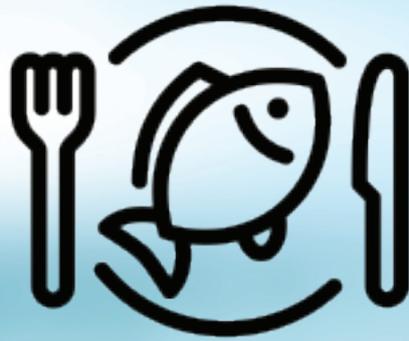


**No Individual Split Bills
Bill can be divided equally**



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		\$9.9
With garlic and herb butter		
Turkish Bread		\$9.9
with olive oil and balsamic vinegar		
Bruschetta		\$11.9
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)	\$7.0
Bloody Maria Oyster Shots	(min order 2)	\$7.0
Lane Lois Sparkling Oyster Shot	(min order 2)	\$7.0

Oysters

SA Coffin Bay Oysters

Natural

3 natural oysters	\$13.0
½ dozen natural oysters	\$25.0
1 dozen natural oysters	\$47.0

Kilpatrick

3 oysters	\$15.0
½ dozen oysters	\$26.0
1 dozen oysters	\$50.0

Mornay

3 oysters	\$15.0
½ dozen oysters	\$26.0
1 dozen oysters	\$50.0

Mixed Dozen

Any half variation	\$52.0
All 3	\$55.0

Gluten free and vegan options available upon request.

Entrees

Salt and Pepper Calamari	\$19.9
Lightly fried served on a garden salad and sweet chilli sauce	
Whitebait	\$16.9
Lightly fried salt and pepper whitebait served with dill aioli	
Seared Scallops	\$26.9
with pea puree, speck, croutons and harissa	
Garlic Prawns	\$24.9
White wine, garlic and cream sauce on a bed of fragrant jasmine rice	
Kingfish Sashimi	\$23.9
Served with chili and lime Thai style sauce and wasabi mayo	
Secrets Marinated Prawn Skewers	\$23.9
Two grilled prawn skewers served on a bed of spiced jasmine rice	

Mains

SA King George Whiting	\$41.9
Lightly beer battered served with garden salad, chips, and secrets sauce	
Rob's Yellowfin Whiting	\$31.9
Lightly crumbed served with garden salad, chips, and secrets sauce	
Barramundi	\$32.9
Oven baked in lemon butter sauce served with garden salad and seasoned potatoes	
Flathead	\$35.9
Lightly crumbed served with garden salad, chips, and secrets sauce	
Secrets Trio	\$42.9
Lightly beer battered king george whiting, grilled prawn skewer and salt and pepper calamari served with garden salad, chips, and secrets sauce	
Moreton Bay Bugs	\$44.9
Grilled, served with a garden salad and seasoned potatoes	
Dukkah Crusted Salmon	\$33.9
Served on a bed of Mediterranean salad with harissa and dill aioli	
Mussel pot	\$33.9
In a chilli, garlic and napoletana sauce with turkish bread	
Salt and Pepper Calamari	\$29.9
Served with garden salad, chips, and secrets sauce	
Garlic Prawns	\$40.9
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)	\$154.9
Barramundi, flathead, calamari, grilled prawn skewers, seared scallops, natural oysters served with garden salad and seasoned potatoes	
Secrets Premium Platter (serves 2 people)	\$254.9
SA King George whiting, moreton bay bugs, seared scallops, natural oysters, lobster tails, grilled prawn skewers served with Mediterranean salad and seasoned potatoes	

From the Grill

300g Scotch Fillet	\$41.9
Served with a red wine jus, seasoned potatoes and green vegetables	
300g Scotch Fillet Surf and Turf	\$50.9
Served with creamy garlic prawns, seasoned potatoes and green vegetables	
Chicken Parmigiana (made in house)	\$28.9
Made with Nonna's Napoletana sauce, ham and mozzarella served with chips and garden salad	
Chicken Schnitzel Surf and Turf (made in house)	\$34.9
Creamy garlic prawns, served with chips and garden salad	
Stuffed Chicken Breast	\$29.9
Stuffed with pumpkin and fetta, arancini rice, spinach and roast capsicum with green vegetables and seasoned potatoes	
Char-grilled Cauliflower Steak	\$29.9
Served with crushed potatoes & vegetables with Harissa sauce	

Pasta

Linguine Marinara	\$34.9
Prawns, Scallops, Squid, Salmon and mussels in Nonna's Napoletana sauce with chilli and white wine	
Linguine Blue Swimmer Crab	\$34.9
With Cherry Tomatoes and spinach in Nonna's Napoletana sauce with chilli and white wine	
Linguine Puttanesca	\$26.9
Kalamata olives, capers, sun dried tomatoes and red onion Served in Nonna's Napoletana sauce with chilli and white wine	
Linguine Bolognese	\$26.9
Served in Nonna's Bolognese Sauce	
Gluten Free Pasta	extra \$3.0

Gluten free and vegan options available upon request.

Sides

Green Vegetables	\$11.9
Selection of mixed greens tossed in garlic and drizzled with lemon	
Seasoned Potatoes	\$9.9
With rosemary salt	
Secrets Mediterranean Salad	\$12.9
Mixed leaf lettuce with cucumber, tomatoes, red onion, olives, capers, roasted capsicum and feta, dressed with a balsamic glaze	
Chips and aioli	\$10.9

Kids Menu (12 years and under)

Fish and Chips	\$14.9
Salt and Pepper Calamari	\$14.9
Chicken Tenders and Chips	\$14.9
Linguine Bolognese	\$14.9

Desserts (made in house)

Tiramisu	\$15.9
Topped with shaved chocolate and fresh strawberries	
Panna Cotta	\$15.9
White chocolate and vanilla bean panna cotta with espresso Kahlua syrup	
Chocolate Brownie	\$15.9
Served with vanilla ice-cream and chocolate fudge	
Lemon Curd Tart	\$15.9
With berry compote and cream	
Ice cream Sundae	\$10.9
Chocolate fudge, butterscotch, or berry compote	
Sorbet	\$11.9
A selection of three locally sourced sorbet produced by Ecco Artisanal Gelato	
Affogato	\$15.9
Baileys, Tia maria, Kahlua or Frangelico with espresso shot and ice cream	
Dessert Shared Platter	\$58.0
Lemon curd tart, Chocolate Brownie, Panna Cotta, and Tiramisu	

Gluten free and vegan options available upon request.

Sparkling

	Glass	250ml	Bottle
Aurelia Prosecco 200ml Piccolo, Australia			\$12.0
The Lane Lois Blanc de Blancs, Adelaide Hills SA	\$11.5		\$47.0
Hancock & Hancock Sparkling Shiraz, McLaren Vale SA	\$11.5		\$47.0
Kylie Minogue Prosecco Rosé, Veneto Italy			\$48.0
Hentley Farm Blanc de Noir, Barossa SA			\$65.0
*Piper-Heidsieck Vintage Brut, Reims FR			\$170.0
*Piper-Heidsieck Rare, Reims FR			\$390.0

White Wine

Wicks Estate Sauvignon Blanc, Adelaide Hills SA	\$11.0	\$15.5	\$44.0
Giesen Vineyard Selection Sauvignon Blanc, Marlborough NZ	\$10.5	\$15.0	\$43.0
The Lane Sauvignon Blanc (VF), Adelaide Hills SA	\$11.5	\$16.0	\$47.0
Shaw + Smith Sauvignon Blanc, Adelaide Hills SA	\$15.5	\$19.5	\$57.0
Pikes Luccio Fiano, Clare Valley SA	\$11.5	\$16.0	\$47.0
The Lane Chardonnay (VF), Adelaide Hills SA	\$11.5	\$16.0	\$47.0
Golding The Exchange Chardonnay, Adelaide Hills SA	\$11.5	\$16.0	\$47.0
The Lane Pinot Gris, Adelaide Hills SA	\$11.5	\$16.0	\$47.0
Pikes Luccio Pinot Grigio (VF), Clare Valley SA	\$11.5	\$16.0	\$47.0
Wilson Watervale Riesling, Clare Valley SA	\$11.5	\$16.0	\$47.0
Pikes Riesling, Clare Valley SA	\$12.5	\$17.0	\$49.0

Rosé | Moscato

Hancock & Hancock Rosé, McLaren Vale SA	\$10.5	\$14.5	\$43.0
Killibinbin Sweet Lips Rosé, Langhorne Creek SA	\$10.5	\$14.5	\$43.0
Hentley Farm Rosé, Barossa SA	\$11.5	\$16.0	\$47.0
Fiore Pink Moscato, Australia	\$9.5	\$13.5	\$38.0

Red Wine

Robert Oatley G20 Grenache, McLaren Vale SA	\$11.0	\$15.5	\$44.0
Bremerton Tamblyn			
Cabernet Shiraz Malbec Merlot (VF), Langhorne Creek SA	\$10.5	\$15.0	\$43.0
Rymill The Dark Horse Cab Sauv (VF), Coonawarra SA	\$11.0	\$15.5	\$44.0
Pikes 'Stone Cutters' Shiraz, Clare Valley SA	\$11.0	\$15.5	\$44.0
Robert Oatley Signature Shiraz, McLaren Vale SA	\$11.0	\$15.5	\$44.0
Hentley Farm Villain & Vixen Shiraz, Barossa SA	\$11.5	\$16.0	\$48.0
Penny's Hill Cracking Black Shiraz, McLaren Vale SA	\$12.5	\$17.0	\$48.0
Hancock & Hancock Tempranillo, McLaren Vale SA	\$11.0	\$15.5	\$44.0
The Lane Pinot Noir, Adelaide Hills SA			\$50.0
Mitolo Angela Shiraz, McLaren Vale SA			\$60.0
Mitolo 'Masso' Montepulciano, McLaren Vale SA			\$60.0
Brolio Chianti Classico DOCG, Tuscany IT			\$69.0
Robert Oatley Limited Release Shiraz, Barossa SA			\$85.0
Bremerton Old Adam Shiraz, Langhorne Creek SA			\$105.0
Hentley Farm The Beast Shiraz, Barossa SA			\$155.0

(VF) Vegan Friendly

*Vintages may change on vintage roll over

BYO \$20 (Maximum 2 bottles per group)

Beers

Coopers Pale	\$9.5
Coopers Sparkling	\$10.0
Coopers Australian Lager	\$9.5
Coopers XPA	\$10.0
Coopers Stout	\$9.5
Coopers Light	\$8.5
Hahn Super Dry	\$9.5
Heineken Zero (Non-Alcoholic)	\$8.0
Great Northern Super Crisp 3.5	\$8.5

Craft Beers

Stone and Wood Pacific Ale	\$11.0
Mismatch Session Ale	\$11.0
Big Shed F-Yeah Pale Ale	\$11.0

International Beers

Corona	\$9.5
Stella Artois	\$10.0
Peroni Red	\$10.0
Asahi Dry	\$10.5

Ciders

Adelaide Hills Apple Cider	\$9.5
Adelaide Hills Pear Cider	\$9.5

Funky Stuff

Big Shed Hard Lemonade	\$11.0
Big Shed Ginger Beer	\$11.0
South Ave Sour Watermelon Seltzer	\$12.0
South Ave Mango Seltzer	\$12.0

Scotch and Whisky

Chivas Regal	\$10.0
Glenfiddich Single Malt 12 Year Old	\$10.0
Glenmorangie 10yo malt	\$12.0
Johnnie Walker Red	\$8.0
Johnnie Walker Black	\$8.5
Johnnie Walker Blue Premium	\$20.0
Jim Beam	\$8.0
Jack Daniels	\$8.5
Jameson	\$9.5
Canadian Club	\$8.5

Gins and Vodkas

Lyres Gin Non-Alcoholic	\$8.0
Tanqueray	\$8.5
Bombay Sapphire	\$9.0
Hendricks Gin	\$10.0
78° Classic Gin	\$10.0
78° Sunset Gin	\$10.0
Smirnoff Vodka	\$8.0
78° Vodka	\$10.0
Belvedere Vodka	\$12.0

Rums and Other

Kraken Spiced Rum	\$10.0
Sailor Jerry Spiced Rum	\$9.5
Bundaberg Rum	\$8.0
Bacardi	\$8.0
St Agnes Brandy	\$8.0
Tequila	\$7.9
Frangelico	\$7.9
Cointreau	\$7.9
Baileys	\$7.9
Kahlua	\$7.9
Other Liqueurs available	

Cocktails

Aperol Spritz	\$17.9
Prosecco, Aperol and a splash of soda water garnished with fresh fruit	
Mojito	\$17.9
Lime, mint, white rum and sugar syrup muddled and combined with soda water	
Cosmopolitan	\$17.9
Vodka, Cointreau, cranberry juice and fresh lime	
Pina Colada	\$17.9
White rum, Malibu, coconut milk, pineapple juice and ice cream blended	
Negroni	\$17.9
Campari, Vermouth and Gin served over ice garnished with an orange peel	
Martini	\$17.9
Gin or Vodka, Vermouth garnished with lemon (Dirty martini is available)	
Gin Sour	\$17.9
78° Gin, lemon juice, sugar syrup, bitters and Wonderfoam	
Gimlet	\$17.9
78° Gin and Lime Mix	
Amaretto Sour	\$17.9
Amaretto, bourbon, lemon juice, sugar syrup, bitters and Wonderfoam	
Bellini	\$15.9
Prosecco, Peach Purée	
Secrets Melon Colada	\$17.9
Melon liqueur, white rum, Malibu and coconut milk	
Secrets Iced Tea	\$20.9
Vodka, Tequila, white rum, Gin, Cointreau, topped with coke	
Espresso Martini	\$18.9
Vodka, Kahlua, Frangelico and shot of espresso coffee	

Soft Drinks

Coke, Coke No sugar, Sprite, Raspberry, Lemon Squash	\$4.5
Lemon Lime bitters, Soda Lime Bitters	\$5.5

Juice

Orange, Apple, Pineapple, Cranberry	\$4.5
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Lipton Iced Tea

Peach, Lemon, Mango	\$4.9
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Water

Bottled Sparkling water		\$8.0
Bottled Still water		\$8.0

Ports

Penfolds 10 year old	glass	\$9.0
Haselgrove The Old Nut Fortified	glass	\$9.5

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
Alternate milks	extra	\$1.0

Teas

English Breakfast		\$4.5
Earl Grey		\$4.5
Chamomile		\$4.5
Peppermint		\$4.5
Green		\$4.5

SORRY, NO ALTERATIONS DURING PEAK PERIODS |
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

PLEASE NOTIFY WAIT STAFF OF ANY ALLERGENS.

WHILST WE MAKE EVERY EFFORT TO ENSURE ALLERGENS
ARE MONITORED, WE CANNOT GUARANTEE THAT THERE
ARE NO TRACES IN OUR FOOD.