



· PLATYPUS ·

CANTINA

MEXICAN INSPIRED CUISINE

Bugis

Make Salsa Not War

Amazing food,
inspired by Mexico
and Singapore!

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SMALL PLATES



Angry Chicken Hot Wings Supreme

Eight battered fried wings served in a paper bag with our ANGRY AF shaker spices

It's a mouth-watering combination of piquant dehydrated citrus, local chilli powder and four secret herbs and spices

10.9

Mexican Meatballs

Handmade beef meatballs, taco spiced pomodoro sauce, roasted tomatoes

Eight slightly spicy balls

9.9

Beer Battered Shrimp Poppers

Deep fried beer-battered Caramote prawns on a bed of lemon and lime aioli

SHELLFISH

11.9



Char-grilled Truffle Beef Cubes

Melt-in-your-mouth tender marbled beef cubes, served over a bed of caramelized onions and finished with a touch of black truffle salt and white truffle oil

GLUTEN FRIENDLY

19.9

Beef & Queso Mini Sliders

Three all-beef mini sliders, rich queso cheese, ketchup, sesame seed mini bun

9.9

Pulled Pork Cheddar Sliders

Three sesame bun sliders stuffed with 24 hour braised pulled pork shoulder and ancho chilli barbecue glaze

9.9

FOR THE TABLE



Carne Asada Nachos Supreme

Corn tortilla chips, rich braised beef, guacamole, cheddar cheese, jalapenos, stewed black beans, salsa
CONTAINS SOY

15⁹

Nachos x Guac and Pico de Gallo

Corn tortilla chips, homemade guacamole, pico de gallo
VEGETARIAN

10⁹



Pulled Pork Fries

Thick French fries, pulled pork shoulder, hot sauce, lemon-lime sour cream, black beans, braised corn, cilantro

12⁹

Lime, Chili, Butter Mexican Street Corn

Braised corn on the cob, lime spiced mayo, chili, parmesan cheese
VEGETARIAN

3⁹



Beef & Chilli Fries

French fries, slow cooked braised beef ragu, burnt cheddar cheese, spicy sriracha

12⁹

Platypus Truffle Fries

Signature thick cut fries, shaved summer truffles, white truffle oil, parmigiano

9⁹



Soup of the day

Check with your server for today's selection
VEGETARIAN

6⁹

Tortilla, Corn & Black Bean Soup

Refried bean soup with black beans and corn. Served with crispy tortillas
VEGETARIAN

8⁹



SOFT TACOS & QUESADILLAS

Tacos

Two soft flour tacos, stuffed with choice of protein toppings, pico de gallo, lemon & lime creme, hot sauce

Battered Fish Tacos

Pork Carnitas Tacos

Chicken Tacos

Beef Steak Tacos

Vegan Tacos NO CREAM

7.⁹ Two tacos

10.⁹ Three tacos



2.⁵ PER TACO
ON TACO TUESDAYS!
Min 2 Tacos



Quesadillas

Flour tortillas with onions, sweet peppers and our three cheese blend, and choice of protein toppings

Carne Asada BEEF

Pork Carnitas PORK

Pollo Asado CHICKEN

Vegetarian FAJITAS

Grilled and served with tomato salsa and queso cheese

12.⁹



'The Daily' Organic Quinoa Bowl

Organic quinoa, mashed avocado, pickled onions, mushrooms, cucumbers, red & orange grape tomatoes, sweet lemon dressing, crushed walnuts

GLUTEN FRIENDLY

VEGETARIAN

13.9

- Braised tofu +2
- Grilled chicken +3
- Prawn gambas +5
- Angus roast beef +5
- Smoked salmon +5



Platypus Avocado Mesclun Salad

Mesclun salad, avocados, toasted walnuts, croutons, Japanese cucumber, baby radishes, cherry tomatoes, lemon & lime aoli

GLUTEN FRIENDLY

VEGAN

12.9

- Braised tofu +2
- Feta cheese +3
- Grilled chicken +3
- Angus roast beef +5
- Smoked salmon +5



Cantina Burrito Bowls

Spiced Mexican rice, black beans, braised corn, jalapenos, pico de gallo, guacamole, braised onions

GLUTEN FRIENDLY

Carne de Res 19⁹
Marbled beef cubes

Carne Asada 14⁹
Sliced beef steak

Pollo Asado 13⁹
Braised paprika chicken

Vegan Fajitas 12⁹
Fried fajita vegetables

All burrito bowls are served with lemon lime aioli



PLATYPUS SIGNATURE
**Ribeye & Truffle
Aburi Rice Bowl**

Char-grilled marbled ribeye steak, shaved summer truffles, onsen egg, truffle honey soy, micro wasabi cress

26⁹



PLATYPUS SIGNATURE
**Crustacean Bowl
Torched Rice Bowl**

Poached Boston lobster, sea urchin uni butter creme, crab claw meat, sustainable caviar, aburi cheddar cheese, honey ponzu, micro chervil

28⁹

PASTAS FROM PLATYPUS KITCHEN



Summer Truffle Tagliolini Carbonara

Handmade tagliolini pasta, white truffle smoked cream, double smoked bacon, sous-vide 63°c egg, chives, shaved summer truffles

PORK

18.9

Classic Pasta & Beef Meatballs

Linguine, bolognese ragu, handmade beef meatballs, parmesan cheese

15.9



Torch'd Beef Ragu Mac & Cheese

Conchiglie pasta, luxurious cheese bechamel, burnt cheddar, rich braised beef ragu, parmigiano reggiano, parsley

17.9

Spicy Diablo Crab & Prawn

Fresh egg tagliolini, char-grilled prawns, crab claw meat, zesty spicy egg creme, peperoncino

SHELLFISH

19.9



Vegan Scallion Garlic Pomodorini

Linguine, garlic, olive oil, cherry tomatoes, scallions, shallot oil

VEGAN

13.9

Lobster and Crustacean Mac & Cheese

Conchiglie pasta, Boston lobster claw, lump crab meat, sustainable caviar, bechamel, cheddar, mozzarella, parmigiano

SHELLFISH

26.9

HANDCRAFTED BURGERS



The Cantina Burger

Aussie beef patty,
queso cheese, jalapenos,
lettuce, cucumber tomato,
secret sauce, cheeseburger
slider, french fries,
pico de gallo

Served with a little baby
burger on the top ;)

17⁹



Beer Battered Ocean Burger

Crispy veer-battered white
fish, tartare, lime, seafood
sauce, french fries

16⁹

MEAT & GRILL PLATTERS



Whole Skillet Chicken Platter

Pasture raised chicken brined for 34 hours then cooked sous-vide at 60°C to ensure a fully cooked yet incredibly juicy meat.

Finished in blisteringly hot cast iron skillets and served with our signature hot sauces and a medley of sides

- Whole Skillet Chicken
- Pico del Gallo
- Creamed Spinach
- Confit Tomatoes
- Shaved Truffle Fries

SERVES 2 PERSONS

45[°]



The Bugis Butcher's Platter

Designed to be the ultimate meat platter for sharing!

Our Bugis butcher's platter features two divine meat cuts and a myriad of our signature sides and delicious sauces

- Chophouse Ribeye 350gM
- Pork Tomahawk Steak 400gM
- Mesclun Salad
- Confit Tomatoes
- Shaved Truffle Fries
- Creamed Spinach

SERVES 2 PERSONS

75[°]

CAST-IRON GRILL & MAINS



Sous-vide cast-iron Skillet Chicken 700GM

Pasture raised chicken brined overnight then cooked sous-vide for 2-hours at 60°C to ensure a fully cooked yet incredibly juicy meat

Finished in blisteringly hot cast iron skillets and served with pico de gallo, sea salt french fries, thyme & lime

GLUTEN FRIENDLY

17.9



Archipelago Beer Battered Fish & Chips 350GM

Huge beer-battered seasonal white fish, crispy french fries, tartar sauce, lemon, apple cider vinegar

Served with some creamed spinach

17.9

CAST-IRON GRILL & MAINS



Chophouse Ribeye Steak 350gM

Argentine dry-hung grass-fed ribeye from Ingleby farms
Prepared medium-rare and served with pico de gallo and sea salt french fries

GLUTEN FRIENDLY

29.9

ADD TRUFFLES & TRUFFLE FRIES +5



Pork Tomahawk Steak 350gM

Bone-in free-range Berkshire pork, Port Lincoln
Prepared medium and served with caramelized lemon, mesclun salad and sea salt french fries

PREPARED MEDIUM

PORK

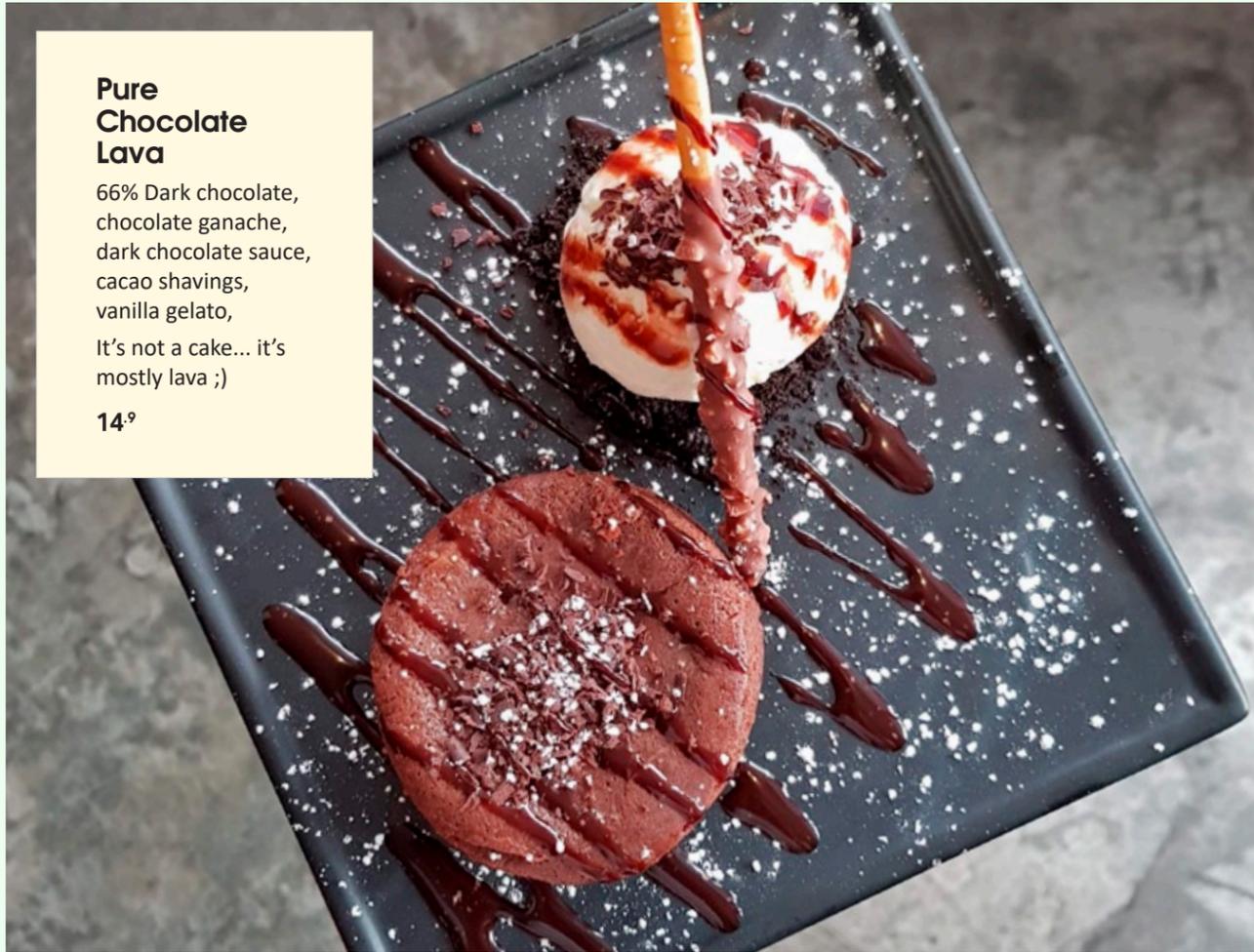
29.9

ADD TRUFFLES & TRUFFLE FRIES +5

**Pure
Chocolate
Lava**

66% Dark chocolate,
chocolate ganache,
dark chocolate sauce,
cacao shavings,
vanilla gelato,
It's not a cake... it's
mostly lava ;)

14.9



**Sea-salt
Butterscotch**

Classic New York
cheese cake, salted
caramel drizzle,
buttery
sea-salt popcorn,
vanilla ice cream

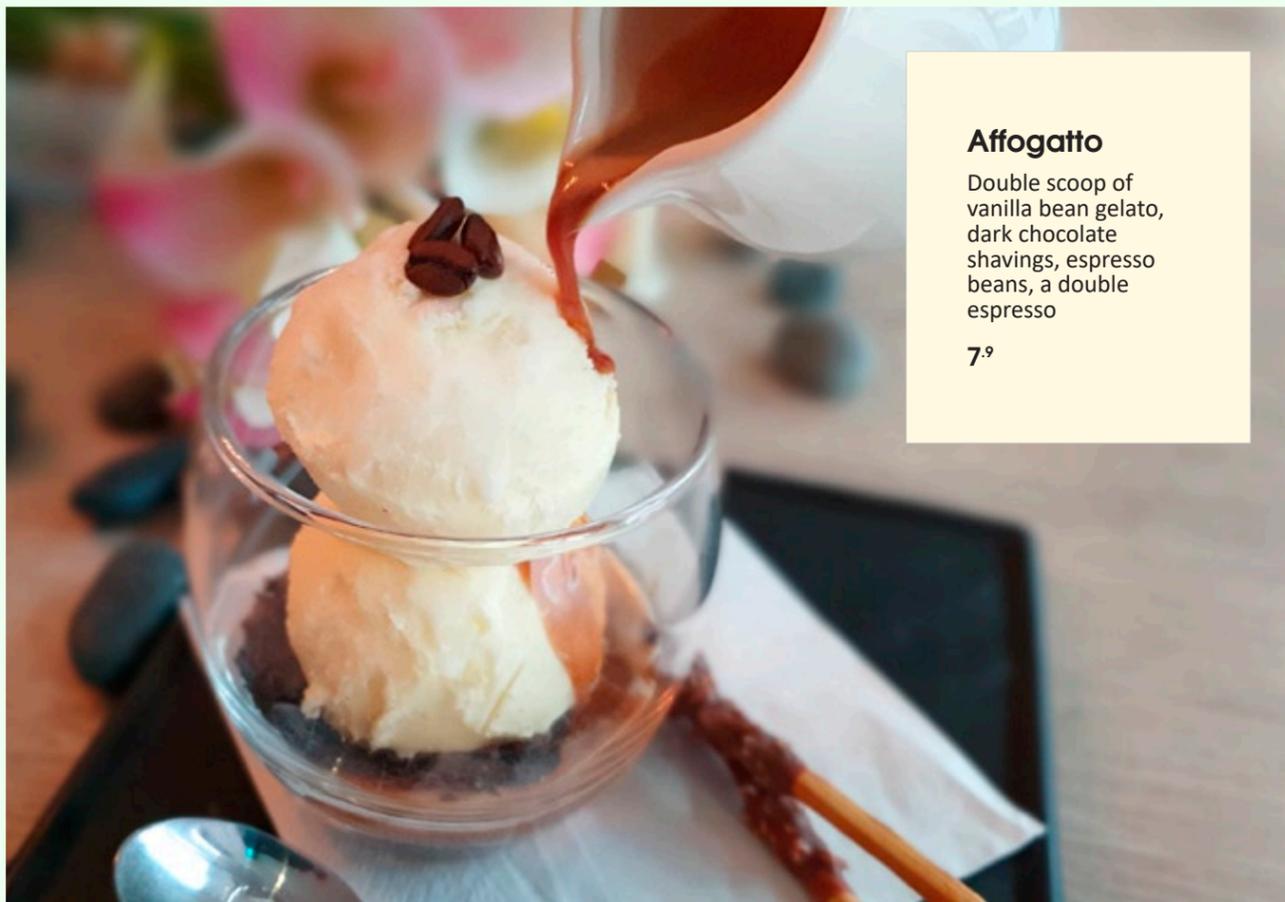
14.9



Affogatto

Double scoop of
vanilla bean gelato,
dark chocolate
shavings, espresso
beans, a double
espresso

7.9



Gelato

- 66% Chocolate
- Vanilla Bean
- Organic Coconut (v)
- Mexican Mango (v)
- Lemon Lime (v)

Single 3.9 Single

Double 6.9



ADD-ONS & SIDES



3-Cheese Queso Dip

Rich cheddar, parmesan and mozzarella cheese dip, diced jalapenos, cilantro

6.9

House-made Guacamole

Fresh avocados, chunky tomatoes, cilantro, lime, olive oil, serrano chiles, garlic, onions, salt and pepper

7.9

Creamed Spinach

Wilted baby spinach, reduced with a touch of cream and garlic

5.9

Pico de Gallo

Hand-diced tomatoes, jalapenos, serrano peppers, cilantro, lime, white onions

5.9

Mexican Black Bean Rice

Medium grain jasmine rice, veg broth, Mexican spices, black beans

4.9

A side of Mac & Cheese

6.9

Fajita Vegetables

Stir-fried capsicums, onions, Mexican spices

4.9

Corn Chips

A bowl of freshly fried yellow corn chips

4.9

Side Salad

6.9

Braised Black Beans

Black beans served with sour cream

4.9

Soft Tortillas

Four Flour burritos wraps

SERVED WARM

4.9

Soft Tacos

Six Soft taco shells

SERVED WARM

4.9



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