

SHARED

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

MAIN

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

STEAK

SCOTCH FILLET 300G chips salad your choice of sauce gf	49.9
PORTERHOUSE 250G chips salad your choice of sauce gf	44.9
MINUTE STEAK chips salad your choice of sauce gf	29.9
CHOOSE FROM mushroom sauce, garlic butter, jus or gravy (all sauces gf) *ADD reef sauce, creamy garlic prawns 8	

SIDES

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

SALADS

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

PIZZA

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

BURGER

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

DESSERT

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

KIDS MENU

MACARONI Napoli sauce v	15	UA FISH BITES w. chips	15
HALF SCHNITZEL w. chips	15	FRIED CALAMARI w. chips gf	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. Enjoy UA beers, freshly brewed in Melbourne.

BREWERS CHOICE

	ABV%	425ml	PINT
BLACKBERRY & PEPPERBERRY SOUR - URBAN ALLEY X DASHER+FISHER COLLABORATION 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%	8	10

BEER

	ABV%	425ml	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%	8	10
URBAN LAGER - GOLD MEDAL in the World Beer Awards - ULTRA LOW GLUTEN A German-style pale lager. Clean, malty, and slightly bitter with a spicy and floral aroma.	4.5%	11	15
SLAPSHOT PALE ALE - Voted 3rd best in the world at the Beer World Cup - ULTRA LOW GLUTEN This beer is moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine.	4.5%	11	15
ALL NIGHTER - MID STRENGTH SESSION ALE - ULTRA LOW GLUTEN 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
URBAN MYTH - NO ALC PALE ALE - ULTRA LOW GLUTEN A beer made to be drunk, so you don't have to be.	< 0.5%	8	11
THE QUARTER - HAZY PALE ALE - GOLD MEDAL in the Australian Independent Beer Awards, 2024 This hazy pale is packed with Sabro, Motueka and Mosaic hops for a lush time at your new favourite establishment.	5.0%	11	15
MAN-GOES NOWHERE - FRUITED ALE - GOLD, WORLD BEER AWARDS 2024 A fresh and sour hit of mango and passionfruit, perfectly balanced as all things should be.	5.0%	12	15
OZONE - PACIFIC ALE - GOLD, AIBA AWARDS 2024 - ULTRA LOW GLUTEN Smashed with Galaxy hops for that passionfruit flavour we all love.	4.5%	11	15
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%	12	15
BELLHOP - AMERICAN PORTER *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
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.	6.0%	13	17
GLACIER - IPA 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
CERBERUS - IPA At the gates of the Underworld stood the Hound of Hades, the three-headed guardian known as Cerberus. A fitting name for this three-hopped IPA.	5.8%	13	17
URBAN DARK - ENGLISH DARK ALE - ULTRA LOW GLUTEN 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
WANDERING STAR - 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.	6.5%	13	
EIN STEIN - MARZEN AMBER LAGER A beautiful amber lager packed with Hallertau Mittlefehreh hops! We've packed this brew with punchy flavours of biscuit, and sticky date, and it's best paired with singing and dancing.	5.2%	CAN	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%	
Raspberry Gin & Soda Can	5.0%	5
CC & Dry 330ml Bottle	4.8%	13
Brookvale Ginger Beer Can	4.0%	13

CIDER

	ABV%	
Tin Shed Premium Apple Cider 375ml Can	5.0%	11
Frank's Cherry Pear Cider 330ml Bottle	3.5%	13
Frank's Raspberry & Pear Cider 330ml Bottle	8.0%	13
Frank's Summer Pear Cider 330ml Bottle	5.0%	13

BEER & GIN COCKTAIL

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

MILKSHAKES

Vanilla, Chocolate or Strawberry	10
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MOCKTAIL

STRAWBERRY & STRIKES	14
Strawberry Syrup Lemonade Fairy Floss	

MELON MAZE	14
Watermelon Soda Mint Fairy Floss	

VIRGIN ESPRESSO MARTINI	14
Salted Caramel Chocolate Cold Drip Coffee	

VIRGIN COSMO	14
Orange Syrup Cranberry Lime	

MISS AMERICANA	14
Pineapple Cranberry Lime Bitters	

COCKTAIL

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

CHAMPAGNE PROBLEMS	22
D+F Strawberry Gin Vodka Sparkling Strawberry Lemon	

AMARETTO SOUR	24
Naked Amaretto lemon sugar syrup fee brothers foam	

ROYAL FLUSH	24
Vodka Chambord Lemon Juice Lemonade	

SOCHU	24
Sochu spirit Lychee Liqueur Lemon Juice Lychee Juice	

GINGER BREAD MAN	24
Dark Rum Pineapple Juice Lime Juice Ginger syrup	

CLASSICS

	SINGLE	CARAFE
D+F RASPBERRY BRAMBLE	22	
Dasher+Fisher Blackberry Gin Chambord Lemon Juice Sugar Syrup		

APEROL SPRITZ	22	45
Aperol Bubbles Soda		

LONG ISLAND ICE TEA	24	55
Vodka Tequila Rum Gin Orange Liqueur Cola Lime		

PIMMS LEMONADE	24	55
Pimms Lemonade Mint		

MOSCOW MULE	24	55
Vodka Ginger ale Lime		

RASPBERRY SMASH	24	55
D+F Raspberry Gin Vodka Soda Lime		

NEGRONI	24	
D+F Gin Vermouth Campari		

BLOOD ORANGE MARGARITA	24	
Tequila Blood Orange Lime		

COSMOPOLITAN	24	
Vodka Cointreau Cranberry Lime		

FRENCH MARTINI	24	
Vodka Chambord Pineapple Lemon		

ESPRESSO MARTINI	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	
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
WHISKEY BARREL - Woody and herbaceous with a sweet whisky nose	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