

UPSTAIRS AT

1861

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ST. KILDA

THE DICK





The Dick Whittington Tavern has multiple function areas to suit a variety of occasions, from cocktail events to formal sit-down dinners no matter the season.

Our Icon Room upstairs area features its original ceiling, versatile design and abundant space making it the perfect area to hold large cocktail style events for up to 100 guests.

Situated to the left of the upstairs events space, our stylish and light-filled Palm Room provides an intimate yet comfortable environment for up to 14 guests.

Our functions coordinator is here to help plan every detail of your event, from beginning to end; covering decorations, entertainment and more. With regular consultations, we will create and design an exclusive experience tailored for you and ensuring your guests will enjoy.

For more information contact our Functions Manager.

Ph | (03) 9525 4250

E | manager@thedick.com.au

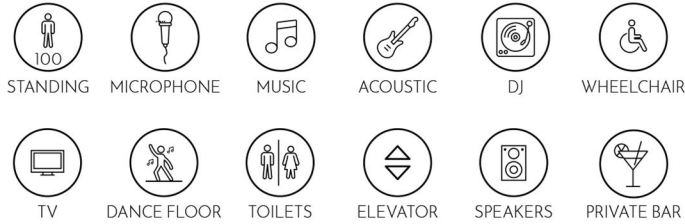
W | thedick.com.au

PUBLIC TRANSPORT

🚶 Walking distance to tram line 78, 1 min

🚶 10 min walk to Balaclava Station

THE ICON ROOM



The Icon Room is our premier, exclusive event space designed to impress.

From the moment your guests arrive, they'll be captivated by the welcoming foyer, complete with lush couches and dramatic floor-to-ceiling windows offering stunning views of Chapel Street. Ascend the original wooden staircase to discover a chilled-out lounge, a lively dance floor, and a private bar - all exclusively yours. The space also includes private bathrooms and a private entrance for ultimate convenience and privacy.

Whether you're planning a sophisticated gathering or a lively party, The Icon Room can accommodate your vision. With space for an acoustic duo, trio, or DJ, the possibilities are endless. Make your event unforgettable at The Dick Whittington Tavern.





THE PALM ROOM



STANDING



SEATED



WIFI



WHITEBOARD



TV



WHEELCHAIR

You can book the Palm Room privately, or as a break-away space from our main space upstairs, The Icon Room.

This room is a traditional and elegant room designed for an elite environment with a holding capacity for up to 14 seated guests. It is the perfect area for private business lunches, dinners, boardroom meetings, intimate workshops and conferences.



\$60 Calamari [1kg] Gluten Free
Freshly-scored Calamari dusted in our own Salt & Pepper recipe with Tartare Dipping Sauce

\$45 Wedges [1kg] Vegetarian (Vegan without Sour Cream)
Spicy Seasoned Wedges with Sour Cream & Sweet Chilli Sauce

\$55 Mini Dim Sims [1kg]
Golden-Fried Delicate parcels of Seasoned Australian Beef & Cabbage. Served with Soy Dipping Sauce

\$58 Popcorn Chicken [1kg] Gluten Free
Crumbed chicken breast bites coated in our secret semolina spice mix & fried crispy. Served with Chipotle Mayo for dipping

\$60 Party Pies [24pc]
Traditional Beef & Gravy Pie with golden-brown pastry served with Tomato Sauce

\$60 Spicy Chicken Wings [1.25kg]
Our famous Spiced & Smokey BBQ Chicken Wings, with a finger-licking seasoned coating. Served w/ Ranch Dipping Sauce

\$45 Mini Spring Rolls & Samosas [32+32pc] Vegetarian
Flavourful Asian inspired classics, wrapped in crispy pasty & fried. Served with Sweet Chilli & Soy Dipping Sauces

\$58 Falafel Balls [1kg] Vegan & Gluten Free
House-made seasoned Falafel Balls. Served with Vegan Herb-Mayo

\$58 Prawn Twisties [500g]
Garlic & Herb marinated Prawn in a crispy cone Spring Roll case

\$45 Cauliflower Nuggets [1kg] Vegan
Crispy cauliflower nuggets, dusted in our house seasoning & fried golden brown. Served w/ spicy buffalo sauce & vegan mayo

\$75 Chicken Satay Skewer [25pc]
Grilled Juicy Chicken Tenderloin coated in a rich peanut sauce

\$60 Arancini Balls [25pc] Vegetarian
House-made Vegetable Risotto Balls with Peas, Mozzarella & Tasty Cheese. Served with Aioli Dipping Sauce

Approximate platter serves are based on many factors, please discuss with your function coordinator what is appropriate for your function.

Please advise us of any allergies or dietary requirements, our chefs are happy to tailor a menu to satisfy your needs.
Pricing & availability subject to change. Most Platters served on a 270 x 450 serving platter

FOOD ALLERGIES

Please be advised that all care is taken when catering for dietary requirements & allergies. However, it must be noted that we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products & other allergens on the premises. While we will cater to any requirement to the best of our abilities, the decision to consume a meal remains the responsibility of the diner.



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