

URBAN ALLEY BREWERY

# FOOD MENU

INSTA@UrbanAlleyBrewpub FACEBOOK facebook.com/urbanalleybrewpub

WEB www.urbanalley.com.au/our-place

ADDRESS

609/12 STAR CIRCUS DOCKLANDS,  
MELBOURNE, VIC 3008

You will find drinks located  
ON THE OTHER SIDE →



STARTERS	LIGHT MEALS	MAINS	BURGERS
<b>TRIO OF DIPS</b> Chefs selections \$14 of three dips served with Turkish bread <u>V</u>	<b>SWISS MUSHROOM BRUSCHETTA</b> \$14 Served with cheese sauce & truffle dressing <u>V</u>	<b>CHICKEN PARMA</b> Served with Napoli sauce, gypsy ham & mozzarella served with chips & garden salad \$26	<b>TANDOORI CHICKEN BURGER</b> with tomato, cucumber, crispy lettuce, mint yoghurt sauce & pickle served with side of chips \$22
<b>LEMON AND PEPPER CALAMARI</b> \$12 served on rocket with pesto mayonnaise <u>GF</u>	<b>COOL AND CRUNCHY CHICKEN TACO</b> \$16 with cilantro, guacamole, mango, pickle & cayenne mayonnaise served with caramelized lime	<b>CHICKEN SCHNITZEL</b> with salad, chips & your choice of mushroom, peppercorn sauce or garlic butter \$24	<b>FALAFEL BURGER</b> with tomato, pickles, lettuce, yoghurt sauce, guacamole & cheese served with side of chips <u>V</u> \$20
<b>VEGETARIAN SPRING ROLLS</b> \$12 served with sweet chili sauce <u>V</u>	<b>CHILLI DOG NACHOS</b> served with double cheese, sour cream, avocado salsa & jalapenos \$17	<b>URBAN ALLEY FISH &amp; CHIPS</b> served with chips, salad, tartare & lemon wedge \$22	<b>ANGUS BEEF BURGER</b> topped with American cheese, bacon, tomato, tomato relish, iceberg lettuce & yellow mustard served with side of chips \$23
<b>SWEET POTATO FRIES</b> served with side of aioli <u>V</u> <u>GF</u> \$9	<b>CALAMARI SALAD</b> with crispy lettuce, peppers, cherry tomato, onion & pesto mayonnaise <u>GF</u> \$18	<b>CRISPY SKIN SALMON FILLET</b> served on super healthy grain salad & paprika yoghurt <u>GF</u> <u>OPTION</u> \$28	<b>DESSERT</b>
<b>HOUSE MADE CHEESE AND GARLIC BREAD</b> <u>V</u> \$8	<b>FALAFEL SALAD</b> with spinach, mint, cucumber, Spanish onion, cherry tomato & tahini dressing <u>V</u> <u>VG</u> \$17	<b>CONFIT CHICKEN KIEV</b> served with spiced cannellini beans, baby carrots, gravy & julienne vegetables \$30	<b>TRADITIONAL AFFOGATO</b> Vanilla ice cream topped with a shot of hot espresso coffee and biscotti \$8
<b>HARBOUR SIGNATURE CHICKEN POPCORN</b> served with sweet chilli mayonnaise \$12		<b>BRAISED BEEF CHEEKS</b> served with creamy mash, baby carrots & house made gravy <u>GF</u> \$32	<b>PEANUT BUTTER PARFAIT</b> with rice bubble crackers, salted caramel & floss <u>GF</u> \$12
<b>STICKY BAKED CHICKEN WINGS</b> with sesame seeds & spring onion \$10	<b>PIZZAS</b>	<b>CURRY OF THE DAY</b> served with steamed basmati rice, raita yoghurt & poppadum <u>GF</u> \$20	<b>CHOCOLATE MOUSSE</b> topped with whipped cream, raspberry coulis & fresh fruits \$10
<b>BEEF SLIDERS</b> with blue cheese spread, lettuce & red onion marmalade \$11	<b>MARGHERITA</b> with Napoli, mozzarella, bocconcini & basil pesto <u>V</u> \$15	<b>TRADITIONAL CARBONARA</b> with bacon, spring onion, garlic, cream & parmesan \$22	<b>KOSHER</b> Available from December, 2018
<b>HOUSE MADE HONEY DOUGHNUTS</b> served with crushed pistachios \$10	<b>PEPPERONI</b> with Napoli, salami, mozzarella, oregano & fresh parsley \$13	<b>MEXICAN VEG SIZZLER</b> with rice, seasonal greens, potato squeak, corn chips & creamy tomato gravy <u>V</u> \$28	<b>CRISPY CAJUN CHIPS</b> served with dipping sauce \$8
<b>FALAFEL SKEWERS</b> served with hummus, mint, cherry tomato & cucumber <u>V</u> <u>VEGAN</u> \$10	<b>CAPRICCIOSA</b> with Napoli, mushroom, olives, ham & mozzarella \$16	<b>SEAFOOD LINGUINI</b> served with mussels, calamari, seasonal fish, garlic & chili \$23	<b>CHICKEN NUGGETS</b> beer battered & served with dipping sauce \$12
<b>POTATO WEDGES</b> served with sour cream & sweet chili <u>V</u> \$12	<b>CHICKEN</b> with tofu, mushroom, pineapple, onions, parsley, BBQ sauce & mozzarella \$17	<b>BROCCOLI RISOTTO</b> with spinach, broccoli florets, beans sundried tomato & parmesan <u>V</u> <u>GF</u> \$22	<b>SPICY BUFFALO CHICKEN WINGS</b> served with dipping sauce \$10
<b>CHIPS</b> served with aioli & tomato sauce <u>V</u> \$10	<b>GARLIC</b> with mozzarella, oregano & rosemary salt <u>V</u> \$9	<b>STEAK</b> All steaks served with your choice of sauce and two sides	<b>TEMPURA CAULIFLOWER BITES</b> served with dipping sauce \$10
		<b>PORTERHOUSE</b> 250G \$30	
		<b>SCOTCH FILLET</b> 250G \$32	
		<b>EYE FILLET</b> 250G \$38	
		<b>SAUCE</b> Classic gravy, mushroom gravy, Peppercorn gravy & garlic butter	
		<b>SIDES</b> chips, salad, creamy mash or seasonal greens	

# 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** \$6 \$11  
Crisp Clean Ale, 4.5%

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** \$6 \$11  
Classic Munich Helles, 4.7%

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** \$7 \$13  
English Brown Ale, 5.4%

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** \$7 \$13  
American Pale Ale, 5.5%

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.

## ALLEY BEER SERIES

POT PINT

**ALLEY IPA** \$7.5 \$14  
Bold, Tangy, Bitter, 6.9%

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** \$7.5 \$14  
Refreshing Fruity Rye, 5.7%

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** \$9.5 \$18  
Amber, Hazy, Full-Bodied, 10.1%

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.

## GUEST BEERS

POT PINT

4 PINES KOLSCH 4.7% \$7.5 \$14  
PIRATE LIFE DOUBLE IPA 8.8% \$7.5 \$14  
PRESSMAN'S APPLE CIDER 4.5% \$6.5 \$12  
BROOKVALE GINGER BEER 4% \$7.5 \$14

## 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: 30%;"></div>
URBAN LAGER	Bright	Medium-bodied	<div style="width: 30%;"></div>	<div style="width: 20%;"></div>	<div style="width: 25%;"></div>
URBAN DARK	Clear	Medium-bodied	<div style="width: 40%;"></div>	<div style="width: 20%;"></div>	<div style="width: 35%;"></div>
URBAN APA	Mild Haze	Medium-bodied	<div style="width: 30%;"></div>	<div style="width: 30%;"></div>	<div style="width: 35%;"></div>
ALLEY IPA	Bright	Full	<div style="width: 35%;"></div>	<div style="width: 40%;"></div>	<div style="width: 50%;"></div>
BLUSH	Bright	Creamy	<div style="width: 25%;"></div>	<div style="width: 20%;"></div>	<div style="width: 35%;"></div>
AIRBORNE NEDIPA	Hazy	Full-Bodied	<div style="width: 40%;"></div>	<div style="width: 40%;"></div>	<div style="width: 50%;"></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