



TATTERSALLS
BOUTIQUE HOTEL
ARMIDALE

BAR





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.





MAINS

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

Sauce

Red Wine Jus

Peppercorn Jus

Creamy Mushroom

Dianne

\$3 *GF*

DF

Sides Dishes

Fries with Aioli

Onion Rings with Aioli

Garden Salad

\$10 *GF DF*

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

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

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





PIZZA

CLASSIC – \$22

Margherita

Neapolitan sauce, mozzarella cheese, cherry tomato

Hawaiian

Neapolitan sauce, mozzarella cheese, ham, pineapple

Pepperoni

Neapolitan sauce, mozzarella cheese, pepperoni

BBQ Chicken & Bacon

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

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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