

## SHARED

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<b>PITA BREAD</b> red pepper hummus   cashew   chimichurri <b>v vegan</b>	15.9
<b>POPCORN CHICKEN</b> w. Kewpie mayo <b>gf</b>	16.9
<b>POTATO CAKES</b> bacon jam   sour cream   chives <b>vgo</b>	15.9
<b>LEMON &amp; PEPPER CALAMARI</b> w. aioli   rocket <b>gf</b>	16.9/24.9
<b>TOMATO ARANCINI</b> scamorza cheese   basil pesto <b>v</b>	16.4
<b>STEAK TARTARE</b> eye fillet   cornichons   capers   shallot   egg yolk   sour cream and chive chips <b>gfo</b>	23.4
<b>BURRATA</b> heirloom tomatoes   peperonata   basil   bruschetta <b>v gfo</b>	24.9
<b>CHARCUTERIE BOARD</b> selection of cured meats   freshly baked pizza bread   grissini <b>gfo</b>	28.9

## MAIN

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<b>PARMA</b> Panko crumbed chicken   ham   mixed cheese   coleslaw   chips	29.9
<b>SCHNITZEL</b> Panko crumbed chicken   coleslaw   chips	28.9
<b>UA FISH &amp; CHIPS</b> UA Lager battered barramundi   tartare   lemon wedge   chips   salad	29.9
<b>ROASTED CAULIFLOWER WEDGE</b> red pepper hummus   chickpea salad   tahini yoghurt <b>v vgo gf</b>	29.9
<b>SEAFOOD LINGUINE</b> fish   prawns   calamari   napoli   white wine   garlic   chilli   prawn oil	36.9
<b>CRISP SKINNED SALMON</b> whipped sweet potato   spiced green beans   tahini yoghurt   fried kale <b>gf</b>	39.9
<b>CHICKEN RISOTTO</b> mushrooms   spinach   garlic   creamy arborio rice   parmesan <b>gf</b>	27.9
<b>SLOW COOKED PORK RIBS</b> UA BBQ sauce   coleslaw   pickles   chips <b>gf</b>	38.9
<b>GRILLED CHICKEN BREAST</b> roasted vine tomatoes   wild rocket   parmesan   hazelnuts   gravy <b>gf</b>	34.9

## STEAK

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<b>SCOTCH FILLET 300G</b> chips   salad   your choice of sauce <b>gf</b>	49.9
<b>PORTERHOUSE 250G</b> chips   salad   your choice of sauce <b>gf</b>	44.9
<b>MINUTE STEAK</b> chips   salad   your choice of sauce <b>gf</b>	29.9
<b>*ADD</b> mushroom sauce, garlic butter, jus or gravy (all sauces <b>gf</b> )	

## SIDES

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<b>STRAIGHT CUT CHIPS</b> tomato ketchup   aioli <b>v gf</b>	12.9
<b>SWEET POTATO FRIES</b> aioli <b>v</b>	14.9
<b>GREEN BEANS</b> garlic   parmesan   fried shallots <b>v gf</b>	12.9
<b>MIXED LEAF SALAD</b> tomato   cucumber   white balsamic vinaigrette <b>v gf</b>	12.9
<b>COLESLAW</b> <b>v gf</b>	12.9

## SALADS

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<b>UA CAESAR SALAD</b> baby cos   radicchio   avocado   bacon   croutons   parmesan   soft boiled egg anchovy dressing <b>vo gfo</b>	23.4
<b>ASIAN CALAMARI SALAD</b> mixed cabbage   carrots   spring onions   cucumber   nuoc cham   wasabi mayo <b>gf</b>	26.9
<b>ROASTED BEETROOTS SALAD</b> whipped goat's feta   ancient grains   crispy kale   balsamic <b>v gfo vgo</b>	26.9
<b>GRILLED PRAWN SALAD</b> nam jim dressing   pickled cucumber   pearl couscous   spring onion fried shallots   lime crème fraîchee	27.9
<b>*ADD</b> chicken 8, lamb 8, calamari 8, prawns 9.5	

## PIZZA

<b>CHEESY GARLIC v vgo</b>	18.9
<b>TROPICANA</b> napoli   mixed cheese   ham   pineapple	25.9
<b>MARGHERITA</b> napoli   mixed cheese   bocconcini   basil <b>v vgo</b>	24.4
<b>PEPPERONI</b> napoli   mixed cheese   calabrese salami   jalapenos   oregano	26.9
<b>PRAWN</b> napoli   mixed cheese   bocconcini   chilli   garlic   peas	29.9
<b>SLOW ROAST LAMB</b> napoli   mixed cheese   feta   olives   cherry tomato   red onion   parsley   tzatziki <b>gfo</b>	28.9
<b>PESTO</b> napoli   mixed cheese   cherry tomatos   olives   bocconcini   pesto <b>v vgo</b>	26.9
<b>CHICKEN TIKKA</b> napoli   mixed cheese   corn   red onion   red capsicum   mint yoghurt	28.9
<b>FUNGI</b> mixed cheese   taleggio   mixed mushrooms   thyme   truffle salsa <b>v vgo</b>	27.9
<b>MEAT LOVERS</b> napoli   mixed cheese   ham   bacon   lamb   chicken   pepperoni   bbq sauce	29.9
<b>*ADD</b> gluten free base 6 / vegan cheese 5	

## BURGER

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

## DESSERT

<b>DARK CHOCOLATE MOUSSE</b> praline   chantilly cream   orange <b>v gf</b>	14.9
<b>STICKY DATE PUDDING</b> butterscotch sauce   salted caramel ice-cream <b>v</b>	14.9
<b>KIDS ICE-CREAM</b> vanilla ice-cream   chocolate fudge sauce <b>v gf</b>	9

## KIDS MENU

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

## MILKSHAKES

Vanilla, Chocolate or Strawberry 10

**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 DEAL

\*Excludes Public Holidays

\*Check specials 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

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

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



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
<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%	8	10
<b>URBAN LAGER - GOLD MEDAL in the World Beer Awards - ULTRA LOW GLUTEN</b> A German-style pale lager. Clean, malty, and slightly bitter with a spicy and floral aroma.	4.5%	11	15
<b>SLAPSHOT PALE ALE - Voted 3<sup>rd</sup> best in the world at the Beer World Cup - ULTRA LOW GLUTEN</b> This beer is moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine.	4.5%	11	15
<b>ALL NIGHTER - MID STRENGTH SESSION ALE - ULTRA LOW GLUTEN</b> 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
<b>URBAN MYTH - NO ALC PALE ALE - ULTRA LOW GLUTEN</b> A beer made to be drunk, so you don't have to be.	< 0.5%	8	11
<b>THE QUARTER - HAZY PALE ALE - GOLD MEDAL in the Australian Independent Beer Awards, 2024</b> This hazy pale is packed with Sabro, Motueka and Mosaic hops for a lush time at your new favourite establishment.	5.0%	11	15
<b>MAN-GOES NOWHERE - FRUITED ALE - GOLD, WORLD BEER AWARDS 2024</b> A fresh and sour hit of mango and passionfruit, perfectly balanced as all things should be.	5.0%	12	15
<b>OZONE - PACIFIC ALE - GOLD, AIBA AWARDS 2024 - ULTRA LOW GLUTEN</b> Smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	11	15
<b>BIER AMPERE - AMERICAN PALE ALE</b> 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
<b>BELLHOP - AMERICAN PORTER</b> *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
<b>BLACKBEARD - SPICED RUM STOUT</b> 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
<b>MAGIC DOORS - NEIPA</b> A stonefruit forward Hazy IPA featuring El Dorado and Rakau with just a splash of Comet and Galaxy.	5.8%	13	17
<b>EIN STEIN - MARZEN AMBER LAGER</b> Celebrate Oktoberfest with this signature Märzen - a beautiful Amber Lager packed with punchy flavours of biscuit, and sticky date.	5.2%	12	15
<b>SIRENS CALL - HAZY IPA</b> 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.	6.0%	13	17
<b>URBAN DARK - ENGLISH DARK ALE - ULTRA LOW GLUTEN</b> 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
<b>BLACKBERRY &amp; PEPPERBERRY SOUR - URBAN ALLEY X DASHER+FISHER COLLABORATION</b> A collaboration with Urban Alley Brewery and DASHER+FISHER Tasmanian Spirits - Locally sourced twin berries of Blackberry and Pepperberry. With blackberry for sweetness and pepperberry for spice, it's a collaboration that results in everything nice!	4.5%	12	15
<b>GLACIER - IPA</b> This IPA is fermented cool and hopped with only the coolest varieties of hops both new and old school - delivers a full spectrum of tropical fruit, forest and citrus flavours while supported in a clean & malty frame.	7.0%	13	17
<b>MYSTERONS - BARREL AGED SAISON</b> 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	
<b>TWIN FLAMES - HAZY DOUBLE IPA</b> 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
<b>ODYSSEY - WCIPA</b> 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%	CAN	10

## BREWERS CHOICE

	ABV%	425ml	PINT
<b>YU ZERIOUS? - YUZU RUSS - LIMITED EDITION GABS 2024 BEER</b> A Radler made with a light Hefeweizen base and dosed with Yuzu zest and juice throughout.	2.8%	8	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

## 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

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

## MILKSHAKES

Vanilla, Chocolate or Strawberry	10
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## MOCKTAIL

<b>STRAWBERRY &amp; STRIKES</b>	14
Strawberry Syrup   Lemonade   Fairy Floss	

<b>MELON MAZE</b>	14
Watermelon   Soda   Mint   Fairy Floss	

<b>VIRGIN ESPRESSO MARTINI</b>	14
Salted Caramel   Chocolate   Cold Drip Coffee	

<b>VIRGIN COSMO</b>	14
Orange Syrup   Cranberry   Lime	

<b>MISS AMERICANA</b>	14
Pineapple   Cranberry   Lime   Bitters	

## COCKTAIL

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

<b>CHAMPAGNE PROBLEMS</b>	22
D+F Strawberry Gin   Vodka   Sparkling   Strawberry   Lemon	

<b>AMARETTO SOUR</b>	24
Naked Amaretto   lemon   sugar syrup   fee brothers foam	

<b>ROYAL FLUSH</b>	24
Vodka   Chambord   Lemon Juice   Lemonade	

<b>SOCHU</b>	24
Sochu spirit   Lychee Liqueur   Lemon Juice   Lychee Juice	

<b>GINGER BREAD MAN</b>	24
Dark Rum   Pineapple Juice   Lime Juice   Ginger syrup	

## CLASSICS

	SINGLE	CARAFE
<b>APEROL SPRITZ</b>	22	45
Aperol   Bubbles   Soda		

<b>LONG ISLAND ICE TEA</b>	24	55
Vodka   Tequila   Rum   Gin   Cola   Lime		

<b>PIMMS LEMONADE</b>	24	55
Pimms   Lemonade   Mint		

<b>CHERRY COLA</b>	24	55
Cola   D+F Cherry Gin   Grenadine   Lemon Juice		

<b>MOSCOW MULE</b>	24	55
Vodka   Ginger ale   Lime		

<b>RASPBERRY SMASH</b>	24	55
D+F Raspberry Gin   Vodka   Soda   Lime		

<b>NEGRONI</b>	24	
D+F Gin   Vermouth   Campari		

<b>BLOOD ORANGE MARGARITA</b>	24	
Tequila   Blood Orange   Lime		

<b>COSMOPOLITAN</b>	24	
Vodka   Cointreau   Cranberry   Lime		

<b>FRENCH MARTINI</b>	24	
Vodka   Chambord   Pineapple   Lemon		

<b>ESPRESSO MARTINI</b>	24	
Black Eagle Cold Drip   Sugar   Brookies Macadamia & Wattleseed 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

**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