your weekly specials

QUALITY AND VALUE START WITH HILL STREET





Tasmanian Royal Gala Apples

Royal Gala apples are known for their medium size, sweet and crisp flavour, and satisfying crunch. While obviously being delicious eaten raw, Royal Gala Apples are also great for pies, sauces and salads.

35c per 100g

fresh produce

Fresh Saving!























Australian Angus Yearling Beef Porterhouse Steaks

Porterhouse steak is known as the steak lovers' choice as it is full flavoured, juicy and tender. Porterhouse is available loose from the deli, or pre packed in the meat case for your convenience.

\$3.30 per 100g Loose or Pre Packed

fresh meat, poultry & seafood



















Hill Street Large Quiches

Handmade by the Hill Street Kitchen, our gourmet quiches are available in four fabulous flavours; Vegetarian, Caramelised Onion, Leg Ham & Brie, and Salmon & Brie.

deli, cheese, & entertaining























The Cashew Creamery Ice Cream 4 Pack

The Cashew Creamery started with the simple challenge to create a delicious, smooth, creamy ice cream without the cream! It wasn't easy but they were determined. The result? A decadent ice cream which just happens to be healthier for you!

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.



Great Value!

















Add these Everyday Great Price products to your basket.

Recipe essentials for only...

\$**6**60





Chobani Greek Yoghurt 160g

Chobani believe yoghurt should be simple; just milk and cultures, which they strain using a centuries-old authentic process to make it deliciously thick. This creates the creamy foundation for all their yoghurt.

\$1.09 per 100g Selected Varieties

dairy & breakfast

































Community Co. Pasta 500g

Inspired by the needs of Australian local communities and families, Community Co. have developed a range of quality products at great prices that give back to charities and worthwhile causes across Australia.

38c per 100g

cooking & pantry



Great Value! Selected Stores Only























Arnott's Tim Tam Biscuits 165-200g

Arnott's Tim Tam's are Australia's most loved chocolate biscuit. With a unique combination of biscuit, cream filling and chocolate coating, it's an indulgent treat you'll want to share with friends and family.

(Excl. Deluxe)

snacks, sweets, drinks & mixers





























Colgate Total Advanced Toothpaste 115g

Colgate Total Advanced Toothpaste effectively removes stains, freshens breath, fights cavities and removes plaque. Be confident in your smile, with Colgate.

\$3.90 per 100g

pet food & household

























Homemade New York Style Bagels



Turn your kitchen into a New York Deli with these chewy New York-Style bagels. Filled with your favourite fillings they are fabulous for breakfast, lunch, or dinner.

How long will it take?

What's the serving size?

2 hours

Makes 8 bagels

What do I need?

7 g dried yeast
20 g caster sugar
300 mL warm water, divided
440 g bread flour
1½ tsp salt
1 egg, lightly beaten

How do I make it?

Pour 120 mL of warm water into a bowl. Add yeast and caster sugar, do not stir. Leave for 5 minutes, then stir until yeast and sugar dissolve.

In a large bowl combine flour and salt. Make a well in the centre and add yeast mixture along with a further 80 mL warm water. Mix well and add remining water as needed to create a moist, firm dough.

Turn dough out onto a floured surface and knead for 10 minutes or until it is smooth and elastic.

Brush a large bowl lightly with olive oil and place dough in bowl. Cover with a damp tea towel and set aside in a warm spot to rise for 1 hour, or until the dough has doubled in size.

Punch dough down and rest for a further 10 minutes.

Divide dough into 8 equal-sized pieces and shape each piece into a round. Use your fingers to gently form a ring shape, then place bagels on a lightly oiled tray. Cover with a damp tea towel and rest for 10 minutes.

Preheat oven to 220C

Bring a large saucepan of water to the boil over high heat. When boiling, reduce heat to a low simmer, and add bagels to the water (you may want to work in batches to avoid overcrowding). When bagels float to top of the water, leave to cook for 2 minutes, then flip and cook for a further 2 minutes on the other side.

Transfer bagels to a baking tray lined with baking paper. Lightly brush with egg and sprinkle with toppings if using. Bake for 20 minutes or until golden.

Serve with your favourite bagel fillings - cream cheese, butter, honey, smoked salmon, eggs, bacon, salad, jam, cheese, ham.



