





— FRESH MEAT & Produce —









JC's Dried Cranberries 500g \$11.98 per 1kg

\$**5**99



First Grade Beef Mince



Ingham's Stuffed Chicken Breasts Kiev 700g \$14.27 per 1kg



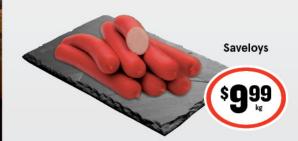
– DELICIOUS DELI & *Bakery* -















Golden Crumpet Rounds 6pk 50¢ per 100g





— SNACKS & Treats —





Nestle Block Chocolate 118-200g



Pascall/The Natural Confectionery Bags 150-280g



Cadbury Roses Boxed Chocolates 225g \$2.66 per 100g



Allen's Large Jelly/Chews 330-465g



Wrigley's Extra Chewing Gum Bottle 64-67g



Arnott's Shapes/Savoy/Jatz 140-250g



Smith's Potato Chips 130-175g



Pringles Chips 53g \$3.19 per 100g



Fantastic Rice Crackers 100g \$1.49 per 100g



Doritos Salsa 280/300g

— REFRESHING Drinks













Syrup 750mL



Monster Energy Drink 500mL 4pk \$4.00 per 1L







Tasmanian Mountain Spring Water 10L 60¢ per 1L



Frantelle Spring Water 600mL 24pk 55¢ per 1L



Lightly Sparkling Spring Water 10pk \$2.13 per 1L

S BACK TO



GRAB SOME AUSSIE MADE SNACKS.



Arnott's Multipacks 7/8pk



THERE IS NO SUBSTITUTE.





Foster Clarks Snak Pack 120g 63¢ per 100g



Oreo Biscuit Multipack 230g 83¢ per 100g



Sunbeam Sultanas/Dried Fruit 6pk



Uncle Tobys Roll-ups 6pk \$2.12 per 100g



Mainland On The Go Premium Snacks 110g \$36.27 per 1kg

SCHOOL ×





Bega Peanut Butter 375g 66¢ per 100g



Three Threes Mightymite 290g \$1.03 per 100g



GLAD Snap Lock

LARGE SANDWICH

Resealable Bags
30-60pk

\$299

SAVE 51¢



Band-Aids 40/50pk

\$1.00 per 100g





— STOCK UP THE *Pantry* —





Green's Essentials Cake Mix 340g 32¢ per 100g





Kellogg's Nutri Grain/Coco Pops/ Special K/Sultana Bran 500-730g



Tetley Green Tea 50pk



Bundaberg Raw Sugar 1kg 22¢ per 100g

74¢ per 100mL







Uncle Tobys Le Snak 6pk \$2.64 per 100g

— STOCK UP THE *Pantry* —











MasterFoods Wet Spices 160-170g



Leggo's Tomato Paste 140g 2pk \$1.07 per 100g



Leggo's Pasta Bake Sauce 490/500g



Wattie's Spaghetti/Baked Beans 420g 30¢ per 100g



Old el Paso Meal Kits 290-520g (excl. Pockets/Stand n Stuff/Gluten Free)





— FILL UP THE FRIDGE & Freezer —







On the Menu Burgers 161/165g

\$13.96 per 1kg



Duck River Butter Pat 500g \$1.20 per 100g





— HOME, BEAUTY & Pet—







iCare Toilet Tissue 24pk 21¢ per 100sh



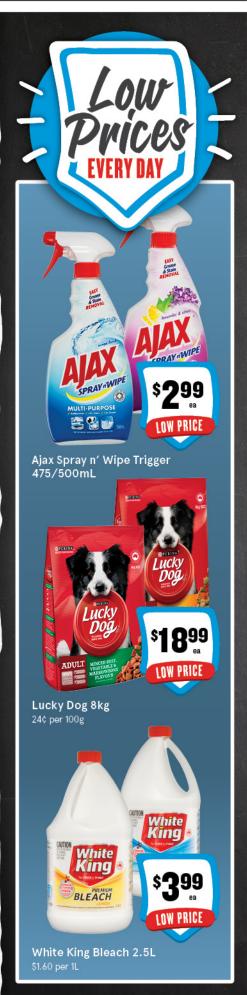
Bref Cubes 50g 2pk/ Power Active 50g/Lemon 50mL



Lynx Antiperspirant/Deodorant 165mL \$3.63 per 100mL



Pedigree Canned Dog Food 1.2kg 29¢ per 100g



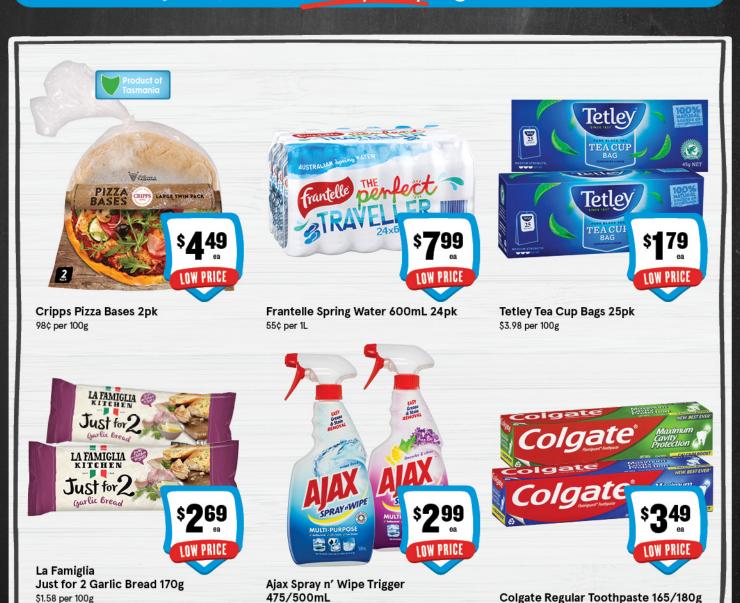


Savings are off regular prices. In certain stores, some regular prices have been reduced to ensure you receive the lowest competitive price so savings shown may differ from the actual saving in your store. Price Match at participating stores only. Prices matched weekly to Woolworths or Coles everyday shelf price, excludes specials. Terms and conditions apply. To find out more, visit igatas.com.au/price-match. Some items may not be available at all stores. We reserve the right to limit purchases to reasonable quantities. Commercial quantities not supplied. See in-store for details. We reserve the right to correct printing errors.





You'll find Low Prices Every Day right across the store





WHERE THE locals MATTER

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Ingredients

- · 3 small ripe bananas
- · 1/4 cup dried apricots, softened in water and
- · 1/4 cup crunchy or smooth peanut butter, plus 1/2 cup for the top
- · I tsp vanilla extract
- · 4 thsp maple syrup
- · 1.5 cup rolled oats
- · 1/2 cup almond meal
- · 1/2 cup flaxseed meal
- · 2 thsp chia seeds
- · 1/2 tsp ground cinnamon
- · 1/2 tsp salt

What to do

- I. Preheat the oven to I80C (fan-forced I70C). Grease and line a 20cm square baking tray.
- 2. Puree the bananas and apricots in a food processor until smooth. Add 1/2 cup peanut butter, maple syrup and vanilla extract, pulse to combine.
- 3. In a large bowl, mix together the rolled oats, almond meal, flaxseed meal, chia seeds and ground cinnamon. Pour the peanut butter mixture into the dry ingredients and mix well. The mixture should be moist but not runny.
- 4. Spread the breakfast bar mix into the prepared baking tray and smooth the surface. Bake for 20 minutes. The middle should be firm to the touch and the edges lightly browned. Remove from the
- 5. Spread the remaining peanut butter on top of the bars. Bake for another 10 minutes until the peanut butter has little bubbles in it.
- 6. Cool completely on a wire rack and sprinkle with extra chia seeds, cut into bars. They can be stored in an airtight container in the fridge.



Ingredients

- · 450g plain flour
- · 250g butter
- · 150g leing sugar
- · I whole egg
- · l egg yolk
- · I vanilla pod
- · salt to taste
- · 150g Nutella® (15 g/portion)
- · icing sugar

What to do

- 1. Work the flour and the cold butter together to make a sandy mixture. Then mix in the icing sugar, the seeds from the vanilla pod, a pinch of salt and the eggs. Mix it all together to create a smooth, homogenous mixture. Shape it into a ball, flatten slightly and put into the fridge to rest for at least an hour. After it has rested, remove the dough from the fridge and after letting it warm for 10 minutes, roll it out using a rolling pin.
- 2. Cut the biscuits out with a biscuit cutter or pastry cutter of any shape you prefer. Arrange them in a pan lined with baking paper and put into the oven for ten minutes at 180°C.
- 3. Put the Nutella® into a piping bag and squeeze it onto half of the cooled biscuits. Then put them together in pairs to make sandwiches. Sprinkle with icing sugar and serve.