



# SPORADICAL CITY MUSHROOMS

**Thank you for your interest in Sporadical City Mushrooms Pty Ltd.** Our unbelievably delicious mushrooms are lovingly cultivated chemical free and delivered fresh directly from our towards-zero-waste farm in Alphington. The current pricing for SCM mixed seasonal oyster mushrooms is as follows:

**Wholesale seasonal oyster mushroom clusters \$40/kg** - tray of freshly picked, mixed seasonal oyster mushroom varieties. While this is a mushroom mix please let us know if there are sizes or varieties you prefer so we can cater to your needs as best as possible. For larger standing orders we are open to negotiating a reduced price.

**Wholesale seasonal oyster mushrooms by the box \$42/kg** - pre packaged individual boxes of super fresh mixed seasonal oyster mushroom varieties. The box sizes available (100g - 500g)

**For single variety oyster mushroom tray \$42/kg** and are subject to availability.

**Shiitake mushrooms** - \$44/kg. We grow smaller amounts of shiitake so they are subject to availability, but if you have a dish in mind we can grow them for you on arrangement.

**Lion's Mane Mushrooms** - \$60/kg As with the shiitake we currently grow smaller amounts of Lion's mane so they are subject to availability, but if you have a dish in mind we can grow them for you on arrangement.

**Orders are placed** via text to farmer Julia on 0416688055 with at least 24 hours notice. **Cancellation of orders** must be done with 24hrs notice please.

**Invoicing** is done online, SCM will email invoices following delivery. All accounting queries and remittance can be sent to [sporadicalcitymushrooms@gmail.com](mailto:sporadicalcitymushrooms@gmail.com). Payment terms are 7 days.

**Deliveries** are currently being made to central and northern Melbourne suburbs Delivery day Tuesday and Friday (unless you get caught short in which case we will do what we can to help ;-). There is a \$8 delivery charge for orders under 2kg.

**Pick up from the farm** by the business can be arranged no worries if that is preferred.

**Our Address** is 2 Wingrove St, Alphington. We welcome visits by our customers if you would like to see how we grow :-)

**All our mushrooms** are seasonal varieties so change throughout the year. Where possible we grow in recycled containers that we wash and reuse - this additional labour adds to the cost of production but we find that preferable to externalising the cost to the environment. All our mushrooms are grown using chemical free methods and we are passionate about our role in the circular economy and strengthening our local food system through connection with unbelievably fresh and delicious food.

We love working directly with other local businesses so please reach out if you have any questions, Julia and the SCM Team.

Send Inquiries to [info@sporadicalcitymushrooms.com.au](mailto:info@sporadicalcitymushrooms.com.au) We are in the process of creating a new ordering system and will keep you updated.