

No Individual Split Bills



Secrets by the Sea

Our story.

Famiglia Leopardi

I was born in Henley Beach.

My schooling was at the Star of the Sea Primary & St Michael's College.

My boys and daughter are second generation attending the same schools as myself.

Over the last 30 years I've seen Henley beach grow from a small suburb to a vibrant and thriving precinct.

I believe Henley Beach has become an iconic go to destination!
My passion as a fisherman and love of the sea has led me to open a local fresh seafood restaurant realising a dream of mine.

I really believe it's something we need in our community.
The Leopardi house and restaurant is yours to enjoy as well.

We look forward to having the pleasure of serving you all.
Robert Leopardi and family.

Ciao

Starters

Garlic Bread		\$7.9
With garlic and herb butter		
Turkish Bread		\$7.9
with olive oil and balsamic vinegar		
Bruschetta		\$10.9
Toasted Turkish bread with truss tomato, red onion, bocconcini and fresh basil		
Marinated Kalamata Olives		\$9.9
with toasted Turkish bread		
Bloody Mary Oyster Shots	(min order 2)	\$6.0
Bloody Maria Oyster Shots	(min order 2)	\$6.0
Lane Lois Sparkling Oyster Shot	(min order 2)	\$6.0

Oysters

SA Coffin Bay Oysters

½ dozen natural oysters	\$20.0
1 dozen natural oysters	\$34.0

Kilpatrick

½ dozen oysters	\$23.0
1 dozen oysters	\$36.0

Mornay

½ dozen oysters	\$23.0
1 dozen oysters	\$36.0

Mixed Dozen

Any half variation	\$41.9
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Gluten free and vegan options available upon request.

Entrees

Salt and Pepper Squid	\$17.9
Lightly fried served on a garden salad and sweet chilli sauce	
Whitebait	\$14.9
Lightly fried salt and pepper whitebait served with dill aioli	
Baby Octopus	\$22.9
with romesco sauce and a fresh apple, onion and tomato salsa	
Seared Scallops	\$22.9
with pea puree, speck, and croutons	
Garlic Prawns	\$22.9
White wine, garlic and cream sauce on a bed of fragrant jasmine rice	
Secrets Shared platter	\$80.0
½ dozen natural oysters, whitebait, salt and pepper squid, crumbed prawns served with secrets sauce and a garden salad	

Mains

SA King George Whiting	\$35.9
Served with garden salad, chips, and secrets sauce	
Barramundi	\$29.9
Oven baked in lemon butter sauce served with garden salad and seasoned potatoes	
Flathead	\$30.9
Served with garden salad, chips, and secrets sauce	
Garfish	\$27.9
Served with garden salad, chips, and secrets sauce	
Secrets Trio	\$39.9
King George Whiting, Grilled prawn skewer and Salt and Pepper Squid served with garden salad, chips, and secrets sauce	
Moreton Bay Bugs (Best Available)	\$42.9
Grilled, served with a garden salad and seasoned potatoes	
Dukkah Crusted Salmon	\$31.9
Served on a bed of Mediterranean salad with harissa and dill aioli	
Mussel pot	\$29.9
In a chilli, garlic and napoletana sauce with charred bread	
Salt and Pepper Squid	\$26.9
Served with garden salad, chips, and secrets sauce	
Garlic Prawns	\$38.9
White wine, garlic and cream sauce on a bed of fragrant jasmine rice	

Gluten free and vegan options available upon request.

Platter

Secrets Seafood Platter (serves 2 people)	\$145.9
Barramundi, flathead, calamari, grilled prawn skewers, seared scallops, natural oysters served with garden salad and seasoned potatoes	

Secrets Local Crayfish

Secrets SA Crayfish	POA
(upon request 48 hours minimum required prior to booking arrival)	
Natural (please confirm the price when ordering due to seasonal availability)	
Served with garden salad	
Mornay (please confirm the price when ordering due to seasonal availability)	
Served with garden salad	
Thermidor (please confirm the price when ordering due to seasonal availability)	
Served with garden salad	

From the Grill

300g Scotch Fillet	\$39.9
Served with a red wine jus, seasoned potatoes and broccolini	
300g Scotch Fillet Surf and Turf	\$48.9
Served with creamy garlic prawns, seasoned potatoes and broccolini	
Chicken Parmigiana	\$25.9
Made with Nonna's Napoletana sauce, ham and mozzarella served with chips and garden salad	
Chicken Schnitzel Surf and Turf	\$32.9
Creamy garlic prawns, served with chips and garden salad	
Stuffed Chicken Breast	\$29.9
Pumpkin and fetta arancini rice, spinach and roast capsicum with greens and seasoned potatoes on rose sauce	
Grilled Portobello Mushrooms (VF)	\$27.9
On a bed of capsicum, zucchini, and onion cauliflower rice with romesco sauce and a cashew, coriander and lime puree	

Pasta

Linguini Marinara	\$33.9
Prawns, Scallops, Squid, and mussels in Nonna's Napoletana sauce with chilli and white wine	
Linguini Blue Swimmer Crab	\$32.9
with Cherry Tomatoes and spinach in Nonna's Napoletana sauce with chilli and white wine	
Linguini Puttanesca	\$24.9
Kalamata olives, capers, sun dried tomatoes and red onion served in Nonna's Napoletana sauce with chilli and white wine	
Linguini Bolognaise	\$24.9
Served in Nonna's Bolognaise Sauce	

Gluten free and vegan options available upon request.

Sides

Green Vegetables	\$9.9
Selection of Mixed greens tossed in garlic and lemon	
Seasoned Potatoes	\$9.9
Chips and aioli	\$9.9
Secrets Mediterranean Salad	\$11.9

Kids Menu

Fish and Chips	\$12.9
Salt and Pepper Squid	\$12.9
Chicken Tenders and Chips	\$12.9
Linguini Bolognaise	\$12.9

Desserts (made in house)

Churro's	\$14.9
Served with chocolate fudge and butterscotch with seasonal fruit and cream	
Tiramisu	\$14.9
Topped with shaved chocolate and fresh strawberries	
Panna Cotta	\$14.9
White chocolate and vanilla bean panna cotta with espresso Kahlua syrup	
Chocolate Brownie	\$14.9
Served with vanilla ice- cream and chocolate fudge	
Lemon Curd Tart	\$14.9
With seasonal berry and cream	
Ice cream Sundae	\$9.9
Chocolate fudge, butterscotch, or berry compote	
Sorbet	\$9.9
Locally sourced sorbet produced by Ecco Artisanal Gelato, selection of 3 sorbets served with seasonal fruits	
Affogato	\$14.9
Baileys, Tia maria, Kahlua or Frangelico with espresso shot and ice cream	
Cheese Platter	\$22.9
Selection of local cheeses, crackers, seasonal fruit, and nuts	

Gluten free and vegan options available upon request.

Sparkling

	Glass	250ml	Bottle
Aurelia Prosecco 200ml Piccolo			\$10.0
The Lane Lois Blanc de Blancs	\$8.0		\$35.0
Hancock & Hancock Sparkling Shiraz	\$8.0		\$35.0
Clover Hill Vintage Brut			\$60.0
*Piper-Heidsieck Vintage Brut 2012			\$150.0
*Charles Heidsieck Vintage Brut 2012			\$270.0
*Piper-Heidsieck Rare 2002			\$380.0

White Wine

Giesen Vineyard Sauvignon Blanc	\$8.5	\$12.5	\$35.0
The Lane Block 10 Sauvignon Blanc (VF)	\$9.0	\$13.0	\$37.0
The Lane Block 1A Chardonnay (VF)	\$9.0	\$13.0	\$37.0
Corryton Burge Pinot Gris (VF)	\$9.0	\$13.0	\$37.0
Pikes Luccio Pinot Grigio (VF)	\$9.0	\$13.0	\$37.0
Robert Oatley Signature Riesling	\$9.5	\$13.5	\$39.0
Wilson Watervale Riesling	\$9.5	\$13.5	\$39.0

Rosé | Moscato

Luna Rosa Rosé	\$7.5	\$11.5	\$32.0
Wildflower Rosé	\$9.0	\$13.0	\$37.0
Fiore Pink Moscato	\$7.5	\$11.5	\$32.0

Red Wine

Robert Oatley G19 Grenache (Served Chilled or Ambient)	\$9.5	\$13.5	\$39.0
Bremerton Tamblyn Cabernet Shiraz Malbec Merlot (VF)	\$8.5	\$12.5	\$35.0
Rymill The Dark Horse Cabernet Sauvignon (VF)	\$8.5	\$12.5	\$35.0
Pikes 'Stone Cutters' Shiraz	\$9.0	\$13.0	\$37.0
Robert Oatley Signature Shiraz	\$9.5	\$13.5	\$39.0
Hentley Farm Villain & Vixen Shiraz	\$9.5	\$13.5	\$39.0
Bremerton Tempranillo Graciano	\$9.5	\$13.5	\$39.0
Oakridge Willowlake Pinot Noir (VF)			\$42.0
Bremerton Old Adam Shiraz (VF)			\$85.0
Hentley Farm Beauty Shiraz			\$95.0
*Rymill The Surveyor Cabernet Sauvignon 2018			\$95.0
*Hentley Farm Clos Otto Shiraz 2017			\$270.0

*Vintages may change on vintage roll over

(VF) Vegan Friendly

BYO \$20

Ports

Wolf Blass Yellow Label	glass	\$7.0
Seppeltsfield Para Grand Tawny	glass	\$9.5

Tap Beers

Secrets' Premium Ale	\$8.0
Coopers Session	\$8.0
Jug of Beer	\$21.9

Beers

Coopers Pale	\$8.9
Coopers Sparkling	\$8.9
Coopers XPA	\$8.9
Coopers Stout	\$8.9
Coopers Light	\$6.9
Hahn Super Dry	\$8.9
Carlton Zero (Non-Alcoholic)	\$6.9

Craft Beer

James Squire	\$8.9
Stone and Wood Pacific Ale	\$9.9

International Beers

Corona	\$8.0
Corona Bucket	\$30.0
Stella Artois	\$8.9
Peroni	\$8.9
Ashai	\$8.9

Ciders

Adelaide Hills Apple Cider	\$8.9
Adelaide Hills Pear Cider	\$8.9
Rekorderlig Strawberry and Lime	\$8.9

Scotch and Whisky

Johnnie Walker Red	\$8.0
Johnnie Walker Black	\$8.5
Johnnie Walker Blue Premium	\$20.0
Jim Beam	\$8.0
Jack Daniels	\$8.5
Glenfiddich Single Malt	\$9.5
Jameson	\$9.5
Canadian Club	\$8.5

Gins and Vodkas

Tanqueray	\$8.5
Bombay Sapphire	\$9
Seppeltsfield Gin	\$10.0
House Vodka	\$8.0
Ciroc	\$10.0

Rums and Other

Bacardi	\$8.0
Sailor Jerry Spiced Rum	\$8.0
St Agnes Brandy	\$8.0

Liqueur

Frangelico	\$7.9
Cointreau	\$7.9
Tia Maria	\$7.9
Baileys	\$7.9
Kahlua	\$7.9
Sambuca	\$7.9
Grappa	\$7.9
Aperol	\$7.9
Tequila	\$7.9
Pimm's	\$7.9
Limoncello	\$7.9
Midori	\$7.9

Cocktails

Aperol Spritz	\$12.9
Prosecco, Aperol and a splash of soda water garnished with fresh fruit	
Bloody Mary	\$12.9
Vodka, Tomato juice, Tabasco, and Worcestershire sauce served over ice and garnished with fresh Lemon	
Mojito	\$13.9
Lime, mint, white rum and sugar syrup muddled and combined with soda water	
Cosmopolitan	\$13.9
Vodka, Cointreau, cranberry juice and fresh lime	
Pina Colada	\$13.9
White rum, Malibu, coconut milk, pineapple juice and ice cream blended	
Negroni	\$13.9
Campari, Vermouth and Gin served over ice garnished with an orange peel	
Martini	\$13.9
Gin or Vodka, Vermouth garnished with lemon (Dirty martini Available ask our friendly staff)	
Espresso Martini	\$15.9
Vodka, Kahlua, Frangelico and shot of espresso coffee	

Soft Drinks

Coke, Coke No sugar, Sprite, Raspberry	\$4.5
Lemon Lime bitters, Soda Lime Bitters	\$5.5
Jug of Soft Drink	\$12.5

Bottled Soft Drinks

Coke, Coke no Sugar, Sprite, Fanta, Lift, Ginger Beer	\$4.9
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Juice

Orange, Apple, Pineapple	\$4.5
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Iced Tea

Peach, Lemon, Mango	\$4.5
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Water

San Pellegrino Sparkling water	\$8.0
Toscana Italia Aqua Panna	\$8.0

Coffee

Espresso	\$4.0
Macchiato	\$4.0
Piccolo	\$4.0
Latte	\$4.5
Long Black	\$4.5
Flat White	\$4.5
Cappuccino	\$4.5
Mocha	\$5.0
Chai Latte	\$5.0
Hot Chocolate	\$5.0

Teas

English Breakfast	\$4.5
Earl Grey	\$4.5
Chamomile	\$4.5
Peppermint	\$4.5
Green	\$4.5
Pots of tea	\$10.0