



TIVA MENU

House made kimchi	4
Prawn crackers	6
Sydney rock oyster, pickled ginger dressing	8ea
Spanner crab cake, fermented chilli	10ea
Soft shell crab bao, soft asian herbs	14ea
Baked scallop, peanut nahm jim	14ea
Bluefin tuna , yuzu kosho, fragrant chilli oil	28
Fried eggplant, house made XO	24
Organic soba noodle, black fungi & seaweed salad	26
Prawn and lobster toast, tiva sweet & sour sauce	26
Karaage chicken, sudachi mayonnaise	24
Steak tartare, shiso & wakame	28
Rangers Valley sirloin MBS+5 300g, wasabi	45
Chinese roasted duck	48/96
Steamed koshihikari rice	8
Fortune cookies	6
Yuzu caramel chocolate bar	8
Deep fried ice cream, miso and white chocolate	12



TIVA MENU

TIVA TWILIGHT HOURS

5pm - 8pm | Thursday - Friday

8pm - 10pm | Saturday

COCKTAILS

Tommy's Margarita	12
Oredain Blanco Tequila, Agave, Lime	
Lychee Rose Martini	12
Beefeater Gin, Rose Vermouth, Lychee, Peach	
Jasmine and Yuzu Spritz	12
Sake, Yuzu, Jasmine Soda	
<i>*Non-alcoholic version available</i>	

WINES

NV Moët & Chandon 'Imperial'	19/110
2022 Marty's Block Sauvignon Blanc	12
2022 Triennes Rosé	14
2022 Marty's Block Cab/Shiraz	12

BEERS

Heineken	7/11
Kosciuszko Pale Ale	7/11

FOOD

Tiva Burger	16
Fried chicken burger, spicy peanut sauce	
Tiva Burger + Twilight Cocktail	25