

Welcome to Paracombe Premium Perry



Established in 2012 by Damian and Amelia McArdle. Paracombe Premium Perry is situated on the family orchard, Chamberlain Orchards. Dating back to 1932 and now in its 4th generation, Chamberlain Orchards and Paracombe Premium Perry offer a unique experience that is unmatched in South Australia.

Damian has been making award winning Perry since 2012, sourcing the finest tree ripened pears from the family orchard. Damian takes passion to a new level, living and breathing everything pear shaped. With creative flair, the self taught Perry maker creates the finest hand crafted Perry using the best quality fruit, unique processes and minimal human intervention.

After being introduced to a strain of sourdough in 2015 and coming across a commercial wood oven on Gumtree, Damian and Amelia have perfected the art of hand crafted Artisan sourdough pizzas.

Paracombe Premium Perry is proudly 100% South Australian owned, grown and produced. Our beverages don't contain concentrates, just 100% fresh SA juice.

It took four generations to arrive, but it was worth the wait!



In addition to our very own Perry's, Cider and juices we offer a range of wines and beers from the following producers:

Paracombe Premium Wines | PARACOMBE SA
Totino Estate Wines | PARACOMBE SA
Kersbrook Hill Wines | KERSBROOK SA
The Lobethal Bierhaus | LOBETHAL SA

Please place your order at the bar when you are ready.



~ PIZZA'S ~

Choose from a selection of our Artisan wood oven sourdough pizzas, created using award winning South Australian produce from La Vera, Woodside Cheese Wrights, Mount Pleasant Butcher, Barossa Fine Foods and Beerenberg to name a few!

Exceptional food takes unparalleled commitment. Each batch of sourdough undergoes a 48hr ferment before being hand shaped and made for each order.

Be prepared for a short wait, but it will be worth it!

Chilli Chorizo \$25.00

Chorizo and mozzarella cheese on a chilli jam base.

GFO

Paracombe Special \$25.00

Salami, red capsicum, mushroom, onion, kalamata olives, sundried tomato & mozzarella cheese on a tomato base.

Ⓟ | GFO

Pear and Blue Cheese \$25.00

Chamberlain Orchards organic pear, crumbled blue cheese, walnuts & rocket on a tomato base.

V | GFO

Margherita \$25.00

Cherry tomatoes with bocconcini and fresh basil on a tomato base.

V | Ⓟ | GFO

Twisted Italian \$25.00

Salami, cherry tomatoes, anchovies and fresh basil, topped with bocconcini and a sprinkle of chilli on a tomato base.

Ⓟ | GFO

The French Touch \$25.00

Woodside chèvre, honey, walnuts, mixed herbs, cheddar cheese & rocket on a sour cream base.

V | GFO

Smashed Taco \$25.00

Seasoned beef mince topped with cheddar cheese, taco shells, a mild salsa, fresh tomato and lettuce, on a sour cream base.

V = Vegetarian Ⓟ = Vegan Option Available add \$3.00 GFO = Gluten Free Option Available* add \$3.00

*The gluten free option has no added gluten. Please keep in mind these pizzas are prepared in a kitchen that handles other products containing gluten. Whilst care is taken in the preparation we cannot guarantee cross-contamination with foods containing gluten will not occur.



~ SOMETHING SWEET ~

Pear and Lemon Crumble Pizza \$25.00

Fresh pear on a base of homemade Lemon Curd & topped with crumble.

Devonshire Scones \$9.00

Two house made scones accompanied with strawberry jam and whipped cream.

Specialty Gelato \$11.00

Gianduiotto

A centre of hazelnut gelato surrounded by chocolate gelato smothered, with a layer of toasted hazelnuts and dark chocolate pieces. (Gluten Free)

Tartufo

A delightful harmony of chocolate gelato and almonds, covered in dark Chocolate, topped off with a cherry. (Gluten Free)

Marroncino

A centre of peppermint gelato surrounded by chocolate gelato and then rolled in real chocolate and mint crisps. (Gluten Free)

Tiramisu

A delicious layer of both coffee gelato and coffee liqueur sponge cake, topped with mascarpone gelato and a sprinkling of rich cocoa.



~ DRINKS ~

Perry (We recommend consuming no more than 1 - 2 bottles per person)	\$8.00
The Triumph - Semi-dry Style	
Cider	Bottle \$8.00
Apple Cider - Medium Style	Pint \$9.50

Please ask staff for wines available by the glass
and specialty beverages available on tap

Red, White, Rosè \$9.50
Sparkling \$11.00

Sparkling Wine

Kersbrook Hill Moscato	\$36.00
Paracombe 'A Trio of Pinot' Sparkling Rosè	\$42.00
Paracombe Pinot Noir Chardonnay Sparkling	\$42.00

White Wine

Paracombe Premium Wines Sauvignon Blanc	\$36.00
Paracombe Premium Wines Pinot Gris	\$36.00
Totino Estate Chardonnay	\$36.00
Totino Estate Pinot Grigio	\$36.00

Rosé

Paracombe Red Ruby	\$36.00
Totino Estate Sangiovese Rosè	\$36.00

Red Wine

Paracombe Premium Wines Shiraz	\$36.00
Paracombe Premium Wines The Reuben	\$36.00
Paracombe Premium Wines Tempranillo	\$36.00
Paracombe Premium Wines Cabernet Sauvignon	\$36.00
Paracombe Premium Wines Cabernet Franc	\$38.00
Paracombe Premium Wines Shiraz Viognier	\$36.00
Paracombe Premium Wines Pinot Noir	\$36.00

~ DRINKS ~



Beer

We offer a range of beers from Lobethal Bierhaus and Big Shed Brewing Co.
If you don't drink craft beer, no problems! Please see the blackboard at the bar or ask staff for the beers available.

Pint \$10.50
Bottle/Can \$9.00

Spirits (including mixer)

Gin | Vodka | Jim Beam | Jack Daniels | Spiced Rum | CC | Southern Comfort \$11.00
Johnny Walker - Green Label \$13.00

Non-Alcoholic

Soft Drink Coke | Coke no sugar | Diet Coke | Lemonade | Solo/Lift | Fanta/Sunkist \$4.00
Lemon, lime & bitters or Soda, lime & bitters \$5.50
Soda Water | Tonic Water \$4.00
Pear Juice - Spritzer \$5.00
Pear & Ginger Juice - Spritzer \$5.00
Pear & Pineapple Juice - Spritzer \$5.00
Apple Juice - Spritzer \$5.00

Coffee

Cappuccino, Flat White, Latte, Long Black (served in a mug)^ \$5.50
Short Black \$4.00

Hot Chocolate (served in a mug)^ \$5.00

Tea (served in a mug)^ \$4.00

Black, Peppermint, Camomile, Lemongrass & Ginger

^ Lactose Free and Almond Milks available - add 50c

