

URBAN ALLEY BREWERY

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
URBAN DRAUGHT - WORLD'S BEST GOLDEN ALE, WORLD BEER AWARDS 2024 - ULTRA LOW GLUTEN A select choice of barley and wheat malts provide light honey and biscuit notes with a soft relaxed mouthfeel. We fermented this beer cold, resulting in a crisp clean finish.	4.5%	8	10
URBAN LAGER - GOLD MEDAL in the World Beer Awards - ULTRA LOW GLUTEN A German-style pale lager. Clean, malty, and slightly bitter with a spicy and floral aroma.	4.5%	11	15
SLAPSHOT PALE ALE - Voted 3rd best in the world at the Beer World Cup - ULTRA LOW GLUTEN This beer is moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine.	4.5%	11	15
ALL NIGHTER - MID STRENGTH SESSION ALE - ULTRA LOW GLUTEN 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
URBAN MYTH - NO ALC PALE ALE - ULTRA LOW GLUTEN A beer made to be drunk, so you don't have to be.	< 0.5%	8	11
THE QUARTER - HAZY PALE ALE - GOLD MEDAL in the Australian Independent Beer Awards, 2024 This hazy pale is packed with Sabro, Motueka and Mosaic hops for a lush time at your new favourite establishment.	5.0%	11	15
MAN-GOES NOWHERE - FRUITED ALE - GOLD, WORLD BEER AWARDS 2024 A fresh and sour hit of mango and passionfruit, perfectly balanced as all things should be.	5.0%	12	15
OZONE - PACIFIC ALE - GOLD, AIBA AWARDS 2024 - ULTRA LOW GLUTEN Smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	11	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%	12	15
CONSTANT REPEAT - WCIPA This bright and bitter West Coast style IPA is hopped with Citra and Eclipse for layers of citrus flavours.	6.6%	13	17
FORTUNATE ISLES - CRISPY IPA 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
BELLHOP - AMERICAN PORTER *Ding ding* It's the Bellhop, here to take care of you. A dark chocolate malt bringing plenty of flavour and mouthfeel, this dry, bitter, and mildly roasty porter is sure to ring your bell!	5.8%	13	17
BLACKBEARD - SPICED RUM STOUT A big oatmeal stout with Cinammon, Clove, Vanilla and Orange to replicate the unusual and lesser known cocktail "The Black Beard".	6.0%	13	17
ODYSSEY - WCIPA A West Coast IPA hopped with Simcoe & Motueka. Allow this beer to take you on a true journey, an Odyssey of brilliance and taste!	6.4%	13	17
MAGIC DOORS - NEIPA A stonefruit forward Hazy IPA featuring El Dorado and Rakau with just a splash of Comet and Galaxy.	5.8%	13	17
EIN STEIN - MARZEN AMBER LAGER Celebrate Oktoberfest with this signature Märzen - a beautiful Amber Lager packed with punchy flavours of biscuit, and sticky date.	5.2%	12	15
URBAN DARK - ENGLISH DARK ALE - ULTRA LOW GLUTEN 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%	CAN	10
TWIN FLAMES - HAZY DOUBLE IPA This stunning hazy double IPA erupts into swirling flavours of grapefruit and candied pineapple. With hops of Mosaic Cryo, Mosaic Incognito, Strata and Nelson Sauvin, this beer could just be your soul mate.	8.0%	CAN	14

BREWERS CHOICE

	ABV%	425ml	PINT
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%	5	10

*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	12.9	60
Dogarina Prosecco, Italy	14.9	65
Chandon NV Brut, VIC	15.9	75
Moet & Chandon Imperial, France Veuve		120
Clicquot Champagne		140

WHITE

	GL	BOT
Hidden Sea Sauv Blanc, SA	12.9	60
Mansion House Bay Sauv Blanc, NZ	14.9	65
Whitehaven Sauv Blanc, NZ		80
Adelaide Hills, Chardonnay SA	12.9	60
Are You Game Pinot Grigio, VIC	14.9	65
Tarrawarra Chardonnay, VIC		80
Alexander Hill Moscato, NSW	12.9	60

ROSE

	GL	BOT
Hidden Sea Rose, SA	13.5	60

RED

	GL	BOT
Farm to Table Pinot Noir, VIC	14.9	65
Tarrawarra Pinot Noir, VIC		90
Taylor Ferguson Directors Cab Sav, SA	12.9	60
Alexander Hill Merlot, NSW	12.9	60
Hidden Sea GSM, SA	13	60
Alamos Malbec, Argentina		75
Hidden Sea Shiraz, SA	13	60
Sevenhill Inigo Shiraz, SA	16	75
Forest Hill Estate Shiraz, WA		85

RTD

	ABV%	CAN
Ocean Gin & Tonic	5.0%	11
Raspberry Gin & Soda	5.0%	11

BEER & GIN COCKTAIL

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

MILKSHAKES

Vanilla, Chocolate or Strawberry	10
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MOCKTAIL

STRAWBERRY & STRIKES	14
Strawberry Syrup Lemonade Fairy Floss	

MELON MAZE	14
Watermelon Soda Mint Fairy Floss	

VIRGIN ESPRESSO MARTINI	14
Salted Caramel Chocolate Cold Drip Coffee	

VIRGIN COSMO	14
Orange Syrup Cranberry Lime	

MISS AMERICANA	14
Pineapple Cranberry Lime Bitters	

COCKTAIL

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

CHAMPAGNE PROBLEMS	22
D+F Strawberry Gin Vodka Sparkling Strawberry Lemon	

AMARETTO SOUR	24
Naked Amaretto lemon sugar syrup fee brothers foam	

ROYAL FLUSH	24
Vodka Chambord Lemon Juice Lemonade	

SOCHU	24
Sochu spirit Lychee Liqueur Lemon Juice Lychee Juice	

GINGER BREAD MAN	24
Dark Rum Pineapple Juice Lime Juice Ginger syrup	

CLASSICS

	SINGLE	CARAFE
APEROL SPRITZ	22	45
Aperol Bubbles Soda		

LONG ISLAND ICE TEA	24	55
Vodka Tequila Rum Gin Cola Lime		

PIMMS LEMONADE	24	55
Pimms Lemonade Mint		

CHERRY COLA	24	55
Cola D+F Cherry Gin Cherry juice		

MOSCOW MULE	24	55
Vodka Ginger ale Lime		

RASPBERRY SMASH	24	55
D+F Raspberry Gin Vodka Soda Lime		

NEGRONI	24	
D+F Gin Vermouth Campari		

BLOOD ORANGE MARGARITA	24	
Tequila Blood Orange Lime		

COSMOPOLITAN	24	
Vodka Cointreau Cranberry Lime		

FRENCH MARTINI	24	
Vodka Chambord Pineapple Lemon		

ESPRESSO MARTINI	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.

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
BLACKBERRY - Infused with wakame and pepperberry	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

PITA BREAD hummus marinated red peppers fried chickpeas dhukka v vegan	15.9
POPCORN CHICKEN w. Kewpie mayo	16.9
POTATO CAKES bacon jam sour cream chives vo	15.9
LEMON & PEPPER CALAMARI w. aioli rocket gf	16.9/24.9
MUSHROOM ARANCINI truffled parmesan custard v	16.4
STEAK TARTARE eye fillet cornichons capers shallot egg yolk potato crisps gf	23.4
BURRATA peperonata pesto bruschetta aged balsamic vinegar v gfo	26.4
CHARCUTERIE BOARD selection of cured meats freshly baked pizza bread grissini gfo	28.9

MAIN

PARMA Panko crumbed chicken ham mixed cheese coleslaw chips	29.9
SCHNITZEL Panko crumbed chicken coleslaw chips	28.9
UA FISH & CHIPS UA Lager battered barramundi tartare lemon wedge chips salad	29.9
EGGPLANT PARMIGIANA napoli olives capers bocconcini pesto rocket sweet potato chips v	29.9
PRAWN SPAGHETTI cherry tomatoes fish stock chilli garlic basil crustacean oil	29.9
BAKED BARRAMUNDI kipfler potatoes steamed swiss chard prawn & saffron sauce lemon gf	39.9
CHICKEN RISOTTO mushrooms spinach garlic creamy arborio rice parmesan gf	27.9
SLOW BRAISED LAMB SHANK mash potato minted peas grains lamb gravy gfo	34.9
CHARGRILLED CHICKEN BREAST dukkah roasted carrots watercress & hazelnut salad salsa verde gravy gf	34.9

STEAK

EYE FILLET 200g w. chips salad your choice of sauce gf (allow 30 min)	55.9
PORTERHOUSE 250G w. chips salad your choice of sauce gf	44.9
MINUTE STEAK w. chips salad your choice of sauce gf	29.9
*ADD mushroom sauce, garlic butter, jus or gravy (all sauces gf)	

SIDES

STRAIGHT CUT CHIPS tomato ketchup aioli v gf	12.9
SWEET POTATO FRIES aioli v gf	13.9
FRIED KIPLERS POTATOES herb cream crispy shallots v gf	14.9
MIXED LEAF SALAD tomato cucumber white balsamic vinaigrette v gf	12.9

SALADS

CAESAR SALAD crispy bacon baby cos croutons parmesan soft boiled egg anchovy dressing gfo	23.4
CALAMARI SALAD mixed cabbage carrots spring onions cucumber nuoc cham wasabi mayo gf	26.9
ROASTED KENT PUMPKIN SALAD cashew nut cream mixed grains spinach kale vegan	26.9
GRILLED PRAWN prawns avocado puree charred corn pickled cucumber pearl couscous basil lemon	27.9
*ADD chicken 8, lamb 8, calamari 8, prawns 9.5	

PIZZA

CHEESY GARLIC v vgo	18.9
TROPICANA Napoli mixed cheese ham pineapple	25.9
MARGHERITA Napoli mixed cheese bocconcini basil v vgo	24.4
PEPPERONI Napoli mixed cheese Calabrese salami jalapenos oregano	26.9
PRAWN Napoli mixed cheese bocconcini chilli garlic peas	29.9
LAMB Napoli roasted capsicum spinach red onions olives fetta	28.9
PESTO Napoli mixed cheese cherry tomaotes olives bocconcini pesto v vgo	26.9
TANDOORI CHICKEN Napoli mixed cheese avocado red onion mint yoghurt	28.9
FUNGI mixed cheese taleggio mixed mushrooms thyme truffle salsa v	27.9
MEAT LOVERS ham bacon lamb chicken pepperoni mixed cheese napoli bbq sauce	29.9
*ADD gluten free base 6 / vegan cheese 5	

BURGER

UA BEEF BURGER 180gm beef pattie iceberg lettuce tomato bacon jam US cheddar pickles burger sauce chips	28.9
CHICKEN BURGER fried chicken breast 'KFC spiced' US cheddar coleslaw jalapeno mayo chips	28.9
STEAK SANDWICH grass fed steak cos lettuce provolone peperonata mustard mayo toasted roll chips	29.9
*ADD extra 180g beef pattie 9	

DESSERT

GRANNY SMITH APPLE CRUMBLE shortbread salted caramel icecream v	14.9
FOLDED NUTELLA PIZZA strawberry compote marshmallow hazelnuts v gfo	14.9
KIDS ICE-CREAM vanilla ice-cream chocolate fudge sauce v gf	9

KIDS MENU

MACARONI Napoli sauce v	15	UA FISH BITES w. chips	15
HALF SCHNITZEL w. chips	15	FRIED CALAMARI w. chips gf	15

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

vgo / vegan option
vegan

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

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