

FOOD MENU

INSTA@UrbanAlleyBrewpub FACEBOOK facebook.com/urbanalleybrewpub
 WEB www.urbanalley.com.au/our-place

ADDRESS

G09/12 STAR CIRCUS DOCKLANDS,
 MELBOURNE, VIC 3008

You will find drinks located
ON THE OTHER SIDE →



TAPAS/EXPRESS	LIGHT MEALS	MAINS	BURGERS
TRIO OF DIPS Chefs selections of three dips served with Turkish bread <u>V</u> \$14	CHEESY BEEF NACHOS served with double cheese, sour cream, avocado salsa & jalapeños <u>V</u> OPTION AVAILABLE \$17	CHICKEN PARMA Served with Napoli sauce, gypsy ham & mozzarella. Served with beer battered chips & garden salad \$26	ALL BURGERS served with beer battered chips
LEMON PEPPER CALAMARI served on rocket with pesto mayonnaise <u>GF</u> \$12	CALAMARI SALAD with crispy lettuce, peppers, cherry tomato, onion & pesto mayonnaise <u>GF</u> \$18	CHICKEN SCHNITZEL with salad, beer battered chips & your choice of mushroom, peppercorn sauce or garlic butter \$24	TANDOORI CHICKEN BURGER with tomato, cucumber, crispy lettuce, mint yoghurt sauce & pickles \$22
VEGETARIAN SPRING ROLLS served with sweet chili sauce <u>V</u> \$12	ROAST PUMPKIN & SPINACH SALAD with silver almonds, pumpkin seeds, Danish fetta & a dash of lemon dressing <u>V</u> \$16	URBAN ALLEY FISH & CHIPS with beer battered chips, salad, tartare sauce & lemon wedge \$22	FALAFEL BURGER with tomato, pickles, lettuce, yoghurt sauce, guacamole & cheese <u>V</u> \$20
SWEET POTATO FRIES served with side of aioli <u>V</u> <u>GF</u> \$9	CAESAR SALAD with bacon, parmesan, egg, crostini & anchovies \$16	CRISPY SKIN SALMON FILLET served on super healthy grain salad & paprika yoghurt <u>GF</u> OPTION \$28	ANGUS BEEF BURGER topped with American cheese, bacon, tomato, tomato relish, iceberg lettuce & yellow mustard \$23
HOUSE MADE CHEESE AND GARLIC BREAD <u>V</u> \$8	OPTIONAL EXTRAS add chicken +\$4 add lamb +\$6 add prawns +\$7	BRAISED BEEF CHEEKS served with creamy mash, baby carrots & house made gravy <u>GF</u> \$32	PHILLY CHEESE STEAK SANGA house marinated steak served with grilled capsicum, onion, rocket salad & tomato inside Turkish bread \$22
URBAN ALLEY POPCORN CHICKEN served with sweet chilli mayonnaise \$12	PIZZAS	CURRY OF THE DAY served with steamed basmati rice, raita yoghurt & poppadum <u>GF</u> \$20	TRADITIONAL AFFOGATO vanilla ice cream topped with a shot of hot espresso coffee and biscotti \$8
CRISPY CHICKEN WINGS served with srirachaa mayo & a lemon wedge \$10	MARGHERITA with Napoli sauce, mozzarella, bocconcini & basil pesto <u>V</u> \$15	TRADITIONAL CARBONARA with bacon, spring onion, garlic, cream & parmesan \$22	PEANUT BUTTER PARFAIT with rice bubble crackers, salted caramel & fairy floss <u>GF</u> \$12
BEEF SLIDERS American cheese, tomato relish, lettuce & mustard \$11	PEPPERONI with Napoli sauce, salami, mozzarella, oregano & fresh parsley \$16	VEGGIE SIZZLER with rice, seasonal greens, potato squeak, corn chips & creamy tomato gravy <u>V</u> \$28	CHOCOLATE MOUSSE topped with whipped cream, raspberry coulis & seasonal fruit \$10
BEER BATTERED ONION RINGS served with with aioli <u>V</u> \$11	CAPRICCIOSA with Napoli, mushroom, olives, ham & mozzarella \$18	SEAFOOD LINGUINI served with mussels, calamari, seasonal fish, garlic & chili \$23	HOUSE MADE HONEY DOUGHNUTS served with crushed pistachios \$10
POTATO WEDGES served with sour cream & sweet chili sauce <u>V</u> \$12	CHICKEN with mushroom, pineapple, onions, parsley, BBQ sauce & mozzarella \$18	VEGGIE RISOTTO with spinach, broccoli florets, pumpkin, green beans & parmesan <u>V</u> <u>GF</u> \$22	KOSHER Available from late December, 2018
BEER BATTERED CHIPS served with aioli & tomato sauce <u>V</u> \$10	MEAT LOVER with Napoli sauce, mozzarella, chicken, ham, salami, mushroom & BBQ Sauce \$22	STEAK ALL STEAKS served with your choice of sauce and two sides PORTERHOUSE 250G \$30 SCOTCH FILLET 250G \$32 EYE FILLET 250G \$38 SAUCE classic gravy, mushroom gravy, peppercorn gravy & garlic butter SIDES beer battered chips, salad, creamy mash or seasonal greens	CRISPY CAJUN CHIPS served with dipping sauce \$8
	LAMB with Napoli sauce, mozzarella, feta, red capsicum, spanish onion topped with mint yoghurt sauce \$20		CHICKEN NUGGETS beer battered & served with dipping sauce \$12
			SPICY BUFFALO CHICKEN WINGS served with dipping sauce \$10
			TEMPURA CAULIFLOWER BITES served with dipping sauce \$10

DRINKS MENU

URBAN ALLEY BREWERY
MELBOURNE MADE — LOCALLY OWNED

You will find food located
ON THE OTHER SIDE →



URBAN BEER RANGE

	POT	PINT
URBAN ALE Crisp Clean Ale, 4.5%	\$6	\$11
Our Urban Ale is brewed with a combination of American and Australian hops and we dry hop with a classic European variety that adds dimension to its signature flavour. Vienna Malt brings honey and graham cracker notes while Australian wheat provides a more relaxed mouthfeel. We ferment it colder than a typical ale, with classic American-style ale yeast resulting in a crisp, clean finish.		
URBAN LAGER Classic Munich Helles, 4.7%	\$6	\$11
With nothing to hide behind, this classic lager is brewed with one malt and one hop. Clean, malty, and slightly bitter, with a touch of German hops to provide a subtle, slightly spicy and floral aroma and flavour that plays a background role to the German-style Pilsner malt. A truly refreshing, everyday drink, originating in Munich in 1894.		
URBAN DARK English Brown Ale, 5.4%	\$7	\$13
A showcase of English ingredients, this warming ale highlights the caramel, toffee and chocolate notes inherent in dark British specialty malts. A few handfuls of Willamette and East Kent Golding hops provide just enough floral and herbal hop aroma and bitterness to support the malt flavours. Smooth and creamy in the finish, this beer will keep you coming back for more.		
URBAN APA American Pale Ale, 5.5%	\$7	\$13
Our brewer's take on this popular style, this beer includes a mash-up of fruity American hops paired with a classic English ale yeast that finishes clean but still brings out just enough of the hop aroma and flavour. Moderately bitter, with an inviting aroma of citrus, mango, passionfruit and pine, supported well by a strong backbone of delicious New Zealand malts. Pale, balanced and refreshing.		

GUEST BEERS

	POT	PINT
4 PINES KOLSCH 4.7%	\$7.5	\$14
PIRATE LIFE IPA 6.4%	\$7.5	\$14
PRESSMAN'S APPLE CIDER 4.5%	\$6.5	\$12
BROOKVALE GINGER BEER 4%	\$7.5	\$14

ALLEY BEER SERIES

	POT	PINT
ALLEY IPA Bold, Tangy, Bitter, 6.9%	\$7.5	\$14
Classic piny and resinous aromas are balanced with intense fruitiness that is sure to pack a punch. Peaches, sweet malt and alcohol come together in unison to create this bold, hop focused flavour. With a medium-dry finish, this beer is not for the faint hearted.		
BLUSH Refreshing Fruity Rye, 5.7%	\$7.5	\$14
Fresh raspberries and a mild white pepper spice create a vibrant aroma from the addition of malted rye. Traditional wheat beer characteristics are offset by American influences, creating a malt-balanced and easy-drinking variation of its German counterpart. This beer pours with a slight haze that creates a smooth, creamy mouthfeel that is typical of wheat beers.		
AIRBORNE NEDIPA Amber, Hazy, Full-Bodied, 10.1%	\$9.5	\$18
Pineapple, mango, citrus and apricot come together with an ensemble of sweet maltiness, hints of pie crust, and an inviting alcohol warmth that doesn't overpower. We pushed our kit as far as we could, and this is the result! With all hops added post-boil, the bitterness is soft and rounded. A massive hop treat with a pleasant alcohol presence and malt to back it up. Share this with a friend! Best enjoyed while seated.		

BOTTLED CIDER

	BOTTLE
REKORDELIG STRAWBERRY & LIME	\$13.5
REKORDELIG PASSION FRUIT	\$13.5
REKORDELIG MANGO & RASPBERRY	\$13.5
THE HILLS CLOUDY APPLE	\$9.5
THE HILLS PEAR	\$9.5

WHITE WINE

	GLASS	BOTTLE
821 SOUTH Sauvignon Blanc, NZ	\$9	\$43
ROTHBURY ESTATE Sem Sauv Blanc, SA	\$8	\$36
ARE YOU GAME Pinot Grigio, VIC	\$10	\$50
TRUVEE Pinot Gris, VIC	\$10	\$50
LEO BURNING Riesling, SA	\$12	\$52
ROTHBURY ESTATE Chardonnay, SA	\$8	\$36
FARM TO TABLE Chardonnay, VIC	\$11	\$50
BURNS & FULLER Chardonnay SA	\$9	\$43

RED WINE

ST HUBERTS Pinot Noir, VIC	\$12	\$60
LITTLE GIANT Grenache, SA	\$12	\$60
DOWN THE LANE Shiraz Tempranillo, SA	\$8.5	\$38
FARM TO TABLE Shiraz, VIC	\$10	\$50
PEPPERJACK Shiraz, SA	\$14	\$63
ROTHBURY ESTATE Cabernet Merlot, VIC	\$8	\$36
BEVERFORD Cabernet Sauvignon, VIC	\$9	\$40

ROSE

UPSIDE DOWN Rose, SA	\$9	\$40
CHANDON BRUT Rose, SA	\$14	\$60

SPARKLING WINES

DE BORTOLI Prosecco, VIC	\$11	\$50
WILLOWGLEN NV Brut, NSW	\$10	\$45
ROTHBURY ESTATE Sparkling, SA	\$8	\$36
CHANDON NV Brut, VIC	\$14	\$60

SWEET WINES

BEVERFORD Moscato, VIC	\$9	\$40
PENFOLDS GRANDFATHER Port, SA	\$15	

QUICK GUIDE

	CLARITY	MOUTHFEEL	MALT	BITTERNESS	AROMA
URBAN ALE	Clear	Light	<div style="width: 20%;"></div>	<div style="width: 20%;"></div>	<div style="width: 40%;"></div>
URBAN LAGER	Bright	Medium-bodied	<div style="width: 30%;"></div>	<div style="width: 20%;"></div>	<div style="width: 30%;"></div>
URBAN DARK	Clear	Medium-bodied	<div style="width: 40%;"></div>	<div style="width: 20%;"></div>	<div style="width: 40%;"></div>
URBAN APA	Mild Haze	Medium-bodied	<div style="width: 30%;"></div>	<div style="width: 40%;"></div>	<div style="width: 40%;"></div>
ALLEY IPA	Bright	Full	<div style="width: 30%;"></div>	<div style="width: 50%;"></div>	<div style="width: 60%;"></div>
BLUSH	Bright	Creamy	<div style="width: 20%;"></div>	<div style="width: 20%;"></div>	<div style="width: 40%;"></div>
AIRBORNE NEDIPA	Hazy	Full-Bodied	<div style="width: 40%;"></div>	<div style="width: 50%;"></div>	<div style="width: 40%;"></div>

TASTING FLIGHT \$25

Keen to taste more than one brew? Then this is for you.

Get five 200 ml samples of any beer of your choice.

TAKEAWAY BEER

\$24 TAKEAWAY 6 PACK

Available in:

- URBAN ALE
- URBAN APA
- URBAN LAGER
- URBAN DARK

Enjoy them even more knowing we use Australia's first biodegradable 6-pack holders

TO BE CONSUMED OFF PREMISES ONLY