

New Craft Cocktails

CHITTY BEER RITA	13
El Jimador Blanco Tequila with fresh lime juice, topped offed with our Mexican Lager Olé Chit	
BUNDY MULE	13
The Aussie take on a classic with Texas made Nue Vodka, lime juice, and Bundaberg Ginger Beer an Aussie favourite	
HONEY DAZZLE SHANDY	13
Silver Star Texas Honey Liqueur and Lemon Juice topped with The Classic Platypus Bobby Dazzler makes for the perfect refreshing drink on a hot summer day	
RIGHT HOOK ROO	14
Devil's River Bourbon meets the Freckled Dingo with a house made syrup made of our Freckled Dingo Pale Ale seasoned with Dark Cherries and a touch of vanilla. Add in Carpano Sweet Vermouth for a TEX/AUSSIE take on a classic Negroni	
ANZAC OLD FASHIONED	14
Nine Banded Wheated Bourbon infused with Toasted El Dorado Hops, and Anzac cookies, Silver Star Honey Liqueur, and bitters	
GOLD COAST DAIQUIRI	16
Great Dane Gold Rum, Paula's Texas Orange Liqueur, Lime Juice, and a custom-made Syrup from the Gold Coast IPA with Orange peel and clove	
GULF COAST FOG CUTTER	16
The perfect blend of Grateful Dane Gold Rum, Bombay Gin, Raki, and Sherry with a hint of Almond and lemon peel	
THE DUDE	14
You must know where this is going!!! A dessert style cocktail that starts off as a Classic White Russian made with Milo syrup (Aussie Ovaltine) and topped off with a Tim Tam... THE BEST COOKIE EVER	

FULL BAR AVAILABLE FOR MIXED DRINKS

BEERS

BOBBY DAZZLER - Aussie Blonde Ale	4.7% ABV \$4.50/6.50
Like visiting an Australian beach! Thirst quenching Australian Ale with just a hint of bitterness. Brewed with local Houston honey and Australian hops, the Bobby Dazzler has tropical fruit notes and is a great blend of Australia and Texas.	
OLÉ CHIT - Mexican Lager	6.0% ABV \$4.50/6.50
Cinco de Mayo is just around the corner! Bright and Beautiful Olé Chit Mexican Lager; brewed with corn and Saaz hops to give it a refreshing bite. Though this light tasting beer can be dangerous at 6.0%! Olé Chit, I think I'll have another!	
FRECKLED DINGO - Pale Ale	5.5% ABV \$5/7
Lemony and refreshing, this pale ale is double dry hopped with US and Australian hops. A dingo would walk 500 miles through the blazing sun to get to this tasty brew!	
KISS MY PINEY - IPA	7.6% ABV \$5/7
Piney aroma and flavour in this beer are from a combination of Simcoe, Zythos, and Denali hops. Citrus undertones round out the flavour party in your mouth. If this beer isn't hoppy enough for you, 'Kiss my Piney'.	
GRANDDADDY PURP- Blackberry IPA	7.6% ABV \$6/8
Back by popular demand! Brewed with 420lbs of blackberries and rare experimental hops (USA). You'll hoard this beer instead of passing it to your left.	
MILK'STACHE- Milk Stout	4.5% ABV \$5/7
Chocolate malts & wheat balanced with German malt and lactose make this light milk stout approachable, yet full bodied (Like a good 'stache should be!). Now through November, \$1 from every beer sold will be donated to Movember Foundation.	
THE SCARYPUSS- Marzen	5.4% ABV \$5/7
Platy's Octoberfest, Clean, malty richness with notes of toast, nuts and bread. Low hopped to accentuate clean autumn flavours.	
AMBERPUS- Amber Lager	5.5% ABV \$5/7
Lager accentuated with darker malts for body and depth. This brew has a dry, crisp finish.	
STARS AT NIGHT - Coffee Porter	7.0% ABV \$5/7
Wake up your senses! Our porter infused with cold brewed coffee from our neighbour's, Catalina Coffee. Velvety chocolate malt notes, complemented by the smooth bitterness of the coffee, puts this brew deep in our hearts.	
STELLA ELLA - Kolsch	5.5% ABV \$5/7
Crispy and clean Kolsch with a dense head. Designed to be light on the palate, low bitterness, with hints of herb, floral, and spice from Ella and Crystal hops... Yes we had to put some Aussie in it!	
HTOWN ULTRA - Ultra Light Lager	3.5% ABV \$4.50/6.50
Light and crushable, this low ABV lager has light barley notes and a crisp finish perfect for the Houston heat.	

ROUGH END OF THE PINEAPPLE- Sour Ale

4.7% ABV \$5/7

Refreshing and approachable kettle sour with pineapple and jalapeños. The pepper adds a smokiness that complements the pineapple and sourness. The sweetness is balanced by the jalapeños with a very subtle hint of heat. Very drinkable and perfect for the Houston summer. Enjoy!

LAZY HAZY DAYS- Hazy IPA

7.6% ABV \$5/7

Grapefruit and orange with a floral aroma. Proper IPA lupulin bite from a heavy hop profile. Brewed with a Kolsch yeast, this beer has a nice crisp finish with typical characteristics of a hazy IPA.

Flights- pick any 4 beers \$12 (availability based on volume)

Six-packs, crowlers, and growlers available to-go!

WINE AND DRINKS

Jansz Sparkling Rosé

14 / 54

Unique and refined, with wonderful aromas of wild strawberries and delicate flowers; medium bodied and bright; lively tart and ripe strawberry flavors with a crisp finish.

Marques de Caceres

9 / 34

Refreshing sparkling white for any time of day or night. Pale straw colour revived by fine bubbles. Bouquet of citrus fruits with notes of brioche. Charming and round in the mouth with a refreshing balanced structure. Lively finish that highlights its fine bubbles.

Bulletin Place Pinot Grigio (AUS)

9 / 33

Nicely rendered, with varietal correct aromas of pear, citrus, and almond skin. There's a bit of texture to this wine's medium-bodied palate before it eases into a clean, mouth-watering finish.

Yalumba Sauvignon Blanc (AUS)

9 / 33

This delicate white has fresh, spring grass aromas leading to a burst of lemon sherbet flavour, followed by the lingering taste of pawpaw and mango.

Vasse Felix Chardonnay (AUS)

12 / 48

Bright nectarine and white peach fragrance with grilled citrus and hazelnut. Balanced and structured with a dry lingering finish and notes of vanilla wafer.

Shaw and Smith Sauvignon Blanc (AUS)

13 / 52

Combines grapefruit notes with a hint of passion fruit. Freshness, intensity, and purity of true Sauvignon Blanc character on the palate. Bone dry and unoaked to maximize freshness.

Farm to Table Shiraz (AUS)

12 / 48

This wine is a deep maroon in colour with hues of ruby. Aromas of dark cherries and plums mix with hints of oak spice and anise. The palate is medium bodied with a silky mouthfeel.

Vasse Felix Cabernet Sauvignon (AUS)

12 / 48

This Filius (meaning "son of") Cabernet Sauvignon was estate grown, vinified and bottled, with minimal intervention. It is elegant, structured, and generous in style.

Local Craft Cider Draft

8

Semi-sweet apple cider from Duo Winery & Cider Co.

Rekordlig Cider Can

8

Premium Swedish Hard Cider- Mango-Raspberry or Passionfruit

Texas Ranch Water

7

Blue Agave Hard Seltzer- Lime or Grapefruit

Soda Can / Bottle

2 / 4

IBC Root Beer, Bundaberg Ginger Beer, Mexican Coke, Mexican Sprite, Sparking Water, Dr Pepper, Diet Coke, Sprite, Sweet/Unsweet Tea

TO-GO BEER AVAILABLE

6-packs:**Bobby Dazzler Blonde Ale \$9****Olé Chit Mexican Lager \$9****Out of Orbit Hazy IPA \$9.50****Crowlers/Growlers:****Standard crowler: \$11****High gravity crowler: \$20****Standard growler refill: \$18****Standard growler w/ fill: \$28****High gravity growler refill: \$25****High gravity growler w/ fill: \$35**

****SPECIAL RELEASE: BOURBON BARREL AGED IMPERIAL STOUT-
BOMBER \$24****

PLATYPUS SIGNATURE SAUCES

DROP BEAR (\$0.50) Named for the spicy buffalo style that drops nicely on the pallet ... also for the nasty marsupial that drop from trees on unsuspecting tourists!		
HOT FUZZ (\$1.00) Maple bacon, sweet, & hint of spicy. A crowd favorite!		
RED DOG (\$0.50) Chipotle honey mustard ... also named after one of the best dogs known to man!		
FAFO (\$0.50) Pineapple and habanero, sweet and spicy with a creeping burn that will linger until tomorrow.		
FLAMIN JAMMIN' (\$0.50) Sweet and spicy jalapeno jam. It has subtle sweetness and a moderate spice kick. As for the name ... yeah, we'll leave that for you to work out ...		
Piece of cake	Getting there	Fry an egg on a paint lid!

OTHER SAUCY DELIGHTS A selection of saucy delights, crafted in-house, that will tantalize your taste-buds!
BEER CHEESE (\$1.00) Melted cheese with sambal ... try to say no, I dare you!
CURRY KETCHUP (\$0.50) Americas favorite condiment mixed with curry for that extra edge
JALAPENO RANCH (\$0.50)

DAILY SPECIALS

Monday Night Football ½ Pizza & Wings	16 / 20
Half a Margarita naan pizza (add ons available) with 5 wings and your choice of sauce.	
Taco Tuesday- Trivia every other Tuesday (check social media for dates)	1.95 / 10
Served on soft or crispy corn tortillas with ground beef, lettuce, tomato, onion, and shredded cheddar. 1.95/ taco or 2 tacos and a PINT for \$10. OR two tacos on soft flour tortillas for \$5.	
Wednesday Steak Night	25.0
12 oz ribeye, prawns, choice of a side, and a PINT.	
Thursday BBQ Plate/ Mug Club \$4 Beers	19 / 23
3 meat BBQ smoked in house w/ potato salad, pickles, onions, a slice of bread, and BBQ sauce. \$23 w/ a PINT!	
Friday Fish & Chips and a Pint	17.0
Flounder lightly tossed in Olé Chit Mexican Lager batter, served with a quokka, lemon wedge, tartar sauce and fries or sub (salad \$2/brussels \$3). The only thing missing is the beach!	

PUGGLES MENU

12 AND UNDER, includes a drink (juice, milk, or canned soda) add ice cream for \$1

Chicken Tenders and Fries (served w/ ranch or bbq sauce by request)	7.95
Grilled Cheese and Fries	7.95
Cheese Quesadilla w/ Sour Cream	7.95
VEGGIES 0.50 BACON 1 CHICKEN 2	
Cheese Pizza	9.95
BACON 1 CHICKEN 2 CANADIAN BACON 2	

NO, ADULTS CANNOT ORDER FROM THE KIDS MENU. STOP BEGGING! WE KNOW EVERYONE LOVES CHICKEN TENDIES! 😊



GRAZING

Fancy a Signature Sauce on the side for dipping? Refer to the Signature Sauce Menu!

House Fries 6.0

Fresh, hand-cut daily with our special seasoning. Try with our Signature Sauce dip or beer cheese!
JALAPENOS .50 CHEESE 1 BACON 1 A SIGNATURE SAUCE .50/1

Potato Skins 9.0

Bacon bits, cheddar cheese, green onions, and sour cream.

JALAPENOS .50 AVOCADO 2 CHICKEN 2 SHRIMP 3

Spent Grain Pretzel Bites 9.5

Locally made and fresh! Lightly fried, served with Platypus Sambal beer cheese and honey butter.

Chicken Wings 13.5/26

7 or 14 Platypus sized chicken wings. Mix and match with your choice of base sauces –

Mild – Garlic Ranch, BBQ, Buffalo – **Spicy** – Flamin’ Jammin’, Hot Fuzz, Red Dog, FAFO, Drop Bear

... and your choice of dipping sauce – Blue Cheese, Ranch, Jalapeno Ranch

Deez Fries 13.0

House fries topped with bacon, sambal beer cheese, cheddar cheese, diced tomato, jalapeños, green onions, and sour cream.

SMOKED CHICKEN 2 SHRIMP 3 A SIGNATURE SAUCE .50/1

Chicken Lettuce Wraps 12.0

Serving of 3 chicken wraps. Grilled chicken marinated in Freckled Dingo Pale Ale, red onion, bell pepper, tomato, shredded cucumber, complemented by jalapeno ranch. Make it vegetarian w/ avocado instead!

JALAPENOS .50 AVOCADO 2 SUB SHRIMP 5 HOT FUZZ 1 A SIGNATURE SAUCE .50/1

Quesadillas 11.0

Perfect to share! Flour tortillas with shredded cheddar, sautéed onions, and bell peppers. Served with sour cream on the side.

JALAPENOS .50 BACON 1 SMOKED CHICKEN 2 SHRIMP 3 AVOCADO 2 A SIGNATURE SAUCE .50/1

Brussel Sprouts 9/13

Small/Large. Fried crispy Brussels, spent grain, curry citrus dressing, and toasted sesame seeds. Think you don't like Brussel Sprouts? Think again!

OR...TRY OUR NEW SPICY VERSIONS with Red Dog sauce OR sweet and spicy Hot fuzz for \$1 extra!

AVOCADO 2 BACON 1 SHRIMP 3 CHICKEN 2 A SIGNATURE SAUCE .50/1

Garden Salad "Your Way" 6/10

Small/Large. Romaine with your choice of any or all: diced tomatoes, red onion, cucumber, carrot, pickled beets, pitted olives, goat cheese, and choice of dressing –Blue Cheese, Ranch, Jalapeno Ranch, or Balsamic Vinaigrette.

BACON 1 FRIED EGG 2 AVOCADO 2 SHRIMP 3 SMOKED CHICKEN 2 A SIGNATURE SAUCE .50/1

Quokkas 5.0

Beer breaded Hush Puppies. Get a basket of 6 for only \$5! Served with Tartar Sauce.

PIZZAS

"NAAN" TRADITIONAL MARGHERITA FLATBREAD 🍷 Try it the way it comes or modify! 11.0

Olive oil and garlic, mozzarella, tomato, dried basil and oregano

The Hawaiian-Margherita base plus: 13.0

Canadian bacon, pickled pineapple, and cheddar cheese

The Veg Head- Margherita base plus: 🍷 13.0

Spinach, grilled peppers, onions, portobello mushrooms, and goat cheese

The Chivo- Margherita base plus: 14.0

Grilled shrimp, goat cheese, and sriracha drizzle

ADD-ONS: VEGGIES (priced by item): BELL PEPPER, JALAPENOS, OLIVES, ONIONS, SPINACH, PINEAPPLE, PORTOBELLO
BACON 1 CANADIAN BACON 2 CHICKEN 2 SHRIMP 3 A SIGNATURE SAUCE .50/1

AUSSIE AUSSIE AUSSIE

OI! OI! OI!

*Fancy one of our Signature Sauces on the side?
Refer to the Signature Sauce Menu!*

Aussie Meat Pie 11.0

Classic Aussie tucker! Ground seasoned Angus beef in a rich gravy, served in a classic Aussie pie shell and topped with puff pastry. Served with fries or sub (salad \$2/brussels \$3). Made FRESH daily, get em' while supplies last.

By the way, it's a sin to eat it with a knife and fork!

Sausage Roll 9.0

Ground seasoned pork wrapped in puff pastry. Served with fries or sub (salad \$2/brussels \$3). Aussie's may call it sacrilegious, but what American doesn't wanna slap some cheese on that bad boy? Try it with cheddar cheese/beer cheese melted on top for \$1. ADD A SIGNATURE SAUCE .50/1

Aussie Steak Sandwich 16.5

Rib fillet, pickled beets, romaine, sautéed onions, tomato, and steak sauce on sour dough.

An Aussie classic! Served with fries or sub (salad \$2/brussels \$3).

JALAPENOS .50 BACON 1 SIGNATURE SAUCE .50/1

Fish 'n Chips 15.0

Flounder lightly tossed in Olé Chit Mexican Lager batter, served with a quokka, lemon wedge, tartar sauce and fries or sub (salad \$2/brussels \$3). The only thing missing is the beach!

Seafood Basket 16.0

A basket of flounder, lightly tossed in Olé Chit Mexican Lager batter, and shrimp, either grilled or battered, served with a quokka, lemon wedge, tartar sauce and fries or sub (salad \$2/brussels \$3).

OL' FAVORITES

Platypus Burger 15.0

Seasoned certified Angus ground beef patty. Brioche bun, BBS sauce, fontina cheese, romaine, tomato, pickles, and caramelized onions. Have it the Aussie way with pickled beets, the Texan way with jalapenos, or both! Get your bite on! Served with fries or sub (salad \$2/brussels \$3).

BEETS .50 JALAPENOS .50 PINEAPPLE .50 FRIED EGG 2 BACON 1 A SIGNATURE SAUCE .50/1

Chicken Sandwich 14.0

Butterflied chicken breast marinated with Freckled Dingo on your choice of sour dough or brioche bun, romaine, tomato, pickles, sautéed onions, and mayonnaise. Served with fries or sub (salad \$2/brussels \$3)

JALAPENOS .50 PINEAPPLE .50 BACON 1 FRIED EGG 2 AVOCADO 2 A SIGNATURE SAUCE .50/1

Tropical Chook Sandwich 15.0

Butterflied chicken breast marinated with Freckled Dingo on your choice of sour dough or brioche bun, romaine, tomato, sautéed onions, pickled pineapple, Canadian bacon, and sriracha mayo. Served with fries or sub (salad \$2/brussels \$3).

JALAPENOS .50 BACON 1 FRIED EGG 2 A SIGNATURE SAUCE .50/1

Grilled Cheese 14.0

Oaxaca and fontina cheeses on sourdough. Served with fries or sub (salad \$2/brussels \$3).

JALAPENOS .50 TOMATO 1 FRIED EGG 2 BACON 1 SMOKED CHICKEN 2 A SIGNATURE SAUCE .50/1

Gyro Al Pastor 13.0

Red wine braised lamb with lettuce, tomato and red onion. Served on warm pita, topped with our house made Tex-ziki sauce

Served with side salad or sub (brussels \$3).

JALAPENOS .50 A SIGNATURE SAUCE .50