PM Pots on ALL tap UA Beers 5 Pints on ALL tap UA 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 & 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.

BREWERS CHOICE

	ABV%	POT	PINT
Aurora Peach Sour Ale This Peach kettle sour hopped with New Zealand Wai-iti hops, & infused with Chamomile & Lemon Verbena, is perfect for an unforgettable luncheon.	4.8%	\$5	\$10

BEER

	ABV%	POT	PINT
Urban Draught - Ultra Low Gluten A special release Ale that combines a select choice of barley & wheat malts creates a full strength 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, & slightly bitter with a spicy & 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 & full flavour balanced by a touch of bitterness in the finish. An all day, all night beer.	3.5%	6	11.9
Urban Myth Non-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 & Mosaic hops for a very lush time.	5.0%	7.5	14.5
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	14.5
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
Aurora Peach Sour Ale This Peach kettle sour hopped with New Zealand Wai-iti hops, & infused with Chamomile & Lemon Verbena, is perfect for an unforgettable luncheon.	4.0%	7.5	14.5
Banana Boat Hefeweizen Notes of pancake, clove & banana, punched by an aroma that whisks you away to a sun-soaked paradise.	4.8%	8	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%	7.5	14.5
Sagrada Tequila Beer A Tequila Infused Beer that combines the rich, authentic flavours of tequila with the crisp & refreshing characteristics of beer.	6.0%	7.5	14.5
Tidal Wave Cashmere IPA 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	14.9
Shark Eyes West Coast IPA A slightly more old school West Coast style IPA using Simcoe and Chinook.	6.0%	8	14.9
Pandora's Box Hazy IPA A slightly more old school West Coast style IPA using Simcoe and Chinook.	6.0%	8	14.9
Urban Dark English Brown Ale A smooth malty flavour & classic English Brown Ale.	5.4%	CAN	\$5

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 & 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 2.6 litre towers

DASHER + FISHER RTD

	CAN
Ocean Gin & Tonic - 250 ml ABV 5.0%	10
Raspberry Gin & Soda - 250 ml ABV 5.0%	10

BOTTLE ONLY

	ABV%	
Urban Lager Bottle	4.5%	5
American Barleywine 2020	10.1%	25
Elipsis - Tart Saison 750ml	5.2%	22

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

FRIENDS ON TAP

	ABV%	POT	PINT
Guinness	4.2%		14.9
Brookvale Union Ginger Beer	4.0%	9.9	18.9
Mountain Goat - Hazy Apple Cider	5.0%	9.5	17.9

DASHER + FISHER GIN

Ocean - Wakame Seaweed harvested off the coast.	11
Meadow - Citrus, local lavender & 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
Strawberry Kisses Pastry Stout 5.7%	20		100
Urban Dark English Brown Ale 5.4%	15		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	
Elipsis Hoppy Tart Saison		750 ML BOTTLE -	\$25



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WWW.URBANALLEY.COM.AU
@urbanalleybrewery / @urbanalleybrewpub

ALSO CHECK OUT OUR MERCHANDISE CABINET!