



THE MURDOCH UNIVERSITY OFFICE OF CONTINUING EDUCATION

in a joint venture with the

THE AUSTRALIAN VETERINARY ASSOCIATION (WA DIVISION)

invites the

VETERINARY GRADUATING CLASS OF 2008

to

GRADUATES IN PRACTICE

Monday 2 March 2009

- 2.00pm** **Registration** for 2.30pm start
- 2.30 –3.00pm** **What to do with the hard earned \$\$\$**
Ms Joanne Parnell, The Guild Financial Group
- 3.00 –3.30pm** **How to recognize when you have a problem, and how to deal with it** Mr Jamie Robson, Clinical Psychologist
- 3.30 –4.00pm** **Ten things I wish I'd known this time last year**
TBA, Class of '07
- 4.00 –4.30pm** **Afternoon Tea**
- 4.30 –5.00pm** **Career alternatives to the consulting room**
Dr Elizabeth Dill-Macky, Technical Services Vet., Hill's Pet Nutrition
- 5.00-5.45pm** **Keeping in Touch! Including Telegrams from mentors**
AVA, Mentors, Murdoch Alumni and Veterinary Trust
- 5.45 -6.15pm** **Thank Goodness You're Here!!!**
An interactive session to help you dodge some of the curve balls that may come your way as a veterinary practitioner.
Featuring the AVA mentors, invited guests and YOU
- 6.15pm** **Panel Discussion**
The mentors and the group will share the highs and the lows of those first few months in practice
- 6.45pm** **Adjourn for Dinner at nearby restaurant**

Venue: Unit 4, Level 1, 22 Railway Road, SUBIACO WA 6008



Menu

*After the talks in the afternoon we will walk to the nearby
Ess Bar - 531 Hay St Subiaco in Subiaco Village*

Dinner will be a 13 course Tapess menu

Sangria shooter with chilli roasted cashews

*Sweet and sour bread with pomegranate molasses
Pumpkin skordalia hummus, turkish bread, olives and danish feta*

*Chorizo potato crisps
Smoked eel croquettes with horseradish
Mushroom garbanzos – sautéed spinach & chick peas on bbq crustinni
Vietnamese rice paper rolls*

*Egyptian fat tail lamb pyrenees style with fino, paprika and tomato
Salt and pepper baby squid on bok choy and sweet chilli
Mexican pork belly - refried beans, guacamole, hot chilli and coriander
Seafood paella, peas, fish, clams, prawns and squid*

Santorini salad (greek salad with toasted haloumi)

*Churros
crispy fried cinnamon pastry, bounty ganache and vanilla bean ice cream*

A selection of beer & wines including

*Rothbury Sparkling
Rothbury Semillion Sauvignon Blanc
Watershed Shiraz
Carlton Mid and Draught beer*

will be available