

URBAN ALLEY BREWERY

SHARED

Grilled Pita Bread, two house made dips & dukkah v	14.9
Halloumi chips, lemon & sinner sauce v	16.9
Lemon & Pepper Calamari, Aleppo mayo & lemon gfo	15.9 / 23.9
Housemade Popcorn Chicken, chipotle mayo	15.9
Caprese Bruschette (4), pesto, bocconcini, tomato, basil, balsamic glaze v	18.9
Knox Buffalo Wings, tossed in hot sauce, with a side of ranch sauce	16.9
Pork Belly Bites, tossed in a sticky ginger-soy dressing, spring onion, sesame seeds gf	16.9
Knox Platter, dips, pita, slaw, calamari, wings, halloumi chips, straight cut chips, accompaniments	44.9

SALADS

Caesar Salad, crispy bacon, baby cos, croutons, parmesan & poached egg gfo	22.9
Burrito Salad, guacamole, black beans, grilled corn, brown rice, coriander, lime & salsa verde gf v	22.9
Asian Calamari Salad, fried calamari, shredded asian salad, wasabi kewpie, ginger-mirin dressing gfo	25.9
Dhukkah Roasted Pumpkin, mixed leaves, quinoa, goats cheese, pepitas, lemon vinaigrette v gf	22.9
*add flamed chicken \$6, prawn skewer \$8, calamari \$8	

BURGERS

Knox Fresh, beef pattie, U.S. cheddar cheese, streaky bacon, onion rings, mustard mayo, lettuce, tomato on a sesame milk bun & chips	26.9
Southern Fried Chicken, fried chicken breast, slaw, red onion, smoked chipotle mayo on a sesame milk bun & chips	26.9
Steak Sandwich, minutes steak, mix lettuce, tomato, onion, aioli, tomato relish, Turkish roll & chips	28.9

MAINS

Parma, panko crumbed chicken, Napoli, mixed cheese, ham, coleslaw & chips	28.9
Schnitzel, panko crumbed chicken, coleslaw & chips	26.9
Baked Eggplant Parmigiana, Napoli sauce, vegan cheese, pesto, olives, wild rocket & sweet potato chips vg gf	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
Prawn Spaghetti, cherry tomato, white wine, garlic, olive oil, basil	29.9
Mediterranean Salmon, char-grilled broccolini, pearl couscous, taramasalata gfo	34.9
Roasted Lamb Shank, crushed new potatoes, lamb gravy, rosemary-gremolata & peas gf	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	

SIDES

Sweet Potato Fries, aioli v gf	14.9
Straight Cut Chips, tomato sauce & aioli v gf	12.9
Coleslaw gf v	9.9
Leafy Salad gf v	9.9

PIZZA

Cheesy Garlic Pizza, w. garlic, mixed cheese & oregano v vgo	18.9
Margherita w. Napoli, mixed cheese, bocconcini & fresh basil v vgo	22.9
Pepperoni, w. Napoli, mixed cheese, Calabrese salami, red onion, jalapenos & oregano	24.9
Tropical, 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	26.9
Garlic Prawn, w. grilled prawns, garlic, cream, mix cheese, fresh chilli & parsley	26.9
Funghi, w. mozzarella, taleggio, mixed mushrooms, thyme, truffe salsa v vgo	24.9
Meat Lovers, w. Napoli, mixed cheese, bacon, chicken, salami, beef, BBQ sauce	26.9
Chicken Funghi, w. cream cheese, chicken, mushrooms, red onion, mixed cheese, basil	25.9
*add gluten free base 6 / add vegan cheese 5	

DESSERT

Sticky Date Pudding, served with hot butterscotch & Vanilla Ice Cream	9.9
Apple Crumble, apple & cinnamon compote, shortbread, salted caramel ice cream	9.9
Kids Ice Cream, vanilla ice cream & choice of toppings; chocolate, strawberry or caramel	6

KIDS MENU

Pasta Bowl w. Napoli w	13
Chicken Nuggets w. chips	13
UA Fish Bites w. chips	13
Fried Calamari w. chips	13

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 \$20 MINUTE STEAK \$25 PORTERHOUSE	FRIDAY & SATURDAY PARTY IN THE ALLEY LIVE DJ FROM 10PM TILL LATE	SUNDAY \$28 ROAST Rotation of Beef, Lamb, Chicken or Pork with roast veggies and gravy Available all day Sunday or until sold out	\$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.	EVERYDAY \$1 WINGS \$5 FIREBALL 3 - 6 PM	\$15 LUNCHES* Check the specials menu MON-FRI 12 TO 4PM	\$10 JAFFLES* OPTIONS: Parma Cheeseburger Three Cheeses MON-FRI 12 TO 2PM	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 - ask staff or see 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

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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
Sagrada Tequila Beer A Tequila Infused Beer that combines the rich, authentic flavours of tequila with the crisp & refreshing characteristics of beer.	6.0%	\$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
Urban Dark English Brown Ale - Ultra Low Gluten We've brought back an award-winning old friend from back in the early days of Urban Alley! A gentle finish, this classic light bodied dark ale is smooth and easy to drink.	5.2%	7.5	14.5
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
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
Fortunate Isles 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%	8	14.9
Constant Repeat West Coast IPA This bright and bitter West Coast style IPA is hopped with Citra and Eclipse for layers of citrus flavour.	6.6%	8	14.9
Twin Flames Hazy Double IPA This stunning hazy DIPA erupts into swirling flavours of grapefruit and candied pineapple. With hops of Mosaic Cryo, Mosaic Incognito, Strata and Nelson Sauvin.	8.0%	9.5	18
Bellhop American Porter *Ding ding* It's the Bellhop, here to take care of you. The dark chocolate malt bringing plenty of flavour and mouthfeel, this dry, bitter, and mildly roasty porter is sure to ring your bell!	5.8%	8	14.9
Yu Zerious? Yuzu Russ - LIMITED EDITION GABS 2024 BEER A Radler made with a light Hefeweizen base and dosed with Yuzu zest and juice throughout.	2.8%	7.5	14.5

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%
American Barleywine 2020	10.1%
Ellipsis - Tart Saison 750ml	5.2%

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	17.5
Ray Watermelon & Mint Seltzer	4.5%	8	16

DASHER + FISHER GIN

Ocean - Wakame Seaweed harvested off the coast.	11
Meadow - Citrus, local lavender & herbs.	12
Mountain - Native pepperberry.	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	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 Draught 4.5 %		20	80
Urban Lager 4.5 %	16	20	80
All Nighter 3.5 %	14		70
Slapshot 4.5 %	16		80
Urban Myth NO ALC	13		65
Man-goes Nowhere Sour Ale 5.0%	20		110
Urban Dark English Brown Ale 5.4%	15		90
Aurora Peach Sour 4.0%	20		100
Fortunate Isles Crispy IPA 5.0%	26		110
Bellhop American Porter 5.8%	26		110
Twin Flames Double Hazy IPA 8.0%	30		160
Core 4 Can Mixed Pack	18		
Limited 4 Can Mixed Pack	24		
RTD Ocean Gin & Tonic 5.0%	18.95		
RTD Raspberry Gin & Soda 5.0%	18.95		
Ellipsis Hoppy Tart Saison 5.2%	750 ML BOTTLE - \$22		

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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