



TATTERSALLS

HOTEL

À LA CARTE

MENU



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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 dancefloor 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.

À LA CARTE MENU

STARTERS

Cold Starters

Fresh Oysters; 6 Shucked In-House \$26/ \$48 For 12 ^(GF)
Shallots, Red Wine Vinegar

Eggplant Salad, Chickpea And Sun-Dried Tomato Cake \$18 ^(V)
Chickpea Beetroot Cream

Dill-Cured Salmon, Crispy Quinoa Fennel Salad \$22
Grain Mustard And Honey Dressing

Duck And French Foie Gras Pate, \$20
Fig Cream, Warm Baguette

Black Angus Tenderloin Carpaccio \$26 ^(GF)
Truffle Oil, Pine Nuts, Chives, Capers, Parmesan, Rocket Salad And Lemon

Sharing Platter For 2 \$35 For 4 \$65
Prosciutto, Classic Salami, Hot Coppa, Black Pudding, Double Smoked Ham, Australian Brie, Manchego, Cheddar Cheese, Marinated Olives, Gherkins, Butter, Warm Bread

Hot/Warm Starters

Barbecued Octopus, Smoked Soya Dressing \$29
Asian Couscous Salad

Duo Of Crab Salad And Tempura \$19
Bell Pepper And Tomato Gazpacho Sauce

Large Jospier-Grilled Tiger Prawn Caesar Salad \$26
Crispy Pita Anchovy Parmesan Crush

Fresh Black Mussels Cooked In White Wine \$26
Creamed Parsley, Warm Bread

Warm Five Spice Confit Duck Leg \$26 ^(GF)
Orange And Fennel Salad

Warm Goats' Cheese In Filo Pastry, Onion Confit Served With Honey And Goat's Cheese Granita \$21 ^(V)
Apple And Butternut Chutney

Baguette \$8
Pepe Saya Butter

À LA CARTE MENU

MAIN COURSE

Fresh Black Mussels Cooked In White Wine \$44
Creamed Parsley, Warm Bread, French Fries

Roast Blue Eye Cod \$38
Bacon And Onion Crust Soya Bean Puree, Capsicum Salsa And Cous Cous Salad

Baked Herb-Crusted Barramundi Fillet \$38
Crab And Seasonal Vegetables, Parmesan Creamed Quinoa

Roast Salmon Fillet \$38
Clam And Caper Sauce, Provencale Vegetables, Basmati Rice

Josper-Grilled Swordfish \$38
Saffron Prawn Risotto

Warm Five Spice Confit Duck Leg Main Course Portion \$49 (GF)
Orange & Fennel Salad

Lamb Wellington With Olive And Sun Blushed Tomato \$49
Basil Pesto, Spinach And Sweet Potato Puree

Slow Cooked Cornfed Chicken In Red Wine, Mushroom And Bacon Sauce, Crispy Prosciutto \$39
Crushed Potatoes And Sautéed Silver Beet

Quinoa, Vegetables, Shakshuka Sauce \$35 (GF) (V)
Parmesan, Crisp Kale



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FROM THE JOSPER OVEN

This unique Spanish combined charcoal oven and grill, pays true homage to the age old tradition of cooking with charcoal. The charcoal imparts a wonderfully subtle smoky flavour to all the ingredients that you are cooking.

Jack's Creek: Jacks Creek of Willow Tree near Tamworth. The Warmoll family have been breeding some of the best Black Angus and Wagyu beef in Australia, since the 1940's. They have been twice winners of the "World steak challenge", so are truly at the forefront of the Australian beef industry.

150-Day Grain-Fed Black Angus

Scotch Fillet
300gr \$49

Striploin
300 gr \$44

Tenderloin
200 gr \$49 / 250 gr \$54

Little Joe's Beef: Little Joe Beef is the global epitome of grass fed beef. In the game of "craps", achieving a dice roll of four by throwing two, twos is colloquially known as a Little Joe. There is less than a 3% chance of throwing a Little Joe, an uncommon occurrence and near impossible to replicate. Just like our beef.

Grass-Fed MBS 4+

Scotch Fillet
300gr \$59

Striploin
300gr \$49

Sharing Dishes For 2

Grilled Garlic And Thyme Marinated Spatchcock \$49

Almond Crusted Lemon Wedges
Roquette, Baby Spinach, Parmesan And Mango Dressing

Chargrilled Kiwi Marinated Pork Tomahawk \$79

Watermelon, Wild Roquette, Goats Cheese Feta, Olive And Lemon Dressing

**All Grilled Meat Is Gluten Free And Served With Lemon Butter Or Sauce Diane
Rosemary And Garlic Baby Potatoes, Beans And Broccoli**

Extra Sauces (GF)

Beef Jus \$5 Creamy Peppercorn \$4 Mushroom And Truffle Essence \$4 Chimichurri \$3
Diane Sauce \$4 Lemon Butter \$3

Side Dishes \$7

Green Beans With Garlic Butter (GF) (V), Vegetable Provençale Ratatouille (DF) (GF) (V), Grilled Asparagus With Parmesan & Balsamic Reduction (GF) (V), Jospier-Grilled Portobello Mushrooms With Garlic Parsley Butter (GF) (V), Creamy Mash Potato (GF) (V), French Fries (DF) (V), Mixed Leaves Salad Balsamic Dressing (DF) (GF) (V)

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

À LA CARTE MENU

CHILDREN'S MENU \$15

Tempura Whiting
Grilled Eye Fillet
Chicken Schnitzel

Served With Mash Potato Or Fries And Seasonal Vegetables

2 Scoops Ice Cream

1 Soft Drink

DESSERT

Orange Cake With Fresh Fruit, Red Berry Coulis, Mango Sorbet \$16 (GF)(DF)

Raspberry Trio Of Macaroon, Sorbet And Coulis \$ 16 (GF)(DF)

Crème Caramel, Rum Raisin Syrup \$15 (GF)

Chocolate Parfait, Mint Ice Cream \$16 (GF)

Creamy Chocolate Panna Cotta, Sea Salt Caramel Topping \$15

Nougat Ice Cream, Red Berry Coulis, Honeycomb \$16 (GF) (N)

Selection Of Daily Sorbets \$17 (GF)(DF)

Cheese Platter - Australian Brie, Manchego, Mature Cheddar, Warm Bread \$21