# your weekly specials

QUALITY AND VALUE START WITH HILL STREET





## Tasmanian Brussels Sprouts

Enjoy Brussels Sprouts on special this week! Roast them, steam them, sauté them - they're an extremely versatile and nutritious vegetable.

69c per 100g

fresh produce

























#### Australian Angus Yearling Beef Eye Fillet Steaks

Incredibly succulent, eye fillet steak is the ultimate combination of subtle flavour and tender texture. Eye fillet steaks come from the tenderloin, an oblong shaped cut that sits between the short loin and the sirloin.

\$5 per 100g

fresh meat, poultry & seafood



















#### Hill Street Kitchen Fresh Salads & Pastas

Hand-made at the Hill Street Kitchen with premium fresh ingredients, our range of delicious salads and pastas are ideal for any occasion. Discover the quality and convenience at your local Hill Street store.

Salad & pasta selection may vary between stores

deli, cheese, & entertaining























#### Cripps Master Loaf 680/700g

No matter the meal, you can't go wrong with Cripps Master Loaf. Locally baked, there's something for everyone in this sliced bread range from white sandwich, to multigrain, mid-slice and much more.

or \$3.25 each

proudly Tasmanian



















#### Half Price Super Savings!

Everyone loves a bargain and this week you'll save big with these fantastic half price specials at your local Hill Street store.





























#### Everyday Great Prices!

Value and savings everyday.
Our Everyday Great Price range is
dedicated to delivering real value
on the items you buy most.



















Add these Everyday Great Price products to your basket.

Breakfast Builders for only...

\$845





#### Golden Crumpet Rounds 6 Pack

Toasted and topped with butter or your favourite spread, Golden Crumpets are a delicious way to get the day started.

86c per 100g

dairy & breakfast

Great Value!











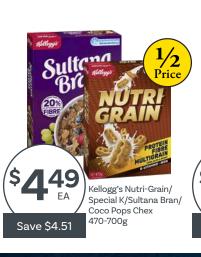


















#### Campbell's Real Stock 500mL

Campbell's know how much you put into your cooking; that's why Campbell's Real Stock is made from scratch, just like you would. Using real Australian grown ingredients, it is gently simmered for up to three hours, for more real flavour.

40c per 100mL

cooking & pantry

























### Arnott's Cream Biscuits 200/250g

Arnott's Cream Biscuits are iconic treats with smooth cream sandwiched between two crunchy biscuits. Their irresistible taste and texture make them a beloved snack for any occasion.

snacks, sweets, drinks & mixers



























#### iCare Paper Towel 2 Pack

iCare products are made from 100% recycled paper, and are a soft, strong and cushy 3-ply. iCare is good for the environment and good for you.

\$1.66 per 100sh

pet food & household

























## Luscious Lemon Bars



Lovely and lemony, these citrusy bars are wonderful for morning or afternoon tea, or as a make-ahead dessert.

How long will it take?

1 hour plus setting time

What's the serving size?

Makes 15

#### What do I need?

3 cups plain flour, divided
2/3 cup icing sugar, plus extra to dust
1/2 tsp salt
170 g unsalted butter, melted
Zest of 3 lemons
3 cups caster sugar
8 eggs
1 cup lemon juice

#### How do I make it?

Preheat oven to 180C.

Line a 20 x 30-centimetre baking tray with baking paper.

Add 2 ½ cups of flour to a large bowl with the icing sugar and salt and mix. Add melted butter and stir to combine.

Tip dough into prepared pan and press with the back of a spoon to make a smooth, even layer. Bake for 20 minutes or until light golden in colour.

Meanwhile, add sugar to a food processor with the lemon zest. Blitz until the zest and sugar are incorporated and the sugar has turned yellow.

Combine sugar with reserved ½ cup flour to a bowl and mix. Add eggs and lemon juice and mix to combine. Pour filling over prepared crust and then bake in oven for 25 minutes.

Remove from oven and set aside to cool at room temperature for 1 hour, then refrigerate for a further 2 hours or overnight.

Dust with icing sugar and cut with a sharp knife.



