

Miss Marie Cafe

Mary O'Brien

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Miss Marie. Photo: Eddie Jim

Reader rating: ★★★★★ (19 votes)

Address 45A Beetham Parade, Rosanna, VIC 3084
Phone 0409 851 486
Style Cafe
Cuisine Cafe Fare
Hours Mon-Fri, 7.30am-4pm; weekends, 8am-4pm
Details Check out: The coffee-infused macarons are light as air.
Price Guide \$3.30 regular coffee, \$3 espresso
Owners Paul and Vanessa Parella

Great coffee isn't confined to the inner city, writes Mary O'Brien.

MISS Marie isn't one of those cafes with dumbed-down, weak, milky coffee. Owners Paul Parrella and wife Vanessa wanted their cafe to be as good as inner-city places. They checked out Melbourne's leading caffeine haunts and decided to bring high standards to Rosanna.

It turns out their cafe is a dark horse by name and nature. Dark Horse is the name of the coffee blend and it's great to find a serious coffee joint out in the suburbs.

It took a year of extensive renovations before Miss Marie (Vanessa's middle name) opened in January on Beetham Parade, near Rosanna train station and a few hundred metres from busy Lower Plenty Road.

Parrella wanted the cafe to specialise in good coffee and breakfast. After doing his research, he decided to install a Synesso coffee machine and use Five Senses Coffee's Dark Horse, a blend of three single-origins (Sumatran Lintong Lake Toba, Guatemalan Antigua Los Volcanes and Papua New Guinean Nambayufa).

Within a week he knew customers liked the blend and it was there to stay. One of his regulars told him recently: "Food is negotiable but coffee is not."

Despite that advice, Parrella is just as serious about his menu. All-day breakfasts are the star attraction with offerings such as Hey Bloke (two eggs, local Italian sausage, potato crush) and french toast (noisette brioche with bacon, banana and maple syrup). All cakes are house-made except for the almond croissants. Vanessa started baking chocolate brownies but with demand now at three to four trays a week, the two house chefs have taken over. For those who can resist brekkie dishes, there's a specials board for lunch.

My latte arrives in a nice glass with an attractive line delineating the dark crema from the coffee underneath. It has a spicy cherry aroma and silky, fruity tones. All coffees here have a double ristretto base so the coffee surges through the milk.

Parrella is passionate about coffee and wants to become a top-notch barista. "When customers tell me they've had a good coffee, I know it has all been worthwhile," he says. "It's very satisfying."

For non-coffee drinkers, there are Chamellia organic teas and Kali drinking chocolate. The house-made coffee macarons are a light-as-air sweet sandwich of coffee-infused meringue and dreamy filling.

Vanessa grew up in Rosanna but Parrella says the area is changing, with young people moving in, families growing and couples living in the apartments near the railway line.

The cafe is a bright, cheery place with tables and dogs outside, and mums, prams and couples inside. Queues for coffee seem never-ending and Parrella has been working seven days a week for the past three months. Luckily he has to take a day off soon - his sister is getting married.

This story was found at: <http://www.theage.com.au/entertainment/restaurants-and-bars/miss-marie-cafe-20110412-1dbz2.html>