



# FareShare

**Annual Report**  
FY2024





# Message from The Chair

David Harris OAM

**The 2024 financial year has been a colossal one for FareShare and, more broadly, for food rescue organisations across Australia.**

Where to start?

In early 2023, FareShare's Abbotsford kitchen was closed for expansion and upgrading. For more than a year, our team did an amazing job cooking our nutritious meals in two temporary facilities. Finally, in April this year, our regular staff and volunteers returned to our magnificent new facility.

Now, at our Abbotsford site, FareShare has three state-of-the-art commercial kitchens, together with vastly improved space for our staff and volunteers. The upgrade, which also includes generous spaces for meetings and functions, has improved the work environment for administration, logistics and kitchen staff alike.

Most importantly, it has turbocharged our capacity for much larger volumes of rescued food. With the addition of three blast chillers and increased coolroom and freezer space, we'll be able to cook up to 500,000 more meals every year.

As if that wasn't enough, just six weeks later I had the great pleasure of announcing that we would merge with one of the country's largest food rescue organisations, SecondBite.

The two organisations know each other very well and have been collaborating for many years.

From a Board perspective, this move was a logical next step to expand our remit to all Australian states, so we are better placed to achieve the best outcome for all people experiencing food insecurity.

FareShare and SecondBite combined would provide a more comprehensive offering for the charity partners and communities that we serve.

In combining these two complementary organisations, we would significantly increase the number of nutritious meals cooked across our operations at our Brisbane and Melbourne kitchens, and, importantly, in the most cost-effective manner.

How? By combining two truck networks and streamlining distribution costs, this new model will reduce overheads and improve efficiency. Plans are already afoot to expand the number of kitchen facilities across Australia in the new financial year, with plans to start meal deliveries to New South Wales and South Australia as soon as possible.

It is a very exciting time for us all, creating a new national organisation with a stronger balance sheet, a more secure supply of ingredients and acting as a single voice.

My hope is we are all energised by the many benefits which will flow from this merge, including strengthening our important relationships with state and federal governments.

To lead the newly formed organisation, we have been most fortunate to secure the services of Daniel Moorfield who has assumed the inaugural role of CEO of the combined entity. Daniel has hit the ground running and is well-equipped to build a new team to deal with the imminent growth.

Change, however, often comes with some challenges. FareShare has had to say goodbye to some of our longstanding team members.

I would like to make special mention of FareShare's outgoing CEO and much-loved staff member Marcus Godinho. After nearly 20 years, Marcus made his own decision to move on and find a new challenge. Marcus' monumental contribution cannot be overstated and has been truly amazing.

Words cannot express how much we will all miss him. He was the heart and soul of FareShare, and we wish him all the best in his future endeavours.

Some of the key members of Marcus' support team have also decided to move on to their next challenges. A very special mention goes to Kellie Watson, Crickette DerJeu, Lucy Farmer and Patrick Lanyon. I would like to formally thank them for what they have given to FareShare. Together with Marcus, they have all helped build the foundation on which the new merged organisation stands.

Many thanks to the dedicated members of our Brisbane kitchen who have continued to go from strength to strength under the leadership of James Fien. Thanks also to Foodbank Queensland who continue to provide us with essential ingredients and then assist with the distribution of our nutritious, cooked meals. Our longstanding partnership has been an exemplary model of collaboration in the Australian food relief sector.

We extend our appreciation to the Woolworths Group, through their ongoing partnership. We particularly value our ability to reach remote First Nations communities through the support of Woolworths' logistics arm, Primary Connect; rescuing more ingredients through Refresh:Food; and our continuing store collection in Victoria.

Thanks once again to Les Baguley and his family for access to their land in Clarinda where, together with our manager, Isabel Menssink, we harvested record quantities of fresh vegetables for our chefs and volunteers to use at our Abbotsford kitchen.

Finally, thank you to one and all who have donated their time as a volunteer, and those who have donated much needed funds, services and goods in kind. Your generosity is a precious gift, and we cannot do what we do without your generous contributions.

It is my great privilege to conclude this final standalone FareShare Annual Report.



David Harris OAM





**FareShare**  
Rescue.Cook.Feed.





# FareShare Melbourne

## Australia's largest charity kitchen reopens

The highlight of FY23/24 was undoubtedly the completion and reopening of the FareShare Abbotsford kitchen.

After 12 months of reconstruction, we opened the doors and fired up the ovens in early April 2024.

FareShare Abbotsford is now equipped with three state-of-the-art commercial temperature-controlled kitchens, three blast chillers, and hugely increased coolroom and freezer capacity.

FareShare kitchens are now equipped with larger, powerful equipment designed for top hygiene standards and integrated modern equipment. This includes a massive 300 litre automated kettle, an extra oven, and a second bratt pan – a large cooking receptacle designed for producing large-scale meals.

This will allow FareShare to cook up to 500,000 additional meals at this site, every year. These meals will provide nutrition and comfort to even more people who are faced with food insecurity.



FareShare Head Chef Dean Steininger trials the new automated kettle.



This makes FareShare Abbotsford the largest charity kitchen in Australia

To complement the expanded kitchen area, FareShare's Abbotsford warehouse has undergone a total upgrade. This includes extended space to store more produce, accommodating larger quantities of food and keeping vegetables and herbs grown in our kitchen gardens fresh. Specifically, the capacity to store chilled and frozen food has increased by 350 per cent.

The office has been redesigned with safety in mind, and now includes a lift and ambulant facilities on each floor to make it more accessible.

The reconfigured layout at the site also includes a community space called The Hive, where staff and volunteers can come together.

This facility was created to foster connection with care, a safe and upgraded home for our Melbourne-based operation. We're excited by the possibilities. We hope you are too.







# The hearts and souls keeping FareShare running in Victoria

Every day, including weekends, from first thing in the morning through to our evening shifts, FareShare volunteers arrive with a smile. In the kitchens they put on a clean apron, don a hairnet, and head to the benches – with an open mind and an open heart – ready to chop, peel, portion, pack, seal or stack. To do whatever is required of them.

During the redevelopment works at our Abbotsford facility from March 2023 to April 2024, FareShare volunteers moved with our kitchen team members to two temporary kitchens: the regular volunteering crews to the Catholic Leadership Centre in East Melbourne, and the schools and corporate crews at the Alphington Farmers' Market community kitchen.



**FareShare chefs and volunteers thank the Melbourne Archdiocese Catholic Schools (MACS) for their support.**

Some volunteers took a well-deserved break during this time, as working out of these smaller kitchens meant fewer volunteers were required.

Despite some challenges associated with working in smaller spaces – for example, meal packing happened under a marquee in a car park downstairs at the Catholic Leadership Centre – FareShare's resilient volunteers enthusiastically got on with the important job of producing as many meals as possible.

Not to be overlooked, FareShare's Schools in the Kitchen program filled 120 volunteer shifts at Alphington, where almost 2,000 high school students help prepare—and pack—more than 12,000 meals.

The corporate volunteering program continued to book out and work colleagues loved gathering in the intimate kitchen space at Alphington and getting up close and personal with our chefs.

With operations back in full swing at the newly renovated Abbotsford site in April 2024, FareShare volunteers were back in force by June, with everyone clearly delighted to be back "home" with improved, expanded facilities.

In May we celebrated National Volunteer Week with a special event to congratulate, thank and celebrate our volunteers who had gone the extra mile for FareShare over the past 12 months. Our honour roll included 76 special volunteers who had reached milestones and 17 champions who contributed more than 200 hours over the past year to FareShare.

These mammoth contributions are even more remarkable when you consider the disruption of the move-out and then back into the Abbotsford kitchen. Generous unpaid efforts like these enable FareShare to grow more vegetables and cook and pack millions of meals a year for people who need them most.

The return to Abbotsford also meant FareShare was able to start the onboarding of hundreds of new volunteers, some whom had been patiently waiting for two years for an opportunity to 'get on the tools'.

At the start of the 2024 financial year, FareShare will have 617 fully trained volunteers to cook free, nutritious meals, and at least 150 volunteers across FareShare's three kitchen gardens.

Volunteers are at the heart and soul of the work FareShare does – they always have been and always will be.





Photo: Alastair Brook  
FareShare Garden Program Manager Isabel Mennsink pictured with Daniel Rawson.



# Digging deep for those in need

With our team of dedicated staff and wonderful volunteers, to the ongoing support from donors and supporters this financial year, FareShare kitchen gardens and farms have produced 114,741 kilograms of fresh vegetables, herbs and leafy greens. This produce provides fresh, nutritious ingredients for FareShare meals.

The big news this year is that the kitchen gardens program has embarked on a very exciting and pivotal journey, setting up a new farm at Dingley.

A propagation program is also in the works. With a slab for a pumphouse already poured, and plans underway for a biochar kiln, the foundations are being set up to grow more fresh vegetables to meet the kitchen's increased capacity.

Staff can now enjoy a well-deserved cuppa at our plot on the Baguley farm with the welcome addition of a new tea shed! After a challenging start to the financial year (with a lot of work focused on managing weed burden and soil issues), our plot at Baguley produced a whopping 104,234 kilograms of vegetables.

Among the top performers were carrots, weighing in at more than 21,000 kilograms; zucchini, fennel and cauliflower were runners-up at 10,000 kilograms each.



The garden team said goodbye to Moorabbin kitchen supervisor Brett McLatchie, its longest-serving staff member. But not before Brett hosted a composting workshop for third-year nutrition science students from Monash University.

This was a wonderful hands-on opportunity that complemented the students' classroom education. Rebecca Waddell now manages the Moorabbin site. She watched over a total yield of 4,500 kilograms at Moorabbin, with more than a quarter of that being eggplant.

With the retirement of Barbara Ormerod at the Abbotsford kitchen garden, Haydn Allen has assumed management there.

In this financial year, Abbotsford Garden harvested 6,007 kilograms of fresh produce, mostly leafy greens and herbs. This is an all-time bumper crop for this fine inner-city garden, which now has upgraded compost bays and a more efficient irrigation system thanks to support received from the City of Yarra.

And the FareShare kitchen garden program continues to be a fundamental element of FareShare's nutritious, tasty meals.







Photo: Adrian Lander  
Victorian Production Manager, Tania Visentini



# FareShare pilots the Library Feeds Program

The reopening of the Abbotsford kitchen in early April 2024 and the subsequent surplus of meals enabled FareShare to onboard a dozen new charity partners towards the end of FY23/24.

Anyone can walk in and help themselves to free, nutritious FareShare meals at the Kathleen Syme Library and Community Centre in Carlton, as part of an exciting pilot with the City of Melbourne called the FareShare Library Feeds Initiative.

"Last year, one in three people in the City of Melbourne experienced a degree of food insecurity," says Lord Mayor Nicholas Reece.

"Which is why we're making it easier for members of our community to access free, hot meals."

"With a huge helping hand from FareShare, we're offering free, nutritious meals to community members that can be collected with no questions asked."

So far, the response has been overwhelmingly positive.

"I think this is an incredible initiative and its location at Kathleen Syme Library is so well positioned."

"These meals are so lovely and wholesome, thank you so much!!"

"Spread more awareness. This is amazing."

"Provide a poster for volunteering at FareShare, to give back for being able to have these meals, thank you."

Another humbling aspect of this pilot is that the Kathleen Syme library staff have noticed the respectful nature of community members taking only two meals at a time. Community members are also interacting more with staff to learn about the project and to express their support. It has led to some constructive, educational conversations about food insecurity and food relief.

As growing numbers of people in Melbourne struggle to get the food they need, FareShare is excited to continue working with the City of Melbourne to help people access nutritious, tasty, accessible meals.









# FareShare Brisbane

## The Northern Star

In its fifth year of operation, FareShare Brisbane has doubled down on its focus to provide nutritious meals to people in communities facing food insecurity.

In the past financial year, the Brisbane kitchen has produced an impressive 1,353,046 meals. This work has been done with the help of 400 dedicated volunteers, 17 of whom have given a full five years of service, and eight of whom logged an impressive 500 hours of service. Brisbane volunteer numbers doubled this year with 270 people joining the program.

With 280,000 meals distributed to remote and regional areas of Queensland, the kitchen is going from strength to strength.



All smiles with the regular volunteers and a corporate group from Goodman, working hard in the FareShare Brisbane kitchen.

FareShare Brisbane continues to develop several pioneering programs – including the introduction of shelf-stable meals. These recipes provide a nutritious, delicious, meal and have a shelf life of two to five years.

The first five freeze-dry meals are beef Bolognese with pasta, spiced chicken & rice, tuna mornay, chickpea tagine, and chicken noodle stir fry. The taste trials have been extremely positive.

Additionally, the first five retort meals, meals which do not require refrigeration, are beef Bolognese with pasta, spiced chicken and rice, beef Stroganoff, chickpea tagine, and chilli con carne.



**James Fien, General Manager Operations, with a shelf-stable meal tester.**

This program will make a real difference to those in need. And FareShare Brisbane remains committed to its mission of addressing food insecurity in communities—no matter where they are located.

Thanks to the unswerving and generous support of network partners and the dedicated Brisbane team, FareShare Brisbane is on a path of continued growth and ongoing innovation.



A man with grey hair and a goatee, smiling, is wearing a black zip-up jacket with the FareShare logo. He is holding a large, intricately carved wooden bowl filled with food, including what looks like a potato and some green herbs. The background is a blurred green foliage.

# Meals for the Mob

FareShare's Meals for the Mob program exists to offer First Nations community groups and services access to free, healthy, culturally appropriate meals. These meals are designed by community, for community.

During the 2023-2024 financial year, Meals for the Mob provided more than 80,000 meals to Indigenous partner organisations in New South Wales and Queensland.

The program continues to expand, with its most recent initiative resulting in the commencement of essential food supplies and free nutritious meals in remote Far North Queensland.

First Nations Officer, Jason Mollenhauer  
Photo: Adrian Lander





In a collaboration with several organisations and Aurukun Shire Council, thousands of FareShare meals were distributed to vulnerable people living in Aurukun, 800 kilometres northwest of Cairns.

A refrigerated container is now onsite permanently at the Cape York Peninsula community. It will be kept fully stocked with FareShare meals.

"The delivery of the container is the beginning of an ongoing relationship, and we are committed to providing Meals for the Mob well into the future," FareShare's First Nations Officer Jason Mollenhauer explains.

"Importantly, we will work closely with the council and community to build resilience for seasonal impacts," Jason says.

Another beneficiary of FareShare's free, tasty Meals for the Mob are the 300 jarjum (children) at Hymba Yumba school.

**"Kids are concentrating and behaving better.  
Engagement has increased massively.  
Attendance is way up."**

- Simone Watego, Office Manager at Hymba Yumba

"To see our students sharing a meal at lunchtime is special. They're excited by the menu, they're talking to each other, they're happier, they're cleaning up after themselves, nobody's hiding anymore." Simone Watego, Office Manager at Hymba Yumba explains.

Noticeably, teachers aren't being asked for food anymore either. "This partnership has had an immediate impact," says Simone. "It has changed us as a school!"



Hymba Yumba students enjoying FareShare meals.

FareShare also delivered more than 23,000 meals to Mornington Island State School, vastly improving the quality of food available to this remote school. The students there particularly love the chicken curry, savoury mince and pasta bolognese.

FareShare's Meals for the Mob program will continue to focus on fostering local partnerships and ensuring food security across diverse communities.



Mornington Island State School students are all smiles with their FareShare meals.



# Acknowledgements

## Food Donors

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# Acknowledgements

## Our generous financial supporters

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Chris Bourne & Gordon Young, FoodStream  
The George Institute for Global Health  
University of Queensland School of Human Movement and Nutrition Sciences  
University of Queensland School of Public Health

**Thank you to our many anonymous supporters for your generous contributions**



# Financials

## Statement of profit or loss and other comprehensive income for the year ended 30 June 2024

	Note	2024 \$	2023 \$
<b>Revenue and other income</b>			
Donations		2,023,836	4,129,648
Corporate Sponsorships		3,306,545	1,242,373
Professional income		50,376	37,658
Interest income		4,108	11,725
Philanthropic Grants		1,410,901	1,308,332
Merchandise income		2,384	-
Capital Grants & Donations		4,675,000	1,365,000
Government Grants		230,444	906,205
Profit on sale/revaluation of non current assets		28,505	-
Other income		<u>220,515</u>	<u>107,814</u>
		<u>11,952,614</u>	<u>9,108,755</u>
<b>Less: expenses</b>			
Food purchased		(295,547)	(383,240)
Depreciation expense		(859,019)	(644,346)
Employee benefits expense		(4,557,717)	(4,557,465)
Occupancy expense		(74,377)	(75,639)
Repairs and maintenance expense		(400,588)	(261,074)
Marketing expense		(40,230)	(45,929)
Insurance expense		(33,528)	(76,271)
Asset impairment from redevelopment of Abbotsford Kitchen		-	(478,064)
Motor vehicle expense		(108,871)	(119,087)
Utilities		(188,510)	(180,257)
Other expenses		<u>(1,228,142)</u>	<u>(672,273)</u>
		<u>(7,786,529)</u>	<u>(7,493,645)</u>
<b>Surplus</b>		4,166,085	1,615,110
<b>Other comprehensive income for the year</b>		<u>-</u>	<u>-</u>
<b>Total comprehensive income</b>		<u><u>4,166,085</u></u>	<u><u>1,615,110</u></u>
<b>Analysis</b>			
Trading surplus for the year		(508,915)	250,110
Add: Capital Grants & Donations		4,675,000	1,365,000
<b>Total comprehensive income for the year</b>		<b>4,166,085</b>	<b>1,615,110</b>



# Financials

## Statement of financial position as at 30 June 2024

	Note	2024 \$	2023 \$
<b>Current assets</b>			
Cash and cash equivalents	2	1,463,023	3,119,644
Receivables	3	<u>14,834</u>	<u>3,737</u>
<b>Total current assets</b>		<u>1,477,857</u>	<u>3,123,381</u>
<b>Non-current assets</b>			
Property, plant and equipment	4	<u>21,497,498</u>	<u>15,742,639</u>
<b>Total non-current assets</b>		<u>21,497,498</u>	<u>15,742,639</u>
<b>Total assets</b>		<u>22,975,355</u>	<u>18,866,020</u>
<b>Current liabilities</b>			
Payables	5	804,408	887,856
Provisions	6	306,658	490,051
Other liabilities	7	<u>200,000</u>	<u>-</u>
<b>Total current liabilities</b>		<u>1,311,066</u>	<u>1,377,907</u>
<b>Non-current liabilities</b>			
Provisions	6	<u>48,569</u>	<u>38,478</u>
<b>Total non-current liabilities</b>		<u>48,569</u>	<u>38,478</u>
<b>Total liabilities</b>		<u>1,359,635</u>	<u>1,416,385</u>
<b>Net assets</b>		<u>21,615,720</u>	<u>17,449,635</u>
<b>Members funds</b>			
Accumulated surplus		<u>21,615,720</u>	<u>17,449,635</u>
<b>Total members funds</b>		<u>21,615,720</u>	<u>17,449,635</u>



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