



**TATTERSALLS**  
BOUTIQUE HOTEL  
ARMIDALE

**LUNCH**

TATTERSALLS HOTEL

TATTERSALL'S





# 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.





## 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 Jospier 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
  - Jospier grilled portobello mushrooms with garlic butter DFO

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## BAR

### Tempura Prawns & Whiting

with mixed salad, fries & sweet chilli sauce

\$24 *DF*

### Moroccan Lamb Backstrap

with roasted pumpkin & rocket salad & tzatziki

\$26 *GF*

### Chicken Schnitzel

with fries & garden salad

Add parmi topper \$5

Add avocado \$3

\$22 *DF*

### Beef Burger

smoked premium beef, bacon, mustard, tomato relish & salad -  
served with onion rings & fries

Add avocado \$3

\$26

### Grilled Steak Sandwich

Josper grilled scotch fillet served on toasted Turkish bread with wasabi  
mayo, caramelised onion & salad - served with fries

Add avocado \$3

\$28

### 400g Rib Eye on the Bone

\$69

### 250g Scotch Fillet

\$59

*Steaks are served with potato gratin & choice of sauce*

### Side Dishes

Fries with Aioli

Onion Rings with Aioli

Garden Salad

\$10

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# PIZZA

## CLASSIC - \$22

### **Margherita**

Neapolitan sauce, mozzarella cheese, cherry tomato

### **BBQ Chicken & Bacon**

BBQ sauce, mozzarella cheese, grilled chicken, diced bacon, onion

### **Hawaiian**

Neapolitan sauce, mozzarella cheese, ham, pineapple

### **Pepperoni**

Neapolitan sauce, pepperoni, mozzarella cheese

## GOURMET- \$34

### **BBQ Meat Lovers**

BBQ sauce, mozzarella cheese, beef mince, diced chorizo, diced bacon, pepperoni

### **Lamb Shoulder**

Neapolitan sauce, mozzarella cheese, slow cooked lamb, olives, sun-dried tomato

### **Peking Duck**

Neapolitan sauce, mozzarella cheese, duck, hoisin sauce, leek, cucumber

### **Roasted Pumpkin**

Crème Fraiche base, mozzarella cheese, roasted pumpkin, goats cheese

### **Garlic Prawn**

Neapolitan sauce, mozzarella cheese, garlic prawns

Half & Half - Classic Pizzas - \$22

Half & Half - Gourmet Pizzas - \$34

Half & Half - Classic & Gourmet Mix - \$28

Gluten Free Base - add \$5

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## DESSERT

### Crème Brulee

*salted caramel crème brulee with toffee ice cream*

\$20 GFO

### Chocolate Parfait

*with mint ice cream & coffee sauce*

\$20 GFO

### Double Chocolate Panna Cotta

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

\$20 GF

### Indian Spiced Carrot Pudding

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

\$20

### Selection of Sorbets

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

\$20 GF DF VV

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