

# 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) + add pita \$4	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	1L
<b>Yu Zerious?</b> 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	1L
<b>Urban Draught - WORLD'S BEST GOLDEN ALE, WORLD BEER AWARDS 2024 - Ultra Low Gluten</b> 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	
<b>Urban Lager</b> 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	
<b>Slapshot</b> 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	
<b>All Nighter</b> 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	
<b>Urban Myth</b> 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	
<b>Ozone</b> 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	
<b>The Quarter</b> Hazy Pale Ale This juicy pale is packed with Sabro, Motueka and Mosaic hops for a very lush time.	5.0%	8	15	28	
<b>Bier Ampere</b> 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	
<b>Man-goes Nowhere</b> 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	
<b>Bellhop</b> 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	
<b>Blackbeard</b> 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	
<b>Magic Doors</b> 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	
<b>Ein Stein</b> 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	
<b>The Fruited Fates</b> 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	
<b>Sirens Call</b> Hazy IPA Beware the song that lures sailors in, with aromas of coconut, mango, guava and grapefruit - let the sweet melody wash over you, and let yourself be seduced by the siren's call.	6.0%	8.5	16	32	
<b>Glacier</b> West Coast IPA This IPA is fermented cool and hopped with only the coolest varieties of hops both new and old school, delivering a full spectrum of tropical fruit, forest and citrus flavours while supported in a clean & malty frame.	7.0%	9.5	18	34	
<b>Mysterons</b> 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
<b>Mountain Goat Hazy Apple Cider</b>	5.0%	8	15

## BOTTLES ONLY

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

## READY TO DRINK & SELTZER

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

## SPARKLING

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

## WHITE & ROSE

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

## RED

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

## SPRITZ

<b>Aperol Spritz</b> Aperol, Sparkling Wine, Orange, Soda	19
<b>Lemoncello Spritz</b> Solbevi Lemoncello, Sparkling Wine, Lemon, Soda	19
<b>Violet Spritz</b> Crème de Violet, Sparkling Wine, Lemon, Soda	19

## DASHER+FISHER GIN

<b>Mountain</b> Native pepperberry	11
<b>Ocean</b> Wakame Seaweed harvested off the coast	12
<b>Meadow</b> Citrus, local lavender and herbs	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
<b>Blackberry</b> Infused with wakame and pepperberry	12

## CIDER & GINGER BEER

	BOT
<b>Tin Shed Cider</b> ABV 5.0%	11
<b>Napoleone Pear Cider</b> 355ml ABV 4.5%	12
<b>Hawkesbury Brewing Co Ginger Beer</b> 375ml ABV 4.0%	13

## COCKTAILS

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

See our Cocktail Menu for more options...

## MOCKTAILS

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

## COCKTAIL CARAFES 1L

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



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