

# 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	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	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
<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%	6	12
<b>Urban Lager</b> Premium Pale Lager - <b>Ultra Low Gluten</b> 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
<b>Slapshot</b> Aussie Pale Ale - <b>Ultra Low Gluten</b> - Voted 3rd best in the world Moderately bitter, with an inviting aroma of citrus, mango, passionfruit & pine.	4.5%	7	13.9
<b>All Nighter</b> Mid Strength Session Ale - <b>Ultra Low Gluten</b> 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
<b>Urban Myth</b> No Alc Pale Ale - <b>Ultra Low Gluten</b> A beer made to be drunk, so you don't have to be.	<0.05	5	10
<b>The Quarter</b> Hazy Pale Ale This juicy pale is packed with Sabro, Motueka & Mosaic hops for a very lush time.	5.0%	7.5	14.5
<b>Ozone</b> Pacific Ale - <b>GOLD, AIBA AWARDS 2024 - Ultra Low Gluten</b> This limited edition Pacific Ale is smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	7.5	14.5
<b>Man-goes Nowhere - GOLD, WORLD BEER AWARDS 2024</b> Fruited Sour Ale A fresh & sour hit of Mango & Passionfruit, perfectly balanced as all things should be.	5.0%	7.5	14.5
<b>Bier Ampere</b> 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
<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	14.9
<b>Yu Zerious?</b> Yuzu Russ - <b>LIMITED EDITION GABS 2024 BEER</b> A Radler made with a light Hefeweizen base and dosed with Yuzu zest and juice throughout.	2.8%	7.5	14.5
<b>Blackbeard</b> 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
<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	14.9
<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
<b>Sirens Call</b> 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
<b>Mysterons</b> 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	--
<b>Urban Dark</b> English Brown Ale - <b>Ultra Low Gluten</b> 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

	ABV%	CAN
<b>Ocean Gin &amp; Tonic</b> 250ml	5.0%	10
<b>Raspberry Gin &amp; Soda</b> 250ml	5.0%	10
<b>CC &amp; Dry</b> 330ml	4.8%	13
<b>Jim Beam &amp; Cola</b> 330ml	4.8%	14

## BOTTLE ONLY

	ABV%	BOT
<b>Ellipsis</b> Tart Saison 750ml	5.2%	22
<b>Mysterons</b> Barrel Aged Sour Ale	5.2%	22

## CIDER

	ABV%	CAN
<b>Tin Shed Premium</b> Apple Cider 375ml	5.0%	11
<b>Fruit Tree Cider</b> Davidson Plum 250ml	4.5%	12
<b>Fruit Tree Cider</b> Kangaroo Apple 250ml	4.5%	12
<b>Fruit Tree Cider</b> Lemon Myrtle 250ml	4.5%	12

## SPARKLING

	GL	BOT
<b>Rothbury Estate</b> Sparkling, VIC	12	50
<b>Dogarina</b> Prosecco, Italy	13	60
<b>Chandon</b> NV Brut, VIC	15	70
<b>Chandon Brut</b> Rose, SA	15	70

## WHITE & ROSE

	GL	BOT
<b>821 South</b> Sauvignon Blanc, NZ	12	55
<b>Alexander Hill</b> Sauvignon Blanc, VIC	12	50
<b>Alexander Hill</b> Chardonnay, NSW	12	50
<b>RLB</b> Moscato, VIC	12	50
<b>Are You Game</b> Pinot Grigio, VIC	13	60
<b>Hidden Sea</b> Rose, SA	13	60

## RED

	GL	BOT
<b>Farm to Table</b> Pinot Noir, VIC	12	60
<b>RLB</b> Cabernet Sauvignon, VIC	12	50
<b>Alexander Hill</b> Merlot, NSW	12	50
<b>The Hidden Sea</b> GSM, SA	13	60
<b>The Hidden Sea</b> Shiraz, SA	13	55
<b>Sevendhill Inigo</b> Shiraz, Clare Valley, SA	15	70

## FRIENDS ON TAP

	ABV%	POT	PINT
<b>Guinness</b>	4.2%		14.9
<b>Brookvale Union</b> Ginger Beer	4.0%	9.9	18.9
<b>Mountain Goat - Hazy</b> Apple Cider	5.0%	9.5	17.5

## DASHER + FISHER GIN

<b>Ocean</b> - Wakame Seaweed harvested off the coast	12
<b>Mountain</b> - Native pepperberry	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
<b>Saffron</b> - Made from fourteen botanicals native Tasmanian Pepperberry	12
<b>Coffee</b> - Rich and robust single malt coffee whiskey	12
<b>Whiskey Barrel</b> - a sweet whisky nose with orange, coconut, and vanilla	12

## COCKTAIL CARAFES - 1L

<b>Aperol Spritz</b>	46
<b>Long Island Iced Tea</b>	55
<b>Giant G&amp;T</b> - Any D+F Gin, Tonic & Lime	50
<b>Pimms Lemonade - w.</b> Orange & Lime	50
<b>Cherry Cola</b> - D+F Cherry Gin, Vodka, Coke & Lime	55
<b>Moscow Mule</b> - Vodka, Ginger Ale & Lime	50
<b>Elderflower Collins</b> - D+F Mountain Gin,	55
Elderflower Monin & Tonic	
<b>Raspberry Smash</b> - D+F Raspberry Gin, Vodka,	55
Raspberry Monin, Tonic & Lime	
<b>Rum Punch</b> - Stolen Gold Rum, Bitters, Lemonade,	50
Pineapple & Lime Juice	

## DID YOU LIKE OUR BEER? TAKE SOME HOME!

	4 PK	6 PK	CASE
<b>Urban Draught 4.5 %</b>		20	80
<b>Urban Lager 4.5 %</b>	16	20	80
<b>All Nighter 3.5 %</b>	14		70
<b>Slapshot 4.5 %</b>	16		80
<b>Urban Myth NO ALC</b>	13		65
<b>Man-goes Nowhere Sour Ale 5.0%</b>	20		110
<b>Urban Dark English Brown Ale 5.4%</b>	15		90
<b>Bellhop American Porter 5.8%</b>	26		110
<b>Ein Stein Marzen 5.2%</b>	30		160
<b>Sirens Call Hazy IPA 6.0%</b>	26		130
<b>Core 4 Can Mixed Pack</b>	18		
<b>Limited 4 Can Mixed Pack</b>	24		

<b>RTD Ocean Gin &amp; Tonic 5.0%</b>	18.95
<b>RTD Raspberry Gin &amp; Soda 5.0%</b>	18.95

<b>Ellipsis Hoppy Tart Saison 5.2%</b>	750 ML BOTTLE - \$22
<b>Mysterons Barrel Aged Sour 5.5%</b>	750 ML BOTTLE - \$22

ALSO CHECK OUT OUR MERCHANDISE CABINET!



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1.5% surcharge on debit cards & credit cards, 18% surcharge on public holidays

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