

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, pickles, 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	DESSERT
HOT BUFFALO WINGS chicken wings in an American Pale Ale sauce \$10	MARGHERITA with Napoli sauce, mozzarella, bocconcini & basil pesto <u>v</u> \$15	TRADITIONAL CARBONARA with bacon, spring onion, garlic, cream & parmesan \$22	TRADITIONAL AFFOGATO vanilla ice cream topped with a shot of hot espresso coffee and biscotti \$8
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	PEANUT BUTTER PARFAIT with rice bubble crackers, salted caramel & fairy floss <u>GF</u> \$12
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	CHOCOLATE MOUSSE topped with whipped cream, raspberry coulis & seasonal fruit \$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	HOUSE MADE HONEY DOUGHNUTS served with crushed pistachios \$10
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	KOSHER Available from late January, 2019
	LAMB with Napoli sauce, mozzarella, feta, red capsicum, spanish onion topped with mint yoghurt sauce \$20	ALL STEAKS served with your choice of sauce and two sides	CRISPY CAJUN CHIPS served with dipping sauce \$10
		PORTERHOUSE 250 G \$30	CHICKEN NUGGETS beer battered & served with dipping sauce \$14
		SCOTCH FILLET 250 G \$32	SPICY BUFFALO CHICKEN WINGS served with dipping sauce \$12
		EYE FILLET 250 G \$38	TEMPURA CAULIFLOWER BITES served with dipping sauce \$12
		SAUCE classic gravy, mushroom gravy, peppercorn gravy & garlic butter	
		SIDES beer battered 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	ALLEY BEER SERIES		POT	PINT	WHITE WINE		GLASS	BOTTLE	
URBAN ALE	Crisp Clean Ale, 4.5%	\$6	\$11	IPA NO. 4	Slightly bitter linger, Delicate Sweetness, 6.1%	\$7.5	\$14	821 SOUTH	Sauvignon Blanc, NZ	\$9	\$43	
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.				We've captured summer in a glass with tropical fruit aromas like apricot, honeydew, mango, and papaya. You'll also notice hints of biscuit, marshmallow, and toffee. The sweetness of this IPA lingers with moderate bitterness. Mouthfeel is medium bodied with mild carbonation.				ROTHBURY ESTATE Sem Sauv Blanc, SA \$8 \$36				
URBAN LAGER	Classic Munich Helles, 4.7%	\$6	\$11	BLUSH	Refreshing Fruity Rye, 5.7%	\$7.5	\$14	ARE YOU GAME	Pinot Grigio, VIC	\$10	\$50	
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.				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.				TRUVEE Pinot Gris, VIC \$10 \$50				
URBAN DARK	English Brown Ale, 5.4%	\$7	\$13	TROPICAL PALE ALE	Gently Sweet, Slightly Effervescent, Mildly Bitter, 4.7%	\$7.5	\$14	LEO BURNING	Riesling, SA	\$12	\$52	
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.				It's our sessionable summer seasonal – sure to give the drinker a satisfied smile on a warmer day! Mouthfeel is medium bodied with medium carbonation. Some amazing tropical fruit aromas like papaya, guava, passionfruit and lychee. You'll also notice hints of chamomile with the presence of sweet malts. Mouthfeel is medium bodied with medium carbonation.				ROTHBURY ESTATE Chardonnay, SA \$8 \$36				
URBAN APA	American Pale Ale, 5.5%	\$7	\$13					FARM TO TABLE	Chardonnay, VIC	\$11	\$50	
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		BOTTLED CIDER				BURNS & FULLER	Chardonnay SA	\$9 \$43
				4 PINES KOLSCH 4.7% POT \$7.5 PINT \$14		REKORDELIG STRAWBERRY & LIME \$13.5				RED WINE		
				PIRATE LIFE IPA 6.4% POT \$7.5 PINT \$14		REKORDELIG PASSION FRUIT \$13.5				ST HUBERTS Pinot Noir, VIC \$12 \$60		
				PRESSMAN'S APPLE CIDER 4.5% POT \$6.5 PINT \$12		REKORDELIG MANGO & RASPBERRY \$13.5				LITTLE GIANT Grenache, SA \$12 \$60		
				BROOKVALE GINGER BEER 4% POT \$7.5 PINT \$14		THE HILLS CLOUDY APPLE \$9.5				DOWN THE LANE Shiraz Tempranillo, SA \$8.5 \$38		
						THE HILLS PEAR \$9.5				WOODS CRAMPTON "WHITE LABEL" Shiraz, SA \$11.5 \$55		
										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		
										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	■■■■■	■■■■■	■■■■■■■■■
URBAN LAGER	Bright	Medium-bodied	■■■■■■■	■■■■■	■■■■■■■
URBAN DARK	Clear	Medium-bodied	■■■■■■■■■	■■■■■	■■■■■■■■■
URBAN APA	Mild Haze	Medium-bodied	■■■■■■■	■■■■■■■	■■■■■■■■■
IPA NO. 4	Medium Haze	Medium-bodied	■■■■■■■	■■■■■■■	■■■■■■■■■
BLUSH	Bright	Creamy	■■■■■■■	■■■■■	■■■■■■■■■
TROPICAL PALE ALE	Hazy	Full-Bodied	■■■■■■■	■■■■■■■	■■■■■■■■■

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

\$20 TAKEAWAY 6 PACK

Available in:

- URBAN ALE
- URBAN APA
- URBAN LAGER

TO BE CONSUMED OFF PREMISES ONLY

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