

URBAN ALLEY BREWERY

SHARED

Grilled Pita Bread, two house made dips & dukkah v	14.9
Halloumi chips, lemon & sinner sauce v gf	16.9
Lemon & Pepper Calamari, Aleppo mayo & lemon gfo	15.9 / 23.9
Housemade Popcorn Chicken, chipotle mayo	15.9
Buratta, tomatoes, basil & bruschetta v	25.9
Knox Buffalo Wings, tossed in hot sauce, with a side of ranch sauce gf	16.9
Pork Belly Bites, tossed in a sticky ginger-soy dressing, spring onion & sesame seeds gf	16.9
Wagyu Sausage Rolls, with tomato relish (3)	14.9

SALADS

Caesar Salad, crispy bacon, baby cos, croutons, parmesan & poached egg vo	22.9
Burrito Salad, guacamole, black beans, chickpea, grilled corn, brown rice, coriander, lime & salsa verde vg gf	22.9
Roasted Beetroot Salad, whipped goat's feta, ancient grains, kale & balsamic v gf	22.9
Asian Calamari Salad, fried calamari, shredded asian salad, wasabi kewpie & ginger-mirin dressing gf	25.9

*add flamed chicken \$6, prawn skewer \$7, 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, minute steak, mixed 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	27.9
Spice Roasted Cauliflower, red pepper hummus, chickpea salsa & tahini yoghurt v gf	27.9
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	27.9
Prawn Linguine, cherry tomato, white wine, garlic, olive oil & basil gf	29.9
Grilled Salmon Fillet, peperonata, charred broccolini, salsa verde & lemon gf	34.9
Slow Cooked Pork Ribs, UA BBQ sauce, coleslaw, pickles & chips	38.9
Baked Gnocchi Sorrentina, Napoli, cherry tomato, bocconcini & basil vgo	26.9

STEAKS

all served w. chips, salad & choice of sauce*

250g Porterhouse gf	42.9
250g Scotch Fillet gf	47.9
Minute Steak gf	28.9

*peppercorn sauce, mushroom sauce, garlic butter, gravy or red wine jus (all gf)

SIDES

Sweet Potato Fries, aioli v	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. mixed cheese, grilled prawns, garlic, cream, fresh chilli & parsley	26.9
Funghi, w. mozzarella, taleggio, mixed mushrooms, thyme & truffle salsa v vgo	24.9
Chicken Funghi, w. mixed cheese, cream cheese, chicken, mushrooms, red onion & basil	25.9
Meat Lovers, w. Napoli, mixed cheese, bacon, chicken, salami, beef & BBQ sauce	26.9

*add gluten free base 6 / add vegan cheese 5

DESSERT

Sticky Date Pudding, served with hot butterscotch & Vanilla Ice Cream v	9.9
Chocolate Mousse, praline & chantilly cream gf v	9.9
Kids Ice Cream, vanilla ice cream & choice of toppings; chocolate, strawberry or caramel gf v	6

KIDS MENU

Pasta Bowl w. Napoli v	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 NGIHT
FROM 7PM

WEDNESDAY

\$15 BURGERS
ALL DAY
BEEF, CHICKEN OR VEGGIE,
SERVED WITH CHIPS

THURSDAY

\$20
MINUTE STEAK
\$25
PORTERHOUSE

FRIDAY & SATURDAY

PARTY IN THE ALLEY
LIVE DJ FROM 10PM TILL LATE

\$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

\$20 LUNCHES*

Check the specials menu

MON-FRI
12 TO 4PM

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)

*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

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

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.

BEER

	ABV%	POT	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%	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 No Alc Pale Ale - Ultra Low Gluten A beer made to be drunk, so you don't have to be.	<0.05	5	10
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 - 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%	7.5	14.5
Man-goes Nowhere - GOLD, WORLD BEER AWARDS 2024 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
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 Zealous? 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
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%	8	14.9
Magic Doors NEIPA A stonefruit forward Hazy IPA featuring El Dorado and Rakau with just a splash of Comet and Galaxy.	5.8%	8	14.9
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
Sirens Call Hazy IPA Beware the song that lures sailors in, with aromas of coconut, mango, guava and grapefruit. With a blending of hops as pristine as a windless ocean - Sabro Incognito and Talus Cryo	6.0%	8	14.9
Mysterons Barrel Aged Sour Ale 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%	8	--
Twin Flames Hazy Double IPA - GOLD, INDIE AWARDS 2024 This stunning hazy DiPA erupts into swirling flavours of grapefruit and candied pineapple. With hops of Mosaic Cryo, Mosaic Incognito, Strata and Nelson Sauv.	8.0%	CAN	12
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%	CAN	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

READY TO DRINK

	CAN
Ocean Gin & Tonic - 250 ml ABV 5.0%	10
Raspberry Gin & Soda - 250 ml ABV 5.0%	10
CC & Dry - 330 ml ABV 4.8%	13
Jim Beam & Cola - 330 ml ABV 4.8%	14

BOTTLE ONLY

	ABV%	BOT
Ellipsis - Tart Saison 750ml	5.2%	22
Mysterons - Barrel Aged Sour Ale	5.2%	22

CIDER

	CAN
Tin Shed Premium Apple Cider ABV 5.0 %	11

SPARKLING

	GL	BOT
Rothbury Estate Sparkling, VIC	12	50
Dogarina Prosecco, Italy	13	60
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
Alexander Hill Chardonnay, NSW	12	50
RLB Moscato, VIC	12	50
Are You Game Pinot Grigio, VIC	13	60
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

DASHER+FISHER GIN

Ocean - Wakame Seaweed harvested off the coast	11
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
Blackberry - Infused with wakame and pepperberry	12
Saffron - Made from fourteen botanicals native Tasmanian Pepperberry	12
Coffee - Rich and robust single malt coffee whiskey	12
Whiskey Barrel - a sweet whisky nose with orange, coconut, and vanilla	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
Bellhop American Porter 5.8%	26		110
Ein Stein Marzen 5.2%	30		160
Sirens Call Hazy IPA 6.0%	26		130
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
Mysterons Barrel Aged Sour 5.5%	750 ML BOTTLE - \$22

ALSO CHECK OUT OUR MERCHANDISE CABINET!



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