

SANDWICHES



MELTS



TUNA MELT

Tuna, capers, pickled chilli, cornichons, pickled fennel, swiss cheese on toasted sourdough (add Tabasco optional)

\$16

TRUFFLE MUSHROOM

(GLUTEN FREE / VEGAN AVAILABLE)

Roasted portobello mushroom, black truffle paste, chipotle, taleggio, Swiss cheese, American mustard, koji chimichurri on toasted sourdough

\$16

OX TAIL MELT

Sherry and red wine braised ox tail, beef cheek, american mustard, taleggio, Swiss cheese, pickled fennel, sesame, on toasted sourdough

\$18

CUBANO SANDWICH

(GLUTEN FREE AVAILABLE)

House smoked pork belly, grandma smoked ham, koji chimichurri, American mustard, dill pickles, cos lettuce coated in Nico's original salad cream on toasted country loaf

\$17



FRESH



NICO'S SALAD

(VEGAN AVAILABLE)

Cucumber, butter lettuce, fresh tomato, sesame silken tofu dressing, sprouts, Ford Farm aged cheddar, koji chimichurri, dill pickles, Kewpie on fresh sourdough

\$15

NICO'S DELI

Hot sopressa, prosciutto, mortadella, smoked ham, american mustard, cucumber, sprouts, butter lettuce, Kewpie fresh tomato, sesame silken tofu dressing, dill pickles, koji chimichurri, Ford Farm aged cheddar on fresh sourdough

\$17

VEGAN SCHNITZEL

Plant based schnitzel, American cheese, cos lettuce coated in Nico's original salad cream, koji chimichurri, nori, dill pickles, basil on fresh country loaf

\$16

CHICKEN SCHNITZEL

Panko crumbed chicken thigh, swiss cheese, cos lettuce coated in Nico's original salad cream, nori, koji chimichurri, dill pickles, basil on fresh country loaf

\$16

SALT CRUST PORK

Salt crust pork belly, braised kale, paté, lemon, chilli, anchovy, koji chimichurri, kewpie on a toasted ciabatta

\$17