

# SITTELLA

est. 1993

First established in 1993 by Simon & Maaike Berns, Sittella has become one of Western Australia's premier destinations for wine and food lovers.

Sourcing fruit from our own vineyards in the Swan Valley and Margaret River and long established connections with Pemberton vineyards, we produce an array of award winning wines culminating in 2021 with the release of our Grand Vintage Sparklings to critical acclaim.

Welcome to Sittella Winery & Restaurant.



## WINE & BEVERAGE LIST

## Non Vintage Sparkling



**CHENIN BLANC NV BRUT | SWAN VALLEY**  
Australia's finest sparkling Chenin. Aromatics of brioche & citrus peel with layers of fresh fruit & lemon zest on the palate.

**\$13 | \$37**



**CUVÉE BLANC NV BRUT | PEMBERTON**  
Chardonnay | Pinot Noir  
The creamy, brioche character of old barrel fermentation and lees age delivers both silky structure and complexity.

**\$44**



**CUVÉE ROSÉ NV BRUT | PEMBERTON**  
Pinot Noir | Chardonnay  
A complex and exuberant rosé of medium salmon pink hue. Ultra-bright strawberry and raspberry aromatics with a palate of great depth and complexity.

**\$14 | \$50**

**WINE  
OF THE  
MONTH**



**SPARKLING SHIRAZ NV | SWAN VALLEY**  
Rich & intense fruit, sweet aromas with dark chocolate & plum jam. A lush and intense, flavoursome, sparkling wine.

**\$44**





# Sparkling Grand Vintage

*Awarded Australia's Sparkling of the Year*

James Halliday  
Annual Awards

**\$67** 2018 GRAND VINTAGE *Louis Jack Berns Blanc de Blancs*

PEMBERTON | Chardonnay

Typical of Sittella's House Style.

Linear, crisp and clean.

The palate is polished with length and layers.

Showing some toast & nutty brioche characteristics.

A stunning example of a blanc de blancs.



**\$20 | \$67**

2019 GRAND VINTAGE "MARIE CHRISTIEN LUGTEN"

PEMBERTON | Pinot Noir | Chardonnay

The ultimate expression of the attentive mastery of the Sittella sparkling outfit, this is WA's exemplar of the harmony that can be achieved. Fresh red apples, lemon citrus curd accompanied with subtle toast, brioche & flint notes.



**\$67** 2018 GRAND VINTAGE *Azalee Eloise Berns Rosé*

PEMBERTON | Pinot Noir | Chardonnay

A succulent and rich vintage rosé that rejoices in the exuberance of Pemberton pinot noir. A delicate salmon colour, the bouquet is fresh with red berry aromas, some strawberry & cream. Dried citrus, truffle & pastries build layers. The palate is full, textural, generous & well balanced.



**\$20 | \$87**

2019 AVANT-GARDE *Rosé*

PEMBERTON | Pinot Noir

Coppery, salmon pink hue.

Aromatics of red berries & red apples follow on

to quince paste & cooked strawberries characteristics

with an enticing creamy & complex palate

5 years on lees prior to disgorging, with a further year under cork.

A richer style of sparkling.



# Premium & Reserve White



2024 SILK | SWAN VALLEY | MARGARET RIVER

Semillon | Verdelho | Chardonnay | Chenin Blanc

**\$13 | \$30**

First produced in 1998 and a Sittella standard ever since! Aromatics of vibrant tropical fruits, follow on to the palate. Generous fruit weight with a clean finish. Soft acid freshens the mouthfeel.

*Menu Recommendation | Vegetarian*



2025 AVANT-GARDE SEMILLON | MARGARET RIVER

**\$43**

Grown on our Wilyabrup vineyard in Margaret River.

A fine boned style of Semillon, fermented in stainless steel tanks, then a short maturation in seasoned French Oak.

Pear, jasmine with citrus & lime showing on the textural palate.

A dry crisp finish.

*Menu Recommendation | Market Fresh Fish*



2025 AVANT-GARDE ALBARIÑO | SWAN VALLEY

**\$14 | \$43**

Western Australia's first DNA tested Albariño. Originating from Rias Baixas in north western Spain. This variety was selected for its retention of natural acidity, elegance, intensity of flavour and aromatics. Top noted wine in the Young Gun of Wine recent Deep Dive Albariño tasting.

*Menu Recommendation | Market Fresh Fish*



2025 VERDELHO | SWAN VALLEY

**\$35**

Produced from our 32 year old Verdelho vines!

A Portuguese variety with a long & valued history in the Swan Valley, hence the Folklore name. Enticing spicy aromatics leads you to a classic Verdelho palate full of tropical fruit flavours.

Textural & finishing dry.

*Menu Recommendation | Pork & Scallops*



2024 AVANT-GARDE CHENIN BLANC | SWAN VALLEY

**\$14 | \$43**

Chenin Blanc's spiritual home in Australia is the Swan Valley.

White pear, green apples and white flower notes dominate the

aromatics. Palate is rich and textural from the wine being kept on lees for several months prior to bottling.

Crisp, dry finish.

*Menu Recommendation | Pork | Seafood*



# Premium & Reserve White

2024 RESERVE CHARDONNAY | MARGARET RIVER

\$15 | \$50

"Wilyabrup" Buckshot Ridge

Fresh Custard apple, stone fruits, yellow peach and floral notes. Held in oak for 9 months on lees. A wine of exceptional fruit expression and complexity. Our Reserve Chardonnay is a single vineyard wine that encapsulates the unique terroir of Margaret River and our Sittella Buckshot Ridge vineyard.



\$43

2024 AVANT-GARDE CHARDONNAY | MARGARET RIVER

"Wilyabrup" Buckshot Ridge

Produced from the P58 clone from our estate vineyard "Buckshot Ridge". Wild ferment, full malo and matured on solids for a minimum of 5 months in seasoned French oak barrels. A voluptuous and curvy style of Chardonnay with great depth and flavour

*Menu Recommendation | King Prawns*



## Rosé



\$14 | \$37

2025 AVANT-GARDE ROSÉ | SWAN VALLEY

Grenache & Tempranillo

Made from Swan Valley Old Vine Grenache, this dry, fresh but complex style Rosé has aromatics of cherry, red fruits & rose petals.

Palate is textural with strawberry, rhubarb and sour cherry flavours finishing dry

*Menu Recommendation | Seafood Chowder*



## Chilled Red

\$14 | \$52

2023 AVANT-GARDE TEMPRANILLO | SWAN VALLEY

An ethereal style with aromatics of sweet cherry and flavours of violets & black cherries finishing with very fine, slightly dusty tannins which holds it altogether. Recommendation is enjoy slightly chilled!



# Avant-Garde Reds



2024 AVANT-GARDE "Grenade Plot" PINOT NOIR  
PEMBERTON

\$52

Hand-picked, bunch sorted, fermented in open-top fermenters, using wild yeast. Whole bunches (30%) for carbonic maceration, hand plunged, foot stomped and then basket pressed. A lifted and ethereal wine.

*Menu Recommendation | Lamb | Duck*



2023 AVANT-GARDE "GOLDEN MILE" GRENACHE  
SWAN VALLEY

\$52

Our ultimate expression of Grenache from a 70+ year old dry grown vineyard. Attractive aromas of rhubarb & strawberries. Sweet fruit mid palate with red licorice strap flavours, finishing with fine dusty tannins. A medium bodied modern style Grenache.

*Menu Recommendation | Lamb & Tomato Ragu*



2023 AVANT-GARDE TEMPRANILLO - TOURIGA

\$14 | \$52

SWAN VALLEY Tempranillo | Touriga Nacional

Estate fruit. A fine, perfumed style showing raspberry and sweet cherry on the nose with flavours of violets, blueberries, black cherries & a touch of spice.

*Menu Recommendation | Winemakers Plate*



2024 AVANT-GARDE "EL VIVERO" ROUGE | SWAN VALLEY

\$52

Grenache | Touriga Nacional | Tempranillo | Graciano | Mencia

A field blend from Estate fruit. A richly textured palate showing raspberry & black cherry with a hyper complex nose due to the array of varieties

*Menu Recommendation | Kangaroo*



2024 AVANT-GARDE "Wilyabrup" MALBEC | MARGARET RIVER

\$60

100% hand picked from our MR vineyard.

Wild Violets on the nose, a plush mouthfeel with lingering notes of cocoa and dark forest fruits. Velvety tannins pulling it altogether.

Aged for 15 months in oak.

*Menu Recommendation | Lamb Roasted*







# Reserve Red



2023 TINTA ROUGE | SWAN VALLEY

Tempranillo | Grenache | Touriga | Shiraz

Sweet scented fruits, cherry and macerated red berries.

This style of wine sings with its ultra lifted aromatics, supple tannins and plush mouth feel, only leaving you wanting more.

*Menu Recommendation | Beef*

\$13 | \$32



2024 SWAN VALLEY RESERVE SHIRAZ | SWAN VALLEY

Crimson colour, with aromatics of sarsaparilla and black fruits.

Flavours of cherry cola, satsuma plum, with seasoned

French oak, giving a long subtle finish.

*Menu Recommendation | Lamb*

\$43



2022 CABERNET MALBEC | MARGARET RIVER

"Wilyabrup" Buckshot Ridge | Cabernet Sauvignon | Malbec

Intense Cabernet Sauvignon varietal characters.

Fifteen months in french oak, 20% of which was new french oak.

Ripe plums & blueberries. The Malbec adds depth & richness.

*Menu Recommendation | Lamb & Tomato Ragu*

\$14 | \$48



2023 THE ARSENAL | MARGARET RIVER

"Wilyabrup" Buckshot Ridge

Cabernet Sauvignon | Merlot | Malbec | Cabernet Franc

Showing poise & balance. This wine showcases our ability to blend an Arsenal of varietal and regional characters from one of Australia's finest red wine making regions.

*Menu Recommendation | Kangaroo*

\$14 | \$51



\$17 | \$72

# Limited Release Red

2022 BERN'S RESERVE | MARGARET RIVER

"Wilyabrup" Buckshot Ridge | Cabernet Sauvignon

Intense clarity and purity of fruit; expressive wines from our site in Wilyabrup. Accompanied by amazing depth and concentration but still elegant lifted aromatics, an amazing year.

*Menu Recommendation | Beef*



# Dessert Wine & Swan Valley Fortified

\$37

2018 CANE CUT VERDELHO | SWAN VALLEY

This dessert wine is the perfect choice for someone who prefers a sweeter style. Lush & balanced.

Served chilled.



\$20 | \$100

NV PEDRO XIMENEZ | SWAN VALLEY

Sourced from multiple "old vine" Swan Valley vineyards.

A solera blend, this fortified wine displays characteristics of caramel, toffee & fruit-cake spices with just a hint of coffee.

Enjoy with a cheese board and perfect with dessert.

A specialty of the Swan Valley.



# BOTTLED BEER & CIDERS

*Btl*

Bertie Cold Press Apple Cider 4.6%	Colonial Brewing Margaret River	\$11.5
Matsos Ginger Beer 3.5%	Broome	\$15
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Corona 4.5%	Mexico	\$11.5
Rogers 3.8%	Little Creatures Perth	\$11.5
Small Ale 3.5%	CBCo Margaret River	\$12
Draught 4.8%	CBCo Margaret River	\$12
Hop Hog 5.8%	Feral Brewing Perth	\$12
Single Fin 4.5%	Gage Roads Fremantle	\$12

## SPIRITS

*30ml*

Absolut Vodka	\$14
Captain Morgan	
Gold Spiced Rum	\$14
Bombay Sapphire Gin	\$14
VSOP Brandy	\$14
Ballentine's Scotch Whisky	\$14
Jack Daniel's Whisky	\$14
Kahlua	\$14
Jim Beam Bourbon	\$14
Frangelico	\$14

## PREMIUM SPIRITS

*30ml*

Hendricks Gin	\$17
Grey Goose Vodka	\$20
1829 Old Young's Gin	\$17
Lagavulin 8 YO Islay Malt	\$21
Jameson Irish Whiskey	\$17

## NON ALCOHOLIC BEVERAGES



Fizzy Grape Juice 375ml \$5.50

Coke 330ml \$4.70	Tonic Water 200ml \$5.00
Sparkling Water 750ml \$8.50	Dry Ginger Ale \$5.00
Coke No Sugar 330ml \$4.70	Lemon Lime & Bitters 250ml \$5.40
Cascade Ginger Beer 330ml \$5.70	Orange Juice \$5.50
Soda Water 200ml \$5.00	Pineapple Juice \$5.50
Sprite 330ml \$4.70	

# COCKTAILS

*Glass*

APEROL SPRITZ Aperol, Sparkling Chenin & Soda	\$17
GIN COCKTAIL Bombay Sapphire & Pampelle Ruby Red Grapefruit	\$17
ESPRESSO MARTINI Vodka, Kahlua, Bailey's & Espresso	\$18
ROSEMARY GIMLET Gin, Lime & Rosemary.	\$17.5
PINK FRENCH Pink Raspberry Gin, Sparkling Chenin & Lemon	\$17.5
STRAWBERRY VODKA COLLINS Vodka, Lemon, Strawberries & Soda	\$17.5
BLACK RUSSIAN Vodka, Kahlua & Coke	\$17.5
RUM PUNCH Spiced Rum, Pineapple, Orange Juice, Lime & Grenadine.	\$17.5
OLD FASHIONED Bourbon, Sugar & Angostura Bitters	\$19

# MOCKTAILS

STRAWBERRY CRUSH Fresh strawberries, lemon, mint, sugar syrup & ginger beer	\$8.5
LEMON SPRITZ Fresh Mint, lemon, sugar syrup, soda water	\$8.5

# Wine of the Month



## SITTELLA

*Thank you for dining with us*

*Visit Cellar Door on your way  
home and enjoy a 10% discount*

*on your favourite Sittella  
wines @ take away prices*

see restaurant staff for details



## *NV Cuvée Rosé*

**Single bottle 15% discount**

***OR* buy two for \$60**

**TAKE AWAY ONLY - NO FURTHER DISCOUNT APPLIES**