

SANDWICHES

MELTS 8am

TRUFFLE MUSHROOM \$16 (gf/ve available),

Roasted portobello mushroom, black truffle paste, chipotle, tallegio, Swiss cheese, American Mustard, Koji Chimichurri on toasted sourdough

OX TAIL \$17

Sherry and red wine braised ox tail, beef cheek, American mustard, Tallegio Swiss cheese, pickled fennel, sesame, Koji chimichurri on toasted sourdough

TUNA \$15

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

CUBANO SANDWICH \$16 (gf 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

FRESH 10am

NICO'S SALAD \$13

Cucumber, butter lettuce, red onion, fresh tomato, sesame silken tofu dressing, sprouts, farm aged cheddar, dill pickles, Kewpie, Koji chimichurri on fresh sourdough

NICO'S DELI \$15

Hot Sopressa, prosciutto, mortadella, smoked ham, cucumber, butter lettuce, fresh tomato, red onion, sesame silken tofu dressing, sprouts, farm aged cheddar, dill pickles, Kewpie, Koji chimichurri on fresh sourdough

CHICKEN SCHNITZEL \$15

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

VEGAN SCHNITZEL \$15

Plant based schnitzel, American cheese, cos lettuce coated in Nico's Original Salad Cream, nori, koji chimichurri, dill pickles, basil on fresh country loaf