



**TATTERSALLS**  
BOUTIQUE HOTEL  
ARMIDALE

**À LA CARTE**



TATTERSALLS HOTEL

TATT'S HOTEL

COLES

Tattersalls HOTEL

TATT'S ARCADE  
THRU TO CAR PARK



# HISTORY OF TATTERSALLS ARMIDALE

- 1858 Ellen Maccoy transferred the license of the House of All Nations at Rocky River to Armidale. She proceeded to open the Wellington Inn on the current site of the Tattersalls Hotel Armidale.
- 1873 The old Wellington was razed and a new three-story hotel completed the following year, the original building you are sitting in now.
- 1884 Patrick Wade bought the Wellington for the sum of £5,000 and changed its name to the Tattersalls Hotel.
- 1909 An acetylene gas plant was installed to light the hotel under the initiative of publican Joseph Kirkwood.
- 1912 The Tattersalls was transferred to Thomas DeCoursey who made the hotel "far and away the best stand in Armidale."
- 1929 The hotel was sold to Harold J Robinson for £17,000. Throughout the worst years of the depression, Robinson averaged £3,000 p.a. profit.
- 1937 Having experienced such success, Robinson remodelled the hotel in were lined with walnut plywood and Art Deco style pressed metal ceilings were installed.
- 1950's The hotel fell into disrepair after Robinson's death in 1946. It was described as "very rundown". shops were built on the western boundary from the mall towards Cinders Lane.
- 1977 Renovations aimed at increasing profitability were carried out. An arcade of shops were built on the western boundary from the mall towards Cinders Lane.
- 1995 The arcade was reintegrated as part of the hotel in 1995 by licensees Brian and Julie Hilton.
- 2016 John and Annette Cassidy took over full ownership and proceeded with a total re-development in Art Deco style, aiming to restore the hotel to its former glory. The accommodation has been remodelled into 24 luxury rooms, the upstairs dining room has been restored and is available as a function centre and the general decor aims to reflect the hotel's heyday.

*We hope you enjoy your moment in history at the Tattersalls Hotel*





## BAGUETTES

<b>Pepe Saya Butter</b>	\$10 <i>NF V</i>
<b>Garlic Butter</b>	\$10 <i>NF V</i>
<b>Olive Oil &amp; Balsamic Reduction</b>	\$10 <i>NF VV</i>
<i>Extra Pepe Saya Butter</i>	\$3

## STARTERS

<b>Fresh Oysters</b>	\$32 Half Dozen or \$60 Dozen <i>GF DF</i>
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*subject to availability*

<b>Smoked Beef Carpaccio</b>	\$24 <i>GF</i>
Smoked premium tenderloin with truffle mayonnaise, parmesan crisp & pinenuts Vegan option available (Beetroot Carpaccio)	

<b>Japanese Scallops</b>	\$28
Pan seared Japanese scallops with gorgonzola polenta	

<b>Cheese Souffle</b>	\$25 <i>GF</i>
House made cheese souffle with pumpkin puree, crispy leek & balsamic glaze	

## MAIN COURSE

<b>Lamb Rump</b>	\$48 <i>DF</i>
Josper grilled lamb rump with Moroccan couscous & chickpea salad, grilled broccolini & pomegranate glaze	

<b>Duck a L'orange</b>	\$46 <i>GF</i>
Duck breast with parsnip puree, duck fat roasted vegetables & orange glaze	

<b>Market Fish</b>	MP
See waiter for details	

<b>Mushroom Risotto</b>	\$38 <i>GF DFO VO</i>
Mixed local mushroom & truffle risotto with parmesan crisp	

<b>Pasta Alfredo con Pollo</b>	\$38
Chicken & bacon linguine tossed in a garlic alfredo sauce	

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (VV) Vegan (NF) Nut Free

(GFO) Gluten Free Option Available (DFO) Dairy Free Option Available (VO) Vegan Option Available

10% surcharge applies on Sundays | 15% surcharge applies on public holidays





# FROM THE JOSPER OVEN

Indulge in the rich flavors of our perfectly cooked meat, prepared to perfection in our state-of-the-art Josper oven. Savour the succulent & smoky aroma of each bite, as our expert chefs bring out the best in every cut.

**400g Rib Eye on the Bone**

\$69

**250g Scotch Fillet**

\$59

*All steaks are served with potato gratin & choice of sauce*



Indulge in the full range of our delectable offerings by enhancing your dining experience with a carefully curated selection of sauces & sides below

## Sauce

\$3 *GF*

Red Wine Jus

*DF*

Peppercorn Jus

Creamy Mushroom

Dianne

## Sides Dishes

\$10 *GF*

Green beans & broccolini sautéed in garlic butter with flaked almonds

*DFO*

Creamy mashed potato

Fries with aioli

*DF*

Garden salad with balsamic vinegar dressing

*DF*

Josper grilled portobello mushrooms with garlic butter

*DFO*

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## DESSERT

### Crème Brulee

\$20 *GFO*

*salted caramel crème brulee with toffee ice cream*

### Chocolate Parfait

\$20 *GFO*

*with mint ice cream & coffee sauce*

### Double Chocolate Panna Cotta

\$20 *GF*

*white & milk chocolate layered panna cotta with berry coulis & vanilla ice cream*

### Indian Spiced Carrot Pudding

\$20

*with vanilla ice cream, cardamon sauce & pistachio crumb*

### Selection of Sorbets

\$20 *GF DF VV*

*3 scoops of your selection of sorbet - raspberry, lemon & lime, & mango*

*All ice cream & sorbets served with any dessert, may contain traces of gluten & nuts*

## FOR THE KIDS

\$20

### Chicken Schnitzel with fries & tomato sauce

### Tempura Whiting with fries & tomato sauce

### Alfredo Pasta

All childrens menu options are served with a complimentary choice of dessert:

- Strawberry Jelly
- 2 Scoops of Chocolate or Vanilla Ice Cream

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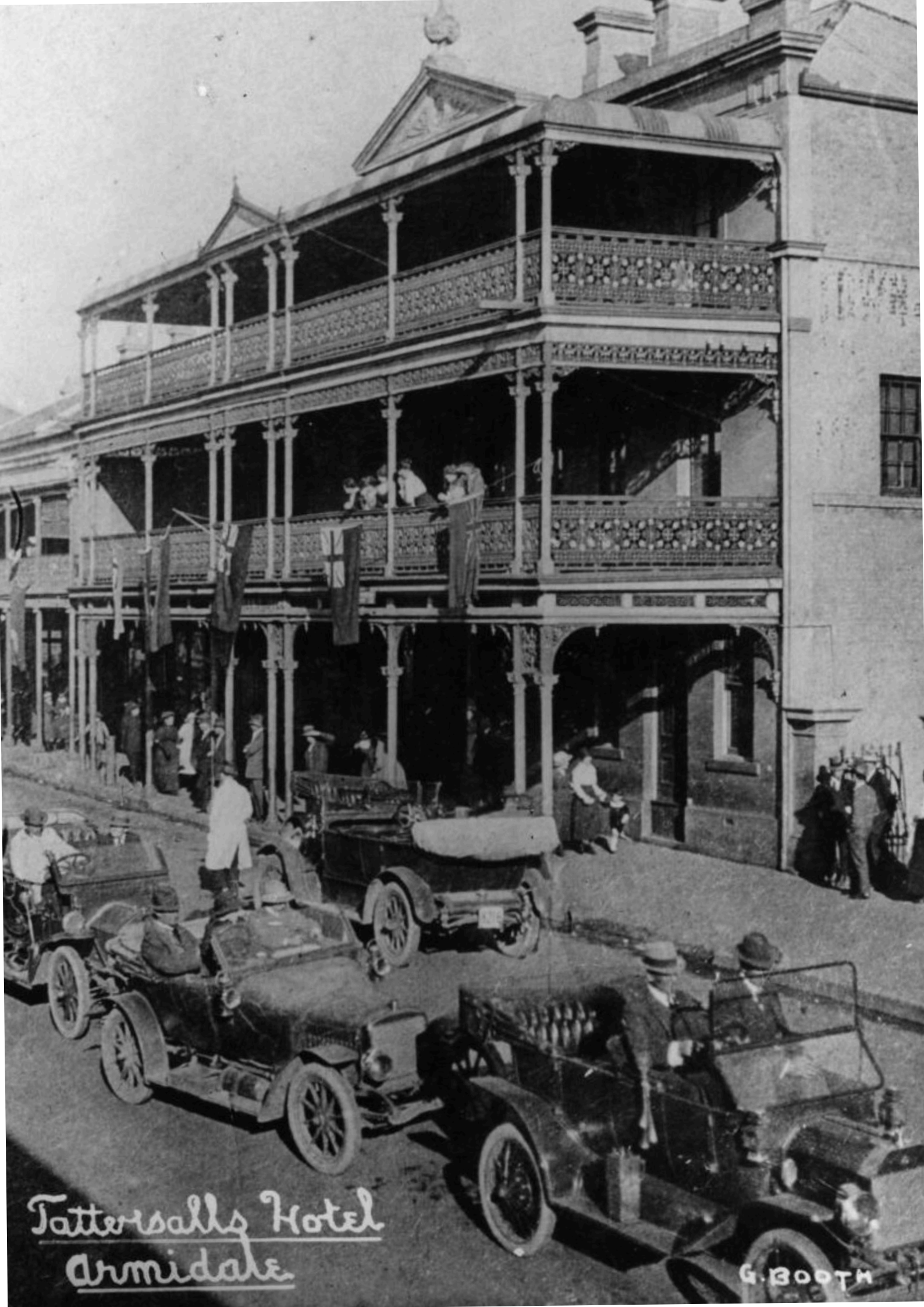
TATTERSALL'S

CHARLES CHEMIST

TATTERSALL'S CHEMIST

TATTERSALL'S CHEMIST

CHARLES CHEMIST



Tattersalls Hotel  
Armidale

G. BOOTH