



### - 1/2 PRICE Specials -



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#### - FRESH PRODUCE & Meat-



#### - DELICIOUS BAKERY & *Deli* –







### — LUNAR NEW Gear —





Green's Pancake Shake Mix 325/375g

\$2.40 per 100mL

47¢ per 100g



**Duck River Butter Pat 500g** \$1.40 per 100g



**Cadbury Baking** Blocks 180g/Chips 200g/Melts 225g



CSR Soft Icing Mixture 500g 50¢ per 100g

### TREAT YOUR LOVED ONES THIS Ualentine's Day





Cadbury Dairy Milk Gift Box 200g \$3.00 per 100g



Ferrero Collection 172g/ Rocher Gift Box 200g







Maltesers Gift Box 360/400g



Arnott's Deluxe Tim Tam Biscuits 175g



#### – SNACKS, TREATS & Drinks –



Coca-Cola/Fanta/Sprite/Deep Spring/Mt Franklin 6x250ml \$3.53 per 1L



Monster Energy Drink 4x500mL \$4.00 per 1L

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Coca-Cola/Sprite No Sugar/Fanta No Sugar 12x300mL \$3.19 per 1L



Fyna Licorice Bags 200-250g

\$2.36 per 1L



Twisties/Burger Rings/ Toobs/Cheetos 125-270g



Nestle Block Chocolate 118-200g

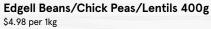


M&M's/Maltesers/Pods 125-180g

### - STOCK UP THE Pantry









MasterFoods Mustard 170/175g

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Red Kellys Salad Dressing 250mL (excl. Balsamic) \$1.60 per 100mL



MasterFoods Finely Crushed Garlic 170g 15¢ per 10g



Arnott's Cruskits 125g/Salada 250g



Kellogg's Nutri-Grain/Special K/ Sultana Bran/All Bran/Chex 435-700g



Golden Circle Long Life Juice 2L/Fruit Drink 6x250mL



Nescafé Blend 43 Coffee 500g/Gold 400g



Nestle Milo 395/460g



#### - FILL UP THE FRIDGE & Freezer -



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\$1.90 per 100g

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Birds Eye Deli Chips/Roast Potatoes 600g \$7.98 per 1kg



Birds Eye Deli Frozen Fish 225/250g



McCain Pub Size Frozen Meals 480/500g



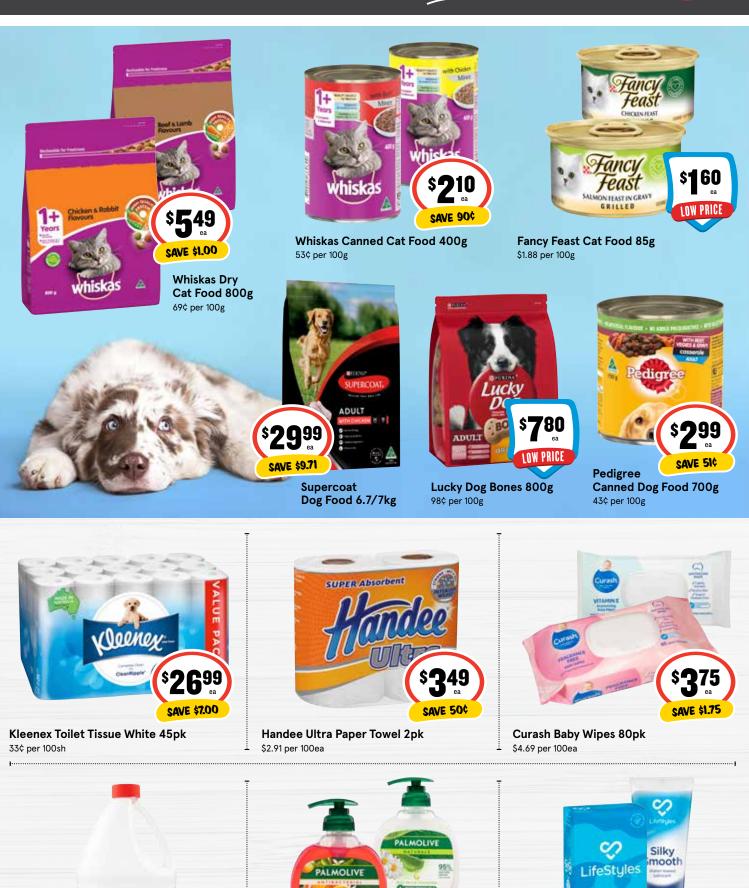
Peters Lemonade Icy Poles 8pk 75¢ per 100mL



**Bulla Creamy Classics 2L** 45¢ per 100mL

### – HOME, BEAUTY & Pet –







SAVE 51¢

**Palmolive Softwash** Liquid Soap Pump 250mL \$1.00 per 100mL



Lubricant 100g/Regular Condoms 10pk

#### WE CHECKED THE REGULAR PRICE, WE MATCHED THE LOWEST, YOU WON'T PAY MORE\*





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## **CHOCOLATE HEART CAKE**

UDCAK

Community Co Mud Cake 600g \$1.33 per 100g

#### TREAT YOUR LOVED ONES THIS Ualentine's Day

## Ingredients

• I Community Co Chocolate Mud Cake

· 300ml Double Cream

• 2 Punnet Strawberries, washed and hulled

## What to do

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I. Place one punnet of the strawberries in a liquidizer or food processor and blend until you have a smooth puree.

2. Pour the puree into a small saucepan and over a medium heat bring to a boil. Lower to a simmer, then reduce until thick, stirring constantly (approximately 7-8 minutes). It should cook down to roughly 2 tbsp of puree. Set aside to cool.

3. In a large bowl, whisk the cream until soft peaks. Fold in the puree until you have an even pink colour. Set aside until ready to use.

4. Place your mud cake on a chopping board, using a serrated knife make 2 cuts that create a point, leaving you with 2 small semi-circles.

5. Having the point, pointing towards you, position the 2 semi circles on the rounded top of the cake (use a little strawberry cream to hold them into place).

Using a spatula, frost the top of the cake with the rest of the cream and decorate with more fresh strawberries on top.

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# **ASIAN STYLE DRUMMIES**



## Ingredients

- · 16 chicken drumsticks
- · 1/2 cup Kecap Manis (a sweet soy sauce)
- · I thsp finely grated ginger
- · 3 tsp sesame seeds

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## What to do

- 1. Line a large baking tray with baking paper.
- 2. Into a bowl combine Kecap Manis, ginger and 2 teaspoons of sesame seeds.
  3. Use a small sharp knife to make two cuts, about 3 cm long and 1cm deep, in the thickest part of each chicken drumstick. Place the drumsticks onto the prepared tray and season with cracked pepper.
- 4. Brush liberally with the marinade, coating the drumsticks completely.
  5. Cover the dish with cling wrap and put the marinated chicken in the fridge for 20 minutes. Preheat the oven for 200°C. Bake the drumsticks in the marinade for 45 minutes or until cooked through, turning (with a pair of tongs) and basting the drumsticks every 10 minutes. On the last baste, sprinkle with remaining teaspoon of sesame seeds.

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