

# Sydney Café Culture (Mar-11)



## Sisterhood tackles dark secrets

Sound a bit tabloid? Not when you realise the sisters are Aileen, Gina and Vicky and originally they used the Italian name for 'black velvet' for their boutique micro-roastery and cafe. Almost immediately their coffee took off, winning Champion Espresso at the Sydney Royal Fine Food Show and other commendations from reviewers.

Even though the cafe's menu has extended quite dramatically since it opened in 2007, the chocolate brownie is still top favourite. Little wonder, as it is a rich and dark indulgence, although Aileen concedes the date slice is gaining ground with customers.

One key to the successes of this place is the portly roaster positioned at the entrance so its aromas waft up and down the street several times a week when it is in use, and also the 'silos' (large containers) of beans at the rear, from which customers can choose beans to buy for home use.

