

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 - <i>ULTRA LOW GLUTEN</i> 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
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%	12	15
MYSTERONS - BARREL AGED SAISON A small dose of Motueka Hop Kief lifts the aromatics but otherwise the barrel and the yeast do all the talking. Oak forward but with enough acidity to cleanse the palate.	5.5%	13	
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

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

BARREL AGED BEER ABV% Bottle American Barley Wine, 500ml bottle 10.1% 25 Butterfly Net, 750ml bottle 5.2% 22 Elipsis, 750ml bottel 5.2% 22 FRIENDS ON TAP ABV% 425ml PINT Mountain Goat - Two Step Cider 5.0% 13 16

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.

FROM - \$55

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%

2.8%

8

10

SPARKLING	GL	ВОТ
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 Clicquot Champagne		120 140
WHITE	GL	ВОТ
Hidden Sea Sauv Blanc, SA	12.9	60
Mansion House Bay Sauv Blanc, NZ Whitehaven Sauv Blanc, NZ	14.9	65 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	ВОТ
Hidden Sea Rose, SA	13.5	60
RED	GL	вот
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 Hidden Sea GSM, SA	12.9 13	60
Alamos Malbec, Argentina	IJ	60 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 Raspberry Gin & Soda	5.0% 5.0%	11 11
CIDER	ABV%	
Frank's Cherry Pear Cider 330ml Bottle	3.5%	13
Frank's Raspberry & Pear Cider 330ml Bottle	8.0%	13
Tin Shed Premium Apple Cider 375ml Can	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
MOCKTAIL		
STRAWBERRY & STRIKES Strawberry Syrup Lemonade Fairy Floss		14
MELON MAZE Watermelon Soda Mint Fairy Floss		14
VIRGIN ESPRESSO MARTINI Salted Caramel Chocolate Cold Drip Coffee		14
VIRGIN COSMO Orange Syrup Cranberry Lime		14
MISS AMERICANA Pineapple Cranberry Lime Bitters		14

COCKTAIL

D+F GIN SPRITZES A refreshing Spritzer with your choice of Dasher+ Prosecco and matching garnish	Fisher Gir	20
CHAMPAGNE PROBLEMS D+F Strawberry Gin Vodka Sparkling Strawberry	ry Lemo	22 n
AMARETTO SOUR Naked Amaretto Iemon sugar syrup fee brothe	ers foam	24
ROYAL FLUSH Vodka Chambord Lemon Juice Lemonade		24
SOCHU Sochu spirit Lychee Liqueur Lemon Juice Lyche	ee Juice	24
GINGER BREAD MAN Dark Rum Pineapple Juice Lime Juice Ginger s	syrup	24
CLASSICS	SINGLE	CARAFE
APEROL SPRITZ Aperol Bubbles Soda	22	45
LONG ISLAND ICE TEA Vodka Tequila Rum Gin Cola Lime	24	55
PIMMS LEMONADE Pimms Lemonade Mint	24	55
CHERRY COLA Cola D+F Cherry Gin Grenadine Lemon Juice	24	55
MOSCOW MULE Vodka Ginger ale Lime	24	55
RASPBERRY SMASH D+F Raspberry Gin Vodka Soda Lime	24	55
NEGRONI D+F Gin Vermouth Campari	24	
BLOOD ORANGE MARGARITA Tequila Blood Orange Lime	24	
COSMOPOLITAN Vodka Cointreau Cranberry Lime	24	
FRENCH MARTINI Vodka Chambord Pineapple Lemon	24	
ESPRESSO MARTINI Black Eagle Cold Drip Sugar Brookies Macadamia & Wattleseed Liqueur Your choice of Vodka or Spiced Rum	24	

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
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 red pepper hummus cashew chimichurri v vegan			
	POPCORN CHICKEN w. Kewpie mayo			
	POTATO CAKES bacon jam sour cream chives vo	15.9		
	LEMON & PEPPER CALAMARI w. aioli rocket gf	16.9/24.9		
	TOMATO ARANCINI scamorza cheese basil pesto v	16.4		
	STEAK TARTARE eye fillet cornichons capers shallot egg yolk sour cream and chive chips gfo	23.4		
	BURRATA heirloom tomatoes peperonata basil bruschetta v vo gfo	24.9		
	CHARCUTERIE BOARD selection of cured meats freshly baked pizza bread grissini gfo	28.9		
MAIN	N .			
	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		
	ROASTED CAULIFLOWER WEDGE red pepper hummus chickpea salad tahini yoghurt v vgo gf	29.9		
	SEAFOOD LINGUINE fish prawns calamari napoli white wine garlic chilli prawn oil	36.9		
	CRISP SKINNED SALMON whipped sweet potato spiced green beans tahini yoghurt fried kale gf	39.9		
	CHICKEN RISOTTO mushrooms spinach garlic creamy arborio rice parmesan gf	27.9		
	SLOW COOKED PORK RIBS UA BBQ sauce coleslaw pickles chips	38.9		
	GRILLED CHICKEN BREAST roasted vine tomatoes wild rocket parmesan hazelnuts gravy gf	34.9		
STEA	A K			
	SCOTCH FILLET 300G chips salad your choice of sauce gf	49.9		
	PORTERHOUSE 250G Southern Ranges MB2+ grass fed chips salad your choice of sauce gf	44.9		
	MINUTE STEAK Southern Ranges MB2+ grass fed chips salad your choice of sauce gf	29.9		
	*ADD mushroom sauce, garlic butter, jus or gravy (all sauces gf)			
SIDE	S			
	STRAIGHT CUT CHIPS tomato ketchup aioli v gf	12.9		
	SWEET POTATO FRIES aioli v gf	14.9		
	GREEN BEANS garlic parmesan fried shallots v gfo	12.9		
	MIXED LEAF SALAD tomato cucumber white balsamic vinaigrette v gf	12.9		
	COLESLAW v gf	12.9		
SALA	ADS			
	UA CAESAR SALAD baby cos radicchio avocado bacon croutons parmesan soft boiled egg	23.4		
	anchovy dressing vo gfo			
	ASIAN CALAMARI SALAD mixed cabbage carrots spring onions cucumber nuoc cham wasabi mayo g	f 26.9		
	ROASTED BEETROOTS SALAD whipped goat's feta ancient grains crispy kale balsamic v gfo vgo	26.9		
	GRILLED PRAWN SALAD nam jim dressing pickled cucumber pearl couscous spring onion fried shallots lime crème fraîchee	27.9		
	*ADD chicken 8, lamb 8, calamari 8, prawns 9.5			

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	
SLOW ROAST LAMB napoli mixed cheese feta olives cherry tomato red onion parsley tzatziki gfo	28.9	
PESTO napoli mixed cheese cherry tomaotes olives bocconcini pesto v vgo	26.9	
CHICKEN TIKKA napoli mixed cheese corn red onion red capsicum mint yoghurt		
FUNGHI mixed cheese taleggio mixed mushrooms thyme truffle salsa v vgo		
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 | maple bacon | iceberg lettuce | tomato | US cheddar | pickles
burger sauce | chips

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

DARK CHOCOLATE MOUSSE praline chantilly cream orange v gf	14.9
STICKY DATE PUDDING butterscotch sauce salted caramel ice-cream v	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

COFFEE & TEA SELECTION AVAILABLE - PLEASE CHECK WITH STAFF

ALL DAY DEALS

*Excludes Public Holidays

Monday | **\$20** Pizza

Tuesday | \$20 Parma

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

\$20 LUNCH

*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