



Urban Alley Brewery brings a unique, sustainable and contemporary brewpub experience to The Social Quarter at Chadstone – The Fashion Capital.  
Enjoy UA beers, freshly brewed in Melbourne.

BEER	ABV%	425ml	PINT
<b>URBAN DRAUGHT - ULTRA LOW GLUTEN</b> 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%	8	10
<b>URBAN LAGER - GOLD MEDAL in the World Beer Award - ULTRA LOW GLUTEN</b> A German-style pale lager. Clean, malty, and slightly bitter with a spicy and floral aroma.	4.5%	11	15
<b>SLAPSHOT PALE ALE - Voted 3<sup>rd</sup> best in the world at the Beer World Cup - ULTRA LOW GLUTEN</b> This beer is moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine.	4.5%	11	15
<b>ALL NIGHTER - MID STRENGTH SESSION ALE - ULTRA LOW GLUTEN</b> A mashup of barley, wheat and oat malts provides a soft and full flavour balanced by a touch of bitterness in the finish.	3.5%	10	13
<b>URBAN MYTH - NO ALC PALE ALE - ULTRA LOW GLUTEN</b> A beer made to be drunk, so you don't have to be.	< 0.5%	8	11
<b>THE QUARTER - HAZY PALE ALE - GOLD MEDAL in the Australian Independent Beer Awards</b> This hazy pale is packed with Sabro, Motueka and Mosaic hops for a lush time at your new favourite establishment.	5.0%	11	15
<b>MAN-GOES NOWHERE - FRUITED ALE</b> A fresh and sour hit of mango and passionfruit, perfectly balanced as all things should be.	5.0%	12	15
<b>URBAN DARK - ENGLISH DARK ALE</b> For the days when the nostalgia kicks in, we've brought back an award-winning old friend from back in the early days of Urban Alley. Reassuring with a gentle finish, this classic light bodied dark ale is smooth and easy to drink.	5.2%	12	15
<b>OZONE - PACIFIC ALE - ULTRA LOW GLUTEN</b> Smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	11	15
<b>BIER AMPERE - AMERICAN PALE ALE</b> 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%	12	15
<b>AURORA - PEACH SOUR ALE</b> This Peach kettle sour hopped with New Zealand Wai-iti hops, and infused with Chamomile and Lemon Verbena, it is perfect for an unforgettable luncheon.	4.0%	12	15
<b>SAGRADA - TEQUILA BEER - ULTRA LOW GLUTEN</b> A Tequila Infused Beer that combines the rich, authentic flavors of tequila with the crisp and refreshing characteristics of beer.	6.0%	12	15
<b>SHARK EYES - IPA</b> A slightly more old school West Coast style IPA using Simcoe and Chinook.	6.0%	13	17
<b>PANDORA'S BOX - HAZY IPA</b> This hazy and fruity delight contains notes of berry and nectarine for a full flavour in every sip, and at the very bottom, you might just find hope for a better world.	6.0%	13	17
<b>FORTUNATE ISLES - CRISPY IPA</b> Journey to the Fortunate Isles, home of heroes and legends, with this Crispy IPA! With a combination of lager yeast and flaked rice, we've given it a cool snap that will send you to heaven on earth and have you feeling like you've won the lottery.	5.0%	13	17

\*BEERS TOWERS 2.5L - Check QR or order at the bar

FROM - \$55

### BARREL AGED BEER

	ABV%	Bottle
American Barley Wine, 500ml bottle	10.1%	25
Butterfly Net, 750ml bottle	5.2%	22
Elipsis, 750ml bottle	5.2%	22

### FRIENDS ON TAP

	ABV%	425ml	PINT
Mountain Goat - Two Step Cider	5.0%	13	16

### BEER TASTING FLIGHT - \$28

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

\*not applicable for Beer with an ABV over 7.2%

## SPARKLING

	GL	BOT
Rothbury Estate Sparkling, VIC	12	60
Dogarina Prosecco, Italy	14	65
Chandon NV Brut, VIC	15	75
Moet & Chandon Imperial, France Veuve		120
Clicquot Champagne		140

## WHITE

	GL	BOT
Hidden Sea Sauv Blanc, SA	12	60
Mansion House Bay Sauv Blanc, NZ	14	65
Whitehaven Sauv Blanc, NZ		80
Adelaide Hills, Chardonnay SA	12	60
Are You Game Pinot Grigio, VIC	14	65
Tarrawarra Chardonnay, VIC		80
Alexander Hill Moscato, NSW	12	60

## ROSE

	GL	BOT
Hidden Sea Rose, SA	12	60

## RED

	GL	BOT
Farm to Table Pinot Noir, VIC	14	65
Tarrawarra Pinot Noir, VIC		90
Taylor Ferguson Directors Cab Sav, SA	12	60
Alexander Hill Merlot, NSW	12	60
Hidden Sea GSM, SA	12	60
Alamos Malbec, Argentina		75
Hidden Sea Shiraz, SA	12	60
Sevenhill Inigo Shiraz, SA	15	75
Forest Hill Estate Shiraz, WA		85

## RTD

	ABV%	CAN
Ocean Gin & Tonic	5.0%	10
Raspberry Gin & Soda	5.0%	10

## BEER & GIN COCKTAIL

<b>THE SOCIAL GIN SOUR</b>	22
Party cocktail featuring mango and passionfruit sour beer and Dasher + Fisher Gin	

## MILKSHAKES

Vanilla, Chocolate or Strawberry	10
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## MOCKTAIL

<b>STRAWBERRY &amp; STRIKES</b>	14
Strawberry Syrup   Lemonade   Fairy Floss	

<b>MELON MAZE</b>	14
Watermelon   Soda   Mint   Fairy Floss	

<b>VIRGIN ESPRESSO MARTINI</b>	14
Salted Caramel   Chocolate   Cold Drip Coffee	

<b>VIRGIN COSMO</b>	14
Orange Syrup   Cranberry   Lime	

<b>MISS AMERICANA</b>	14
Pineapple   Cranberry   Lime   Bitters	

## COCKTAIL

<b>D+F GIN SPRITZES</b>	20
A refreshing Spritzer with your choice of Dasher+Fisher Gin, Prosecco and matching garnish	

<b>CHAMPAGNE PROBLEMS</b>	22
D+F Strawberry Gin   Vodka   Sparkling   Strawberry   Lemon	

<b>FLUSHING MEADOWS</b>	24
Gin   Elderflower Liqueur   Lemon Juice   Lavendar Syrup	

<b>ROYAL FLUSH</b>	24
Vodka   Chambord   Lemon Juice   Lemonade	

<b>SOCHU</b>	24
Sochu spirit   Lychee Liqueur   Lemon Juice   Lychee Juice	

<b>GINGER BREAD MAN</b>	24
Dark Rum   Pineapple Juice   Lime Juice   Ginger syrup	

## CLASSICS

	SINGLE	CARAFE
<b>APEROL SPRITZ</b>	22	45
Aperol   Bubbles   Soda		

<b>LONG ISLAND ICE TEA</b>	24	55
Vodka   Tequila   Rum   Gin   Cola   Lime		

<b>PIMMS LEMONADE</b>	24	55
Pimms   Lemonade   Mint		

<b>CHERRY COLA</b>	24	55
Cola   D+F Cherry Gin   Cherry juice		

<b>MOSCOW MULE</b>	24	55
Vodka   Ginger ale   Lime		

<b>RASPBERRY SMASH</b>	24	55
D+F Raspberry Gin   Vodka   Soda   Lime		

<b>NEGRONI</b>	24	
D+F Gin   Vermouth   Campari		

<b>BLOOD ORANGE MARGARITA</b>	24	
Tequila   Blood Orange   Lime		

<b>COSMOPOLITAN</b>	24	
Vodka   Cointreau   Cranberry   Lime		

<b>FRENCH MARTINI</b>	24	
Vodka   Chambord   Pineapple   Lemon		

<b>ESPRESSO MARTINI</b>	24	
Black Eagle Cold Drip   Sugar   D+F Barrell Aged Coffee Liqueur   Your choice of Vodka or Spiced Rum		

## DASHER + FISHER GINS

Tasmania's Most Awarded Gin. A deliciously complex gin that takes you to paradise.

<b>OCEAN</b> - Wakame Seaweed harvested off the coast	12
<b>MEADOW</b> - Citrus, local lavender and herbs	12
<b>MOUNTAIN</b> - Native peppercorn	12
<b>SAFFRON</b> - Locally grown aromatic saffron	12
<b>SLOE</b> - Wild local sloe berries hand-picked in late summer	12
<b>CHERRY</b> - Luscious hand-picked rich cherries	12
<b>STRAWBERRY</b> - Sun-ripened local strawberries	12
<b>RASPBERRY</b> - Hand-picked luscious, rich raspberries	12

## GIN TASTING FLIGHT - \$28

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

\*comes with garnish and tonic/ soda water

## SHARED

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<b>PITA BREAD</b> house-made hummus   dhukka <b>v</b> <b>vegan</b>	15.9
<b>POPCORN CHICKEN</b> w. Kewpie mayo <b>gf</b>	15.9
<b>POTATO CAKES</b> bacon jam   sour cream   chives <b>vo</b>	15.9
<b>LEMON &amp; PEPPER CALAMARI</b> w. aioli   rocket <b>gf</b>	16.9/24.9
<b>YELLOW FIN TUNA NIÇOISE</b> rare seared tuna   nicoise salad   anchovy mayo   organic egg <b>gf</b>	24.9
<b>STEAK TARTARE</b> eye fillet   cornichons   capers   shallot   egg yolk   potato crisps <b>gf</b>	22.9
<b>BURRATA</b> red pepper & olive jam   basil   bruschetta <b>v</b> <b>gfo</b>	25.9
<b>CHARCUTERIE BOARD</b> selection of cured meats   freshly baked pizza bread   grissini <b>gfo</b>	27.9

## MAIN

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<b>PARMA</b> Panko crumbed chicken   ham   mixed cheese   coleslaw   chips	29.9
<b>SCHNITZEL</b> Panko crumbed chicken   coleslaw   chips	28.9
<b>UA FISH &amp; CHIPS</b> UA Lager battered barramundi   tartare   lemon wedge   chips   salad	28.9
<b>EGGPLANT PARMIGIANA</b> napoli   olives   capers   bocconcini   pesto   rocket   sweet potato chips <b>v</b>	29.9
<b>SEAFOOD LINGUINE</b> prawn   fish   calamari   fish stock   white wine   bottarga	35.9
<b>PAN SEARED BARRAMUNDI</b> crushed cauliflower   steamed broccolini   beurre noisette <b>gf</b>	38.9
<b>RIGATONI ALLA PUTTANESCA</b> napoli   olives   capers   peppers   basil   parmesan <b>v</b>	26.9
<b>SLOW ROAST LAMB SHANK</b> crushed sweet potato   peas   gravy   pea shoots   mint <b>gf</b>	33.9

## STEAK

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<b>EYE FILLET AU 200g</b> w. chips   salad   your choice of sauce <b>gf</b> (allow 30 min)	55.9
<b>PORTERHOUSE 250G</b> w. chips   salad   your choice of sauce <b>gf</b>	44.9
<b>MINUTE STEAK</b> w. chips   salad   your choice of sauce <b>gf</b>	28.9
<b>*ADD</b> mushroom sauce, garlic butter, jus or gravy (all sauces <b>gf</b> )	

## SIDES

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<b>STRAIGHT CUT CHIPS</b> tomato ketchup   aioli <b>gf</b>	12.9
<b>SWEET POTATO FRIES</b> aioli <b>v</b> <b>gfo</b>	13.9
<b>TORN ICEBERG</b> radish   buttermilk dressing   mint <b>v</b> <b>gf</b>	12.9
<b>STEAMED GREENS</b> whipped ricotta   lemon <b>v</b> <b>gf</b>	14.9
<b>MIXED LEAF SALAD</b> tomato   cucumber   white balsamic vinaigrette <b>v</b> <b>gf</b>	12.9

## SALADS

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<b>CAESAR SALAD</b> crispy bacon   baby cos   croutons   parmesan   soft boiled egg   anchovy dressing <b>gfo</b>	22.9
<b>CALAMARI SALAD</b> mixed cabbage   carrots   spring onions   cucumber   nuoc cham   wasabi mayo <b>gf</b>	26.9
<b>BAKED BEETROOT</b> ancient grains   cashew nut cream   candied macadamia   sorrel   balsamic reduction <b>vegan</b>	24.9
<b>GRILLED PRAWN</b> grilled prawns   pearl couscous   avocado puree   pomegranate   feta   lemon	26.9
<b>*ADD</b> chicken 8, lamb 8, calamari 8, prawns 9.5	

## PIZZA

<b>CHEESY GARLIC v</b>	15.9
<b>AUSSIE</b> Napoli   mixed cheese   bacon   ham   egg   pineapple	25.9
<b>MARGHERITA</b> Napoli   mixed cheese   bocconcini   basil <b>v vo</b>	23.9
<b>PEPPERONI</b> Napoli   mixed cheese   Calabrese salami   jalapenos   oregano	25.9
<b>PRAWN</b> Napoli   bocconcini   chilli   garlic   peas	28.9
<b>LAMB</b> Napoli   roasted capsicum   spinach   red onions   olives   fetta	27.9
<b>POTATO PIZZA</b> olive oil   bocconcini   potato   taleggio   fried sage <b>v vegan option</b>	27.9
<b>CHICKEN FUNGI</b> Napoli   cheese   roast chicken   mushroom   red onions   pineapple   basil	27.9
<b>PUMPKIN PIZZA</b> olive oil   garlic   pumpkin puree   Spanish onion   parsley   basil   fetta <b>v vegan option</b>	27.9
<b>MEAT LOVERS</b> ham   bacon   lamb   chicken   pepperoni   mixed cheese   napoli   bbq sauce	29.9
<b>*ADD</b> gluten free base 5 / vegan cheese 5	

## BURGER

<b>UA BEEF BURGER</b> 180g beef patty   iceberg   tomato   US cheddar   pickles   cheeseburger sauce   chips	27.9
<b>CHICKEN BURGER</b> fried chicken tenderloin   cabbage slaw   US cheddar   jalapeno mayo   brioche   chips	27.9

## DESSERT

<b>CHEESEBOARD</b> vintage cheddar   triple cream brie   quince   apple   fig jam   lavosh <b>gfo</b>	23.9
<b>STRAWBERRY CHEESECAKE</b> cream cheese mousse   biscuit crumble   strawberries   mint <b>gfo</b>	14.9
<b>CHOCOLATE PUDDING</b> raspberry compote   vanilla chantilly   praline <b>gf</b>	14.9
<b>KIDS ICE-CREAM</b> vanilla ice-cream   chocolate fudge sauce <b>gf</b>	9

## KIDS MENU

<b>MACARONI</b> Napoli sauce <b>v</b>	14	<b>UA FISH BITES</b> w. chips	14
<b>HALF SCHNITZEL</b> w. chips	14	<b>FRIED CALAMARI</b> w. chips <b>gf</b>	14

## MILKSHAKES

Vanilla, Chocolate or Strawberry	10
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COFFEE & TEA SELECTION AVAILABLE - PLEASE CHECK WITH STAFF

### ALL DAY DEALS

\*Excludes Public Holidays

Monday | \$20 Pizza

Tuesday | \$20 Parmas

Wednesday | \$20 Minute Steak & \$28 250g Porterhouse

### \$20 LUNCH DEAL

\*Excludes Public Holidays

\*Check special menu for included items

Monday - Friday | 11.30am - 4pm

### HAPPY HOUR

\*Excludes Public Holidays

\$10 Pints - ALL tap UA Beers

\$8 Schooner - ALL tap UA Beers

\$8 House Wine/Sparkling

\$8 House Spirits

Monday - Friday | 3 - 6pm

gf / gluten free  
gfo / gluten free optional

v / vegetarian  
vo / vegetarian optional

vegan

1.5% surcharge apply on all cards transactions  
plus 10% surcharge on Saturdays and Sundays  
18% surcharge for public holidays

Allergy Note whilst all care is taken we cannot 100% guarantee the absence of any ingredients