

URBAN ALLEY BREWERY

SHARED

Grilled Pita, Alley made hummus & dukkah v	15.9
Mushroom Arancini, truffle aioli (4) v	16.9
Buffalo Wings, Urban Lager brine, buffalo sauce, ranch & sesame (8) gf	18.9
Lemon Pepper Calamari, aioli & lemon gf	17.9 / 25.9
Lamb Skewers, tzatziki, mixed leaf, shallots (3)	22.9
Grazing Board, vege arancini, lemon pepper calamari, hummus, grilled pita, slaw & chips	48.9

PIZZA

Margherita, napoli, cheese & basil v, vgo	22.9
Cheesy Garlic Pizza, garlic, cheese & oregano v, vgo	18.9
Ham & Pineapple, napoli, cheese, ham & pineapple	25.9
Butter Chicken, cheese, capsicum, red onion, coriander & cumin yoghurt	27.9
Vegetarian, napoli, cheese, red capsicum, pineapple, red onion, spinach & mushroom v, vgo	25.9
Meatfeast, napoli, cheese, beef, chicken, bacon, ham & BBQ swirl	29.9
Pepperoni, napoli, cheese & hot salami	27.9
Lamb, napoli, cheese, lamb, spinach, olives, red onion, roasted capsicum & feta	29.9
Mushroom, cream fraiche, cheese, wild mushrooms & rocket v, vgo	24.9
Prawn, napoli, cheese, prawn, cherry tomato & salsa verde	28.9

Add gluten free base 5 / add vegan cheese 5
All our pizzas are **gfo** - ask us for a gluten free base

MAINS

Chicken Schnitzel, chips, slaw & lemon	28.9
Chicken Parma, napoli, ham, mozzarella, chips & slaw	29.9
Vegan Schnitzel/Parma, chips, mixed leaf & shallots v, vg	28.9 / 29.9
Fish & Chips, Rockling in Urban Lager beer batter, chips, slaw, tartare & lemon	29.9
Seafood Linguine, prawns, squid, fish, clams, white wine, chilli, linguine, lemon, cherry tomato & parsley	36.9
Salmon, lobster bisque, crushed cauliflower, broccolini & lemon gfo	39.9
1/2 Rack Baby Back Pork Ribs, UA BBQ glaze, pickles, chips & slaw gf	38.9
Porterhouse Steak 250g, chips, mixed leaf, shallots & gravy gf	44.9
Gnocchi Napoli, capers, olives, buffalo mozzarella, basil & olive oil	28.9

BURGERS

Urban Alley Burger, house made black angus beef patty, burger sauce, bacon, lettuce, red onion, hash brown, pickles, cheese & chips	28.9
Chicken Burger, grilled chicken, corn chips, lettuce, chipotle mayo, red onion, American cheese, jalapeño & chips	28.9

SIDES

Coleslaw, cabbage, carrot & crispy shallots v, vg, gf	11.9
Mixed Leaf Salad, shallots & balsamic dressing v, vg, gf	11.9
Chips, aioli & ketchup v, gf, vgo	12.9
Seasonal Vege, almonds vgo	12.9

SALADS

Wombok Salad, wombok cabbage, peanuts, mint, coriander, crispy noodles & sesame dressing v, gf, vg	21.9
Caesar Salad, crispy bacon, egg, lettuce, croutons, parmesan & Caesar dressing gfo	24.9
Ancient Grain Salad, freekeh, chia seeds, almonds, pepita, cranberry, feta, parsley & cumin yoghurt v, vgo	24.9

Add chicken \$8, calamari \$8, lamb skewers \$12

KIDS MENU

Chicken Nuggets, chips & tomato sauce	13.5
Fish Bites, chips & tomato sauce	13.5
Calamari, chips & tomato sauce	13.5
Linguine, napoli v	13.5

MILKSHAKES

Chocolate, Vanilla or Strawberry	10
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DESSERT

Kids Ice Cream, chocolate sauce gf	9
Coconut Mango Panna Cotta, mango, cream & pistachio gf	15.9
Sticky Date Pudding, butterscotch sauce, vanilla ice cream & honeycomb v	15.9

MONDAY

\$15 PIZZA
ALL DAY

*Meatfeast, Lamb & Prawn - additional \$3

*Excludes Public & School Holidays

TUESDAY

\$20 PARMA
ALL DAY

WEDNESDAY

\$20 BURGERS
ALL DAY

*Excludes Public & School Holidays

THURSDAY

TRIVIA NIGHT
6:30PM EVERY THURSDAY
\$25 STEAK
PORTERHOUSE | ALL DAY
\$10 SPRITZ'S

*Excludes Public & School Holidays

FRIDAY

\$1 WINGS | 3 - 6PM
\$5 FIREBALL SHOT

*All day or whilst stock lasts

\$20 LUNCH*

MON-FRI | 12 TO 12:30PM
Check the specials menu

ADD a drink for:
\$5 POT | \$10 PINT | selected beers
\$5 House Wines / Sparkling

*Promo not applicable on School & Public Holidays

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

*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

Please Note 1.5% surcharge on debit cards & credit cards,
10% on Saturday and Sunday, 18% 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 and 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	STEIN
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	\$16

BEER

	ABV%	POT	PINT	STEIN
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%	7	13	25
Urban Lager Premium Pale Lager - Ultra Low Gluten GOLD MEDAL in the World Beer Awards. A German-style lager that's clean, malty, and slightly bitter with a spicy and floral aroma.	4.5%	7.5	14	25
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%	7.5	14	25
All Nighter Mid Strength Session Ale - Ultra Low Gluten A mashup of barley, wheat & oat malts provides a soft and full flavour balanced by a touch of bitterness in the finish. An all day, all night beer.	3.5%	7	13	22
Urban Myth No Alc Pale Ale - Ultra Low Gluten A beer made to be drunk, so you don't have to be.	< 0.5%	5.5	10	16
Ozone Pacific Ale - GOLD, AIBA AWARDS 2024 - Ultra Low Gluten This limited edition Pacific Ale is smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	8	15	28
The Quarter Hazy Pale Ale This juicy pale is packed with Sabro, Motueka and Mosaic hops for a very lush time.	5.0%	8	15	28
Urban Dark English Brown Ale We've brought back an award-winning old friend from back in the early days of Urban Alley! A gentle fi nish, this classic light bodied dark ale is smooth and easy to drink.	5.2%	7.5	14.5	32
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%	8	15	32
Man-goes Nowhere Fruited Sour Ale - GOLD, WORLD BEER AWARDS 2024 A fresh & sour hit of Mango & Passionfruit, perfectly balanced as all things should be.	5.0%	7.5	14.5	28
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%	8.5	16	32
Blackbeard Spiced Rum Stout A big oatmeal stout with Cinamon, Clove, Vanilla and Orange to replicate the unusual and lesser known cocktail "The Black Beard"	6.0%	8.5	16	32
Magic Doors NEIPA A stonefruit forward Hazy IPA featuring El Dorado and Rakau with just a splash of Comet and Galaxy.	5.8%	8.5	16	32
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%	7.5	14.5	28
The Fruited Fates Blood Orange and Blood Plum Fruited Hefeweizen A vibrant collaboration between Urban Alley, Boilermaker House, and Hopnation. This brew bursts with zesty blood orange, a sherbet tang, and a subtle hint of pancake sweetness.	5.6%	9.5	18	34
Mysterons Barrel Aged Saison A small dose of Motueka Hop Kief lifts the aromatics - the barrel and the yeast do all the talking. Oak forward but with enough acidity to cleanse the palate.	5.5%	10		

GUEST OF THE BREWHOUSE

	ABV%	POT	PINT
Mountain Goat Hazy Apple Cider	5.0%	8	15

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%

GIN PADDLE \$28

Pick 4 of any DASHER + FISHER gin & customise your own paddle. (4 x sample size 15ml each)
*comes with garnish and tonic/ soda water

BOTTLES ONLY

Butterfly Net Barrel Aged Sour Ale	5.2%	22
American Barleywine 2020	10.1%	25
Ellipsis Tart Saison with Eclipse Spectrum	5.2%	22
Mysterons Barrel Aged Saison	5.5%	22

READY TO DRINK & SELTZER

	CAN
Ocean Gin & Tonic 250 ml ABV 5.0%	11
Raspberry Gin & Soda 250 ml ABV 5.0%	11
Canadian Club and Dry 375 ml ABV 4.8%	12
Ray Black Cherry Seltzer 330 ml ABV 4.5%	12.5
Ray Strawberry Kiwi Seltzer 330 ml ABV 4.5%	12.5
Ray Watermelon Mint Seltzer 330 ml ABV 4.5%	12.5

SPARKLING

	GL	BOT
Dogarina Prosecco, Italy	13.5	60
Rothbury Estate Sparkling, VIC	12.5	50
Chandon NV Brut , VIC	14.5	70
Chandon Brut Rose, SA	14.5	70

WHITE & ROSE

	GL	BOT
Alexander Hill Sauvignon Blanc, VIC	12.5	50
Are You Game Pinot Grigio, VIC	13.5	60
Alexander Hill Chardonnay, NSW	12.5	50
RLB Moscato, VIC	12.5	50
The Hidden Sea Rose, SA	13.5	60
Howard Park Riesling, Great Southern WA	14	70
Mansion House Sauvignon Blanc, Marlborough NZ		65

RED

	GL	BOT
Farm to Table Pinot Noir, VIC	13	55
Alexander Hill Merlot, NSW	12.5	50
The Hidden Sea GSM, SA	13.5	55
The Hidden Sea Shiraz, SA	13.5	55
Sevenhill Inigo Shiraz, Clare Valley, SA	16	70
Taylor Ferguson Reserve Cab Sav, SA		70

SPRITZ

Aperol Spritz Aperol, Sparkling Wine, Orange, Soda	19
Lemoncello Spritz Solbevi Lemoncello, Sparkling Wine, Lemon, Soda	19
Violet Spritz Crème de Violet, Sparkling Wine, Lemon, Soda	19

DASHER+FISHER GIN

Mountain Native pepperberry	11
Ocean Wakame Seaweed harvested off the coast	12
Meadow Citrus, local lavender and herbs	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

CIDER & GINGER BEER

	BOT
Tin Shed Cider ABV 5.0%	11
Napoleone Pear Cider 355ml ABV 4.5%	12
Hawkesbury Brewing Co Ginger Beer 500ml ABV 4.0%	13

COCKTAILS

50 Shades of Elderflower Dasher + Fisher Gin, St Germain Elderflower, Grapefruit, Whites	22
The Bride 3 Foxes Vodka, Passoa, Prosecco, Lime	22
Lychee and Passionfruit Mojito Bati White Rum, Paraiso Lychee Liqueur, Passionfruit, Lime, Mint	22
Pineapple Daiquiri Plantation Pineapple Rum, Lime	22
Jaffa Cake Old Fashioned Ratu Rum, Chocolate Bitters, Orange Bitters	24
Tommy's Margarita Tromba Blanco Tequila, Lime, Agave	24

See our Cocktail Menu for more options...

MOCKTAILS

Watermelon Mojito Watermelon Syrup, Lime, Mint	12
Pineapple Sour Pineapple, Cranberry, Lime	12
Shirley Temple Grenadine, Lemonade, Maraschino Cherry, Mint	12

COCKTAIL CARAFES 1L

Aviation Crème de Violet, Dasher + Fisher Gin, Lemon, Maraschino Cherry	50
Porn Star Vanilla Vodka, 3 Foxes Vodka, Passionfruit	50
Power Drill 3 Foxes Vodka, Yellow Chartreuse, Orange	50
Piña Colada Coconut Rum, Pineapple, Lime	50
Sex on the Beach 3 Foxes Vodka, Peach Schnapps, Cranberry, Orange	50
Japanese Slipper Midori, Cointreau, Lemon	50
Raspberry Smash Dasher + Fisher Raspberry Gin, 3 Foxes Vodka, Raspberry Syrup, Tonic	50
Pimms Cup Pimms, Lemonade, Lime, Lemon, Orange	50
Long Island Iced Tea 3 Foxes Vodka, Tequila Blu, Bati White Rum, Dasher + Fisher Gin, Triple Sec, Lemon, Coke	50



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