

Historic old Stag hotel reinvents itself with more veg, less meat on the menu

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Sophie PerriThe City



When the Stag Hotel reopens next week there will be plenty of vegetables on the menu — a far cry from the days of meat, meat and more meat. Picture: Campbell Brodie

- [Historic Stag hotel Adelaide closes down](#)
- [The Stag on Rundle St to reopen as the 'Fat Stag' hotel](#)

THERE was a time it prided itself as being Adelaide's "worst vegetarian" haunt but when it opens under a new guise next week, vegan and gluten-free will be firmly embedded in this historic pub's menu.

The Stag Hotel will be a reinvented version of itself when it opens on Thursday.

Philip Speakman, who took over the hotel with three partners after it went into receivership in March, said the hotel would be ditching its carnivore reputation by introducing vegetarian-friendly options to its new menu.

“You might recall it being called the worst vegetarian restaurant in Adelaide and its focus on aged meat, but we’ve completely changed that and are offering vegan and gluten-free options,” Mr Speakman said.

“Camillo Crugnale who was head chef at Assaggio is going to introduce a whole range of elegant food and that will include a lot of pasta dishes.

“We are also offering South Australian seafood like King George Whiting, and we have a more traditional pub menu with things like schnitzels.”

Following a \$2 million renovation, the new Stag will have a champagne bar, bench seating, a new grey exterior and a dining room called Vardon, named after the avenue parallel to Rundle St.

Previous reports stated the venue would be called the “Fat Stag” but Mr Speakman scrapped the name after feedback from the public.

“There was a lot of commentary made about the name ... the basic reaction was people were keen to see it reopen but didn’t like the name change, so we’ve stayed with The Stag Hotel,” the businessman said.

“It’s such an iconic name and location that I don’t think people wanted to see it changed.”

The Moët bar upstairs will be an up-market champagne bar, where guests can dine on oysters and caviar.

An unpasteurised beer from Carlton Draught, Tank Beer, will be a highlight of the drinks menu.

“We want to get away from being a front bar pub to an elegant hotel,” Mr Speakman said.

“A lot of traders have already congratulated us and said it’s really important for them that The Stag is firing again.”

Former Pranzo owner Abdulla Daher will come on board as general manager.

The hotel is owned by Theo Maras, one of SA’s wealthiest property magnates.

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