

ESTD



1854

TATTERSALLS

HOTEL ARMIDALE

LUNCH
À LA CARTE
MENU



TATTERSALLS

HOTEL ARMIDALE

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 Art Deco style. The first electric lift in the city was installed along with 25 bedrooms on the first floor and 29 bedrooms on the second floor. A magnificent dining room with tallowwood dance floor was built, stairways 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".
- 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 décor aims to reflect the hotel's heyday.

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



TATTERSALLS

HOTEL ARMIDALE

AWARDS & RECOGNITION



2018 Master Painters Award Regional
Winner by Love Paint Armidale



2019 AHA State Winner
"Best Redeveloped Hotel"



2021 TripAdvisor Travelers' Choice Award



2021 World Luxury Hotel Awards Winner
"Australia & Oceania's Best
Luxury Architecture Design Hotel"



AUSTRALIA'S
WINE LIST OF
THE YEAR
AWARDS

2021 Australia's Wine List of The
Year Awards Winner, One Glass



AUSTRALIAN HOTELS
ASSOCIATION

2022 AHA National Winner
"Best Redeveloped Hotel"



2022 AGFG Readers' Choice Award

TATTERSALLS

HOTEL ARMIDALE

STARTERS

Cold

Homemade Duck Terrine \$24

Figs, shiitake mushrooms, fig cream & toasted baguette (GF) (DF) (N)

Wagyu Rump Beef Tartar \$26

Fried potato straws with raw egg yolk served on the side (GF) (DF)

Cured King Fish with Fresh Dill \$26

Fennel & apple salad with honey mustard dressing (GF) (DF)

Sharing Platter for 2 \$38 for 4 \$68

Prosciutto, classic salami, bresaola, black pudding, double smoked ham, Australian brie, manchego, mature cheddar, marinated olives, gherkins, butter, warm bread

Hot / Warm

Fresh Black Mussels in Fish Bouillabaisse \$39

Sliced baguette & homemade aioli (DF)

Coquille Saint Jacques \$29

Baked scallops with mushroom gruyere sauce on a bed of leek fondue with prosciutto dust (GF) (N)

Josper-Grilled Octopus \$34

Moroccan aubergine & tomato dip with garlic oil (DF)

Tempura Whiting, Squid and Prawns \$28

Garlic anchovy sauce

Panko Tofu with a Coriander and Cucumber Salsa \$22

Mixed vegetables & salad with a soya dressing (DF) (V)

Baguette

Pepe Saya Butter \$9

Garlic Butter \$11

Olive Oil & Balsamic Reduction \$10

TATTERSALLS

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MAIN COURSE

Seafood Bouillabaisse \$59

Mussels, scallops, prawns, calamari & fish. Served with fresh baguette & homemade aioli (GF) (DF)

Beer Battered Barramundi Fillet \$42

Caper & lemon butter sauce, pea puree, baby spinach & homemade fries

Herb Crusted Lamb Rack with Vegetables Provençale \$58

Rosemary jus (DF)

Honey Lime Grilled Pork Loin - Bone In \$42

Slow cooked red cabbage marinated in sweet orange (DF) (GF)

Free Range Chicken, Slow Cooked in Red Wine Sauce - Coq Au Vin \$42

Mashed potato, pork belly, mushrooms & baby onion (GF)

Duck Leg Confit En Croute \$42 (N)

Puff pastry, pickled turnips & orange syrup

Venison Back Strap Wellington Rolled in Prosciutto, Duxelles Mushrooms & Puff Pastry \$59

Sweet potato puree & native Australian plum sauce

Mushroom Risotto with Truffle Cream \$29

Crispy parmesan (GF) (V)

Fresh Pasta Tagliatelle

- Capers, bell pepper & tomato sauce, freshly-grated parmesan (V) \$25
- Bacon, parsley, garlic cream, freshly-grated parmesan \$28
- Prawns, parsley, garlic cream, freshly-grated parmesan \$35

TATTERSALLS

HOTEL ARMIDALE

FROM THE JOSPER OVEN

infuses meat with a rich smoky flavour

BLACK ANGUS

Eye Tenderloin
200g \$52

Striploin
300g \$42

Scotch Fillet
300g \$52

**Riverina Premium
Grass-Fed Scotch Fillet**
200g \$36

STEAK TOPPERS

Grilled Lobster Tails \$39

Grilled Prawns \$25

All grilled meats are gluten free & halal
Served with fries or potato boulangere & one sauce of your choice

Dex's Ultimate Mixed Grill \$59

Lamb cutlet, beef tenderloin, kofta style pork, corn fed chicken breast, grilled tomato & portobello mushrooms. Served with spicy tomato hollandaise & french fries (GF)

EXTRA SAUCES (GF)

Beef jus \$6
Blue cheese sauce \$6
Creamy peppercorn \$6
Mushroom and truffle essence \$6
Diane sauce \$6
Lemon butter \$6

SIDE DISHES

Green beans with garlic butter (GF) \$8
Grilled asparagus with parmesan and balsamic reduction (GF) \$11
Josper-grilled portobello mushrooms with garlic parsley butter \$8
Creamy mashed potato \$8
Garden salad \$12
French fries with aioli \$8
Sweet potato wedges with aioli \$11

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BAR MENU

Salt and Black Szechuan Pepper Squid \$18

Seasonal salad, lime dressing & sweet chili sauce

Honey Lime or BBQ Chicken Wings \$19

Spicy or mild options available

Sweet potato wedges (GF)

Chicken Parmigiana \$19

Fresh garden salad & french fries

Add bacon \$3 | Add avocado \$3

Grass-Fed Beef Cheeseburger \$19

Tempura onion rings, cheese, barbecue sauce and
homemade potato skin chips

Marinated Goats Cheese Lamb Burger \$19

Roasted eggplant and rocket salad served with sweet potato wedges

Black Angus 200g Rump Steak \$24

Fried potato, onion & tomato hollandaise

Tempura Whiting, Squid, and Prawns \$28

Garlic anchovy sauce (DF)

Grilled Eye Fillet Steak Open Sandwich \$22

On sourdough with avocado, tomato & bell pepper salsa



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PIZZA MENU

available selected days only

CLASSICS

Tomato & Mozzarella \$19

Chicken Schnitzel \$19

Pepperoni \$19

Garlic, Cheese, Olive Oil & Oregano \$18

Ham & Pineapple \$19

Mushrooms \$19

GOURMET

Black Pudding \$29

Slow-Cooked Lamb Shoulder, Olives,
Sun-Dried Tomato, Rocket Salad \$29

Garlic Prawns \$29

Meat Lover - Bacon, Pepperoni, Beef
Bresaola \$29

Roasted Pumpkin, Marinated Goats
Cheese, Baby Spinach \$29

Peking Duck, Hoisin Sauce,
Cucumber, Leek \$29

Crème Fraiche, Onion, Smoked
Bacon, Gruyere Cheese \$29

4 Fromage - Gorgonzola, Parmesan,
Provolone, Mozzarella \$29

Pizza Calzone - Ricotta, Smoked Ham,
Prosciutto, Smoked Bacon, Parmesan \$29

Half 'n' Half - Classic Pizzas \$19

Half 'n' Half - Gourmet Pizzas \$29

Half 'n' Half - Classic & Gourmet Mix \$26

Gluten-free pizza base \$2 extra

Ask for our chili or paprika oil

CHILDREN'S MENU

Cheese & Tomato \$13

Ham & Cheese \$13

Chicken Schnitzel & Cheese \$13

(DF) Dairy Free *(GF)* Gluten Free *(V)* Vegetarian *(N)* Nuts

10% surcharge applies on public holidays



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DESSERT

Specialty Mixed Dessert Sharing Platter \$39
Ask wait staff for todays dessert selection

Crepe Suzette \$19
Grand Marnier, Lemon Sorbet

Salted Crème Brûlée \$19
Toffee Ice Cream

Almond Profiteroles \$19
Custard Hazelnut Cream, Chocolate Sauce

Ice-Cream Nougat \$19
Grand Marnier, Confit Fruit, Red Coulis Sauce

Chocolate Parfait \$19
Mint Ice Cream, Coffee Sauce (GF)

Selection Of Sorbets \$19
Ask wait staff for todays flavours (GF) (DF)

Cheese Platter \$28
Australian brie, manchego, mature cheddar, goat cheese, warm bread & condiments

Affogato from \$16
Served with your choice of spirit

CHILDREN'S MENU \$17

Mac and Cheese

Crumbed Chicken Fillet and Fries

Whiting and Fries

Spaghetti Bolognese with Cheese

Included Dessert:
Strawberry Jelly or 2 Scoops of Ice Cream of your Choice
(Strawberry, Chocolate, Vanilla)

(DF) Dairy Free (GF) Gluten Free (V) Vegetarian (N) Nuts

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