

# Vertical Patch

NEXT LEVEL AGRICULTURE



Urban Vertical Farming  
Locally Grown  
Freshest Produce



Availability  
All year round  
Made to Order

**Organic**



Sustainable Farming  
95% Less Water  
Low Carbon Food

Pesticide Free  
GMO Free  
Herbicide Free

Highest Yields  
No Wash  
Organic inputs

Nutrient Rich  
Flavour packed  
Customised



## MICROGREENS & MUSHROOMS

Email: [order@verticalpatch.com.au](mailto:order@verticalpatch.com.au)  
Phone: +61 402 312 034  
We deliver daily Monday to Friday



## CORIANDER

*Citrusy and fresh with earthy undertones, herbaceous, pungent and slightly sweet, with a tangy and zesty finish*



## PARSLEY

*Bright, fresh and herbaceous, with a mild sweetness and subtle peppery undertones. Crisp, clean and refreshing*



## BASIL

*Intensely flavorful with a strong, sweet and spicy aroma. Hints of clove, anise and mint. Fresh and pungent*



## RED VEIN SORREL

*Delicate green leaves, vibrant red veins, tangy, lemony and slight sour flavour*



## LEMON BALM

*Tangy and citrusy, with a distinct lemon flavor. Herbaceous, slightly sweet and with a refreshing, zesty finish.*



## RED SHISO

*Deep red purplish leaves, herbal, cumin-like flavours with similar flavour profile to basil*



## SPRING ONION

*Sharp and pungent, with a distinct garlic flavor. Slightly spicy and bitter, with a fresh, herbaceous undertone.*



## PEA TENDRILS

*Delicate and tender sprouting pea tendrils, with a classic, slightly sweet pea flavour*



## PURPLE RADISH

*Vibrant purple stems, green leaves, spicy flavour and crunchy texture*



## BROCOLI

*Vibrant green leaves and stems, delicious mild, fresh earthy cabbage flavour*



## AMARANTH

*Bright green to pink leaves with violet pink stems, nutty and rich complex flavor profile*



## CELERY

*Intense earthy salty-sweet peppery celery flavour. Pale green leaves*



## WHITE OYSTER

A delicate, small to medium-sized caps that are white or pale ivory, rounded with a slight wave or curl at the edges. Tender yet slightly firm texture that is smooth and slightly velvety



## PINK OYSTER

A bright pink to reddish-pink caps, typically fan-shaped or slightly wavy. Tender texture that becomes more fibrous as they mature a mild, slightly fruity flavor with a hint of seafood. Their bright color adds a visual appeal to dishes.



## KING OYSTER

A large, thick, and meaty stems with smaller, flat to slightly rounded caps that are usually white to beige with cylindrical and robust stem. A very firm and meaty mushroom. A rich, umami flavor with a slightly nutty or woody undertone.



## YELLOW OYSTER

A vibrant yellow to golden-yellow. They have a delicate, fan-shaped cap with smooth edges. They are tender and have a slightly crunchy texture when fresh. A have a mild, slightly sweet flavor with subtle fruity undertones.



## LIONS MANE

With long, shaggy spines or "teeth" that resemble a lion's mane, usually white or off-white and have a fluffy, almost coral-like appearance. Tender but fibrous, somewhat like crab or lobster meat when cooked. It has a soft and spongy feel. A delicate, seafood-like flavor with a hint of sweetness and a subtle earthiness



## SHIITAKE

Umbrella-shaped caps that are typically brown to dark brown. The cap edges are often slightly curled inward. The gills are light brown and densely packed. A firm, meaty texture that can become tender and slightly chewy when cooked. A robust, savory, and umami-rich flavor with a slightly smoky or woody note.

