

Welcome to Paracombe Premium Perry



Established in 2012 by Damian and Amelia McArdle, Paracombe Premium Perry is situated on our 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 our certified organic 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, winning the prestigious Australian Good Food Guide 'Best Pizzas Adelaide Hills' in 2024.

Paracombe Premium Perry is proudly 100% South Australian owned, grown and produced. Our beverages are certified organic and 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 | PARACOMBE SA

Kersbrook Hill Wines | KERSBROOK SA

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.

Every pizza is made fresh to order, be prepared for a short wait, but it will be worth it!

Margherita \$28.00

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

V | VE | GFO

Chilli Chorizo \$28.00

Venison chorizo and mozzarella cheese on a chilli jam base.

GFO

Paracombe Special \$28.00

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

V | VE | GFO

Ham, Cheese, Pineapple \$28.00

Smoked leg ham, pineapple and mozzarella cheese on a tomato base.

GFO

Pear and Blue Cheese \$28.00

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

V | GFO

Please note that not all ingredients are listed on the menu, please inform staff of any dietary requirements or allergies when ordering.

V = Vegetarian VE = 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. **Coeliac:** If you are coeliac, please discuss with us upon booking/ordering to allow us to enhance your experience with us.



~ PIZZA'S ~

Twisted Italian \$28.00

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

V | GFO

The French Touch \$28.00

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

V | GFO

Smashed Taco \$31.00

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

Lambrosia \$31.00

8hr in house smoked lamb shoulder, spring onion and fetta, finished with coriander and a house made minted garlic yoghurt on a tomato base.

GFO

BBQ Meat Lovers \$31.00

Salami, smoked leg ham, venison chorizo, onion and mozzarella cheese on a smokey bbq base.

GFO

BBQ Chicken \$31.00

In house smoked chicken, pineapple, onion and mozzarella cheese on a smokey bbq base.

GFO



~ SOMETHING SWEET ~

Pear and Lemon Crumble Pizza \$28.00

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

Devonshire Scones \$10.00

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) \$10.00

The Berg - Semi-Sweet Style

Perfect 5 - Original Style

The Triumph - Semi-Dry Style

Cider Bottle \$10.00

Apple Cider - Medium Style Pint \$11.00

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

Red, White, Rosè \$11.00

Moscato \$11.00

Sparkling \$12.00

Sparkling Wine

Kersbrook Hill Moscato \$40.00

Paracombe 'A Trio of Pinot' Sparkling Rosè \$44.00

Paracombe Pinot Noir Chardonnay Sparkling \$44.00

White Wine

Kersbrook Hill White Shiraz \$40.00

Paracombe Premium Wines Sauvignon Blanc \$40.00

Paracombe Premium Wines Pinot Gris \$40.00

Totino Estate Chardonnay \$40.00

Totino Estate Pinot Grigio \$40.00

Rosé

Kersbrook Hill Alicante Rosè \$40.00

Paracombe Red Ruby \$40.00

Totino Estate Sangiovese Rosè \$40.00

Red Wine

Paracombe Premium Wines Shiraz \$40.00

Paracombe Premium Wines The Reuben \$40.00

Paracombe Premium Wines Tempranillo \$40.00

Paracombe Premium Wines Cabernet Sauvignon \$40.00

Paracombe Premium Wines Cabernet Franc \$40.00

Paracombe Premium Wines Shiraz Viognier \$40.00

Paracombe Premium Wines Pinot Noir \$40.00

~ DRINKS ~



Beer

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

Furphy or Carona

Non-Alcoholic

Pint \$11.00

Bottle/Can \$10.00

Bottle/Can \$9.00

Spirits (including mixer)

Gin | Vodka | Jim Beam | Jack Daniels | Spiced Rum | CC | Southern Comfort

\$12.00

Non-Alcoholic

Soft Drink Coke | Coke no sugar | Diet Coke | Lemonade | Solo/Lift | Fanta/Sunkist

\$5.00

Lemon, lime & bitters or Soda, lime & bitters

\$6.00

Soda Water | Tonic Water

\$5.00

Pear Juice - Spritzer

\$6.00

Pear & Ginger Juice - Spritzer

\$6.00

Pear & Pineapple Juice - Spritzer

\$6.00

Apple Juice - Spritzer

\$6.00

Coffee - Espresso using Patio Coffee Roasters

Cappuccino, Flat White, Latte, Long Black (served in a mug)^

\$6.00

Short Black

\$5.00

Hot Chocolate (served in a mug)^

\$6.00

Tea (served in a mug)^

\$4.00

Black, Earl Grey, Peppermint, Camomile, Lemongrass & Ginger

^ Lactose Free and Almond Milks available - add 50c

