

SMACKS

<b>Lemon Pepper Calamari</b> lime aioli <b>gf</b>	12
<b>South West Chicken Ribs</b> sriracha mayo	13
<b>Jalapeno Poppers</b> tomato chutney <b>v</b>	11
<b>Bolognese Loaded Chips</b> jefferson cheese	15
<b>Pork Bao</b> kimchi, coleslaw, chilli peanut	13
<b>Cheesy Beef Nacho</b> bean salsa, guacamole, sour cream & jalapeno <b>gf vegan option</b>	18
<b>Veal Meatballs</b> tomato sugo, sourdough <b>gfo</b>	12
<b>Chicken Tikka</b> capsicum, onion, yoghurt <b>gfo</b>	12
<b>3 Cheese &amp; Garlic Flat Bread</b> <b>v</b>	12

SALAD

<b>Chicken Ceasar</b> w. grilled chicken, baby cos, grilled bacon, garlic crostini, parmesan, egg <b>gfo</b>	20
<b>UA Calamari Soba Bowl</b> w. soba noodle, seaweed, edamame, chilli, coriander, whole mushroom <b>gfo</b>	19
<b>Super Food Salad</b> w. shredded kale, black beans, corn, quinoa, coriander, pecorino <b>v</b>	16
<b>add</b> chicken 5, lamb 6, prawns 8, beyond meat patty 8 (vegan)	

PIZZA

<b>Margherita</b> tomato, buffalo mozzarella, basil <b>v</b>	18
<b>Aloha</b> tomato, gypsy ham, juicy pineapple	19
<b>Pesto &amp; Chicken</b> mozzarella, sun dried tomato, brie, basil	22
<b>Potato</b> cream cheese, mozzarella, chargrilled potato, fried sage <b>v</b>	21
<b>Pepperoni</b> olives, salami, onion, oregano	19
<b>Persian Lamb</b> tomato, onion, spiced lamb, feta, harissa yoghurt, mozzarella	22
<b>Spiced Pork</b> jalapeno, onions, chilli, bbq sauce, mozzarella, tomoato	21

MAINS

<b>Classic Rieben Sandwich</b> pastrami, sauerkraut, mustard, swiss cheese, pickles, house made sour dough w. chips	22
<b>Fried Chicken Burger</b> american slaw, sriracha mayo, american cheese w. chips	24
<b>Cowboy Burger</b> 220gram wagyu beef patty, grilled bacon, lettuce, tomato, pickle, american cheese, thousand island dressing w. chips	25
<b>Chilli Prawn Fettuccini</b> chives, roasted peppers, cherry tomato, onion, garlic, fresh herbs	26
<b>Pumpkin Gnocchi</b> fried sage, candied walnut, sun dried tomato, spinach, goat cheese, cream <b>v</b>	24
<b>Gremolita Crusted Salmon</b> warm farro salad, pumpkin puree, fried kale, fresh figs <b>gfo</b>	29
<b>Parma / Schnitzel</b> panko crumbed chicken breast, napoli, gypsy ham, double mozzarella, chips, coleslaw	27/25
<b>UA Fish &amp; Chips</b> Urban Lager battered fish, lemon, chips, tartare, mint pea mash	23
<b>300 gram Wagyu Brisket</b> american slaw, battered onion rings, pickles <b>gfo</b>	31
<b>Lamb Shoulder</b> Israeli cous cous, preserved lemon, hummus <b>gfo</b>	35
<b>250 gram Great Southern Porterhouse</b> <b>gf</b>	34
<b>250 gram Great Southern Scotch Fillet</b> <b>gf</b> w. sarladaise caramelised potato, corn on the cob, choice of peppercorn, garlic butter, mushroom or plain gravy	36
<b>Buttered Vegetables</b> hummus, mixed nuts <b>v</b>	11
<b>Beer Battered Chips</b> <b>vegan</b>	10
<b>Sweet Potato Wedges</b> <b>vegan</b>	12
<b>Sarladaise Potatoes</b> <b>gf</b>	9
<b>Cypriot Village Salad</b> <b>v gf</b>	10
<b>Farro Salad</b> mixed nuts, harissa yoghurt <b>gf</b>	11

ON THE SIDE








VEGAN

<b>Rice Balls</b> spiced brown rice, vegetables, tomato sugo <b>gf vegan</b>	12
<b>Grilled Mushroom Pizza</b> artichoke puree, baby spinach, slow grilled mushroom, creamy vegan mozzarella, pine nuts, capsicum, cherry tomato, olive oil <b>vegan</b>	22
<b>Beet-er Late Than Never Burger</b> beyond meat patty, chipotle sauce, vegan cheese, lettuce, pickles, roasted peppers in beetroot bun w. golden chips <b>vegan</b>	25
<b>Soba Salad Bowl</b> organic soba noodles w. tofu, cashews, field mushroom, kimchi, roasted peppers, spinach <b>vegan</b>	19

DESSERT

<b>Top Sundae</b> waffle basket, fudge sauce, fudgy bits, cookies & cream ice bits, strawberry, crushed nuts	13
<b>Sticky Fig &amp; Pecan Pudding</b> w. toffee sauce, vanilla ice cream	12
<b>Vanilla Beerulee</b> w. spanish doughnut, strawberry	12
<b>Chocolate Mud Cake</b> w. chocolate cream, date molasses, fresh berries <b>v</b>	13

AWARD WINNING

<b>Urban Lager</b> premium lager 4.7%		
<b>Urban Ale</b> crisp clean ale 4.5%		
<b>Urban Dark</b> english brown ale 5.4%		
<b>Urban APA</b> american pale ale 5.5%		
<b>Ruby RRIPA</b> red, rye, ipa 6.3%		



gf / gluten free  
gfo / gluten free optional  
v / vegetarian  
vegan / vegan

**Allergy Note** whilst all care is taken we cannot 100% guarantee the absence of any ingredients

@urbanalleybrewpub

**Please Note** 1.5% surcharge on credit cards & 10% surcharge for public holidays

BEER

	200 ML	POT	PINT
<b>Urban Ale</b> Crisp Clean Aussie Ale 4.5%	5	6.5	12
<b>Urban Lager</b> Premium Lager 4.7%	5	6.5	12
<b>Urban Dark</b> English Brown Ale 5.4%	6	7.5	14
<b>Urban APA</b> American Pale Ale 5.5%	6	7.5	14
<b>Enigma Black Ale</b> Hoppy, Fruity, Intriguing 5.1%	6	7.5	14
<b>Blush</b> Raspberry Wheat & Rye Ale 5.3%	6.5	7	13
<b>Ruby RRIPA</b> Red Rye IPA 6.3%	6	7.5	14
<b>Urban Pink</b> Mid-Strength Tropical Ale 3.5%	6	7.5	14
<b>Vienna Mandarin</b> Vienna-Style Lager 4.9%	6	7.5	14
<b>American Barleywine 2019</b> Bourbon Barrel Aged, Bold, Aaky & Intense 9.9%	5.5 150 ML	8.5	17
<b>Road TRIPA</b> Fruity, Tropical, IPA 6.1%	6.5	8	15
<b>How's Your Father</b> English Style IPA 5.7%	6.5	8	15

FLIGHT

**Not Sure What To Choose** 25  
Get any five Urban Alley tap beers (under 6.2%) to sample (200 ml each)

CANS

	CAN
<b>Everleigh</b> cream ale 4.3%	8
<b>Slapshot Pale Ale</b> smooth, fruity, floral 4.5%	8

EVERYTHING ELSE

GUESTS OF THE BREWPUB	200 ML	POT	PINT
<b>Valhalla</b> Lime Bucket 4.4%	6	7.5	14
<b>Pressman's Apple Cider</b> 4.5%	5.5	6.5	13
<b>Billsons Ginger Beer</b> 3.5%	6	7	14

FERMENTED FRUIT JUICE	BOT
<b>Rekordelig Wild Berries</b>	10
<b>Rekordelig Strawberry &amp; Lime</b>	10
<b>Rekordelig Passion Fruit</b>	10
<b>Rekordelig Mango &amp; Raspberry</b>	10

HOW ITS DONE

**Milling** Malted grains are crushed and sent to the brewhouse

**Mashing** Hot water is added to the grain to extract sugars to produce a sweet liquid called 'wort'

**Lautering** The wort is separated from the grain and sent to the boil kettle, and the grain is sent off to feed livestock

**Boiling** The wort is boiled for at least 60 minutes, which concentrates the sugars. Hops are added for bitterness, aroma and flavour

**Fermentation** The wort is rapidly cooled to the right temperature and transferred to a fermentation tank and ferments for 5-7 days.

**Maturation** The beer sits for an additional 10-21 days to mature, developing the perfect balance. It is then cooled and carbonated

**Packaging** We fill kegs and cans on site at our brewpub. Best enjoyed fresh!



WHITE GRAPES	GL	BOT
<b>821 South</b> Sauvignon Blanc, NZ	9	45
<b>Rothbury Estate</b> Sem Sauv Blanc, SA	8	40
<b>Are You Game</b> Pinot Grigio, VIC	10	50
<b>Truvee</b> Pinot Gris, VIC	11	55
<b>Leo Burning</b> Riesling, SA	11	55
<b>Rothbury Estate</b> Chardonnay, SA	8	40
<b>Burns &amp; Fuller</b> Chardonnay SA	9	45
<b>Beverford</b> Moscato, VIC	9	45

RED GRAPES	GL	BOT
<b>St Huberts</b> Pinot Noir, VIC		75
<b>Little Giant</b> Grenache, SA	10	60
<b>Down the Lane</b> Shiraz Tempranillo, SA	9	45
<b>Woods Crampton 'White Label'</b> Shiraz, SA	10	50
<b>Pepperjack</b> Shiraz, SA	14	70
<b>Rothbury Estate</b> Cabernet Merlot, VIC	8	40
<b>Beverford</b> Cabernet Sauvignon, VIC	9	45
<b>Nine Muses</b> Shiraz, VIC	11	55
<b>Farm to Table</b> Pinot Noir, VIC	10	50

MIXED GRAPES	GL	BOT
<b>Upside Down</b> Rose, SA	10	50
<b>Chandon Brut</b> Rose, SA	14	70
<b>Nine Muses</b> Rose, VIC	11	55

SPARKLING GRAPES	GL	BOT
<b>Dogarina</b> Prosecco, Italy	11	55
<b>Rothbury Estate</b> Sparkling, SA	8	40
<b>Chandon</b> NV Brut, VIC	14	70

FORTIFIED GRAPES	GL	BOT
<b>Penfolds Grandfather</b> Port, SA		15

