

EVENING BRIEF

Earthy aromas of herb and spice
refreshed with spritz and zest
laugh with mime & fire

Be seated to a theatrical menu
Todd Kilby addicted to risk pushes
the boundaries of human potential

Edible bowls filled with autumn
communal plates of
seasoned kipfler and beets

Jarred Deweys isolation and ones
ability to give love and be loved in return

To finish Sweets: with death defying
flips and spins



Image credits: Hone Photography



Welcome to the **Show Me The Change** Gala Dinner

After enjoying your Porcini mushroom risotto on the NICA forecourt

You will now be served an edible rice paper bowl filled with fresh in season ingredients

Followed by a share platters of seasoned Kipfler potatoes, roasted baby beets, carrots and other fresh produce

You will be served Espresso coffee to the table and enjoy this with our selection of mini desserts

The wine this evening ...

A fresh and vibrant Pinot gris from the Yarra valley. Boat O'Craigo wines have supported Swinburne hospitality for many years. Boat O'Craigo went through hard times last year with the fires.

You will be served a delicate hand crafted or should we say foot crafted Pinot Noir from Sorrento the producer being Dogs Head wine.

**The gala dinner is being created by
students from the Swinburne University
School of Hospitality, Tourism
& Events Management.**

**The gala entertainment is being
provided by the
National Institute of Circus Arts.**