

# NAKED FOR SATAN

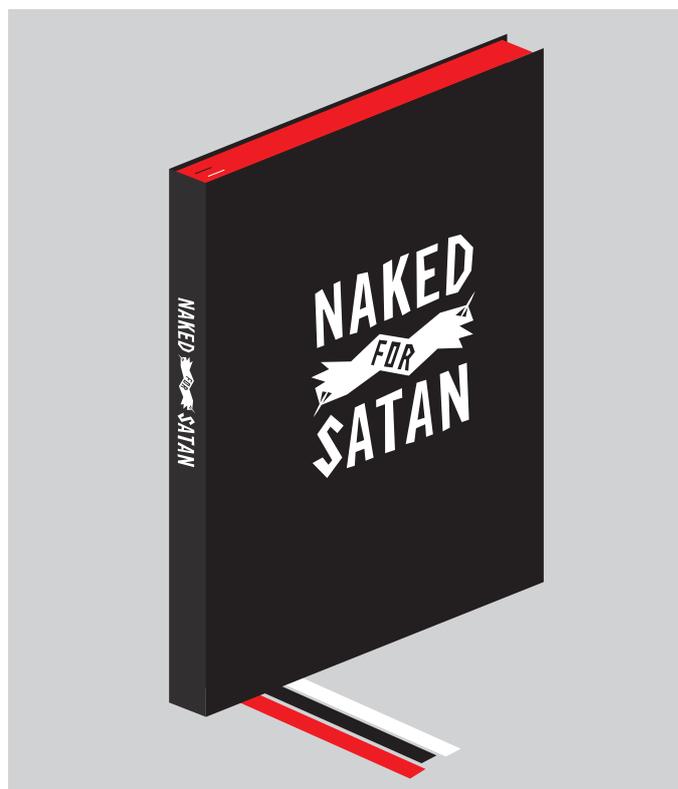
Located in the heart of Fitzroy on bustling Brunswick Street, Naked for Satan has become a landmark destination that epitomises the distinctive Melbourne restaurant/bar scene.

Eating and drinking at NfS is a totally sensory experience, from the historic vodka distillery in the entrance, the naked wallpaper, the Basque inspired Pintxos, the two world class chefs producing exquisite cuisine and the vodka infusions sipped on a rooftop terrace with one of the most amazing views in Melbourne.

Inspired by the unique bars in San Sebastian and Bilbao, Naked for Satan opened on street level as a vodka and pintxos bar in 2010.

The fourth floor Naked in the Sky rooftop Restaurant and Bar opened in December 2012; a testament to the vision, determination and resilience of experienced and successful Melbourne restaurateurs Max and Pat Fink with their partner Eddie Crupi.

As well as a photographic essay illustrating the unique visual experience of NfS and the much loved Pintxos and Cocktails, this book showcases the exquisite menu of it's two highly experienced chefs: Kevin Middleton and Mark Favaloro. Each presents their favourite small, medium and large dishes plus desserts, all designed to be served as part of a sharing menu.



## A small taste of the 64 recipes:

### Pintxos:

- Devilled egg with prawns and crabmeat
- Squid ink risoni

### Small Dishes:

- Oysters with pickled fennel and finger lime
- Stuffed zucchini flowers

### Medium Dishes:

- Roasted figs with goat's curd and agrodoice
- Spanner crab cocktail

### Large Dishes:

- Steamed mussels in tomato with cider and fennel seed
- Roast duck breast, pear, parsnip

### Desserts:

- Chocolate, hazelnut and Pedro Ximenez sorbet
- Fruit salad with moscatel jelly and watermelon gazpacho

### ... and the Cocktails:

- Bloody Satan
- Breakfast at Lucifer's



**RECIPE**

**INGREDIENTS**

1 x 1.5kg octopus  
2 x 100g butter  
2 x 100g olive oil  
2 x 100g salt  
2 x 100g pepper  
2 x 100g garlic  
2 x 100g onion  
2 x 100g carrot  
2 x 100g celery  
2 x 100g mushroom  
2 x 100g tomato  
2 x 100g potato  
2 x 100g sweet potato  
2 x 100g pumpkin  
2 x 100g zucchini  
2 x 100g eggplant  
2 x 100g cauliflower  
2 x 100g broccoli  
2 x 100g asparagus  
2 x 100g green beans  
2 x 100g peas  
2 x 100g corn  
2 x 100g lentils  
2 x 100g chickpeas  
2 x 100g quinoa  
2 x 100g rice  
2 x 100g pasta  
2 x 100g bread  
2 x 100g cheese  
2 x 100g herbs  
2 x 100g spices

**METHOD**

1. Preheat the oven to 200°C. Wash and dry the octopus. Rub with salt and pepper. Heat the olive oil in a large pan over medium heat. Add the octopus and cook for 10 minutes. Turn and cook for another 10 minutes. Remove from the pan and set aside.

2. In the same pan, add the butter and cook until melted. Add the garlic and onion and cook for 5 minutes. Add the carrot, celery, mushroom, tomato, potato, sweet potato, pumpkin, zucchini, eggplant, cauliflower, broccoli, asparagus, green beans, peas, corn, lentils, chickpeas, quinoa, rice, pasta, bread, cheese, herbs, and spices. Cook for 15 minutes.

3. Combine the octopus and the vegetable mixture. Cook for 5 minutes. Serve hot.

NEW  
OCTOPUS  
ON  
CRUSTY BREAD  
\$14.90



**RECIPE**

**INGREDIENTS**

1 x 1kg beetroot  
2 x 100g green onions  
2 x 100g cucumber  
2 x 100g tomato  
2 x 100g avocado  
2 x 100g olive oil  
2 x 100g salt  
2 x 100g pepper  
2 x 100g lemon juice  
2 x 100g vinegar  
2 x 100g honey  
2 x 100g maple syrup  
2 x 100g balsamic vinegar  
2 x 100g soy sauce  
2 x 100g miso paste  
2 x 100g tahini  
2 x 100g nut butter  
2 x 100g almond butter  
2 x 100g cashew butter  
2 x 100g peanut butter  
2 x 100g sunflower seed butter  
2 x 100g coconut oil  
2 x 100g ghee  
2 x 100g butter  
2 x 100g oil  
2 x 100g salt  
2 x 100g pepper  
2 x 100g herbs  
2 x 100g spices

**METHOD**

1. Preheat the oven to 200°C. Wash and dry the beetroot. Rub with salt and pepper. Heat the olive oil in a large pan over medium heat. Add the beetroot and cook for 10 minutes. Turn and cook for another 10 minutes. Remove from the pan and set aside.

2. In the same pan, add the butter and cook until melted. Add the green onions, cucumber, tomato, avocado, olive oil, salt, pepper, lemon juice, vinegar, honey, maple syrup, balsamic vinegar, soy sauce, miso paste, tahini, nut butter, almond butter, cashew butter, peanut butter, sunflower seed butter, coconut oil, ghee, and oil. Cook for 15 minutes.

3. Combine the beetroot and the vegetable mixture. Cook for 5 minutes. Serve hot.

NEW  
BEETROOT  
WITH  
BEEHONEY  
\$14.90