



“ Proudly South Australian ”



“ Newman's is the largest horseradish farm in Australia producing its own products on site. ”



NEWMAN'S HORSERADISH

“ ..The Original Red Label Horseradish is one of South Australia's food icons... ”

Our Story...

Growing on the rich black alluvial plains of the Bremer River, Langhorne Creek, nestled amongst the vineyards you will find the home of the largest Horseradish farm in Australia... Newman's Horseradish!

Family owned and operated and proudly South Australian! Newman's Horseradish was originally established in 1925 by Fred Newman at Tea Tree Gully SA the business was purchased by JA Meakins and family in 1947 and continued to operate out of the original premises', but with business booming and more land required, Brian Meakins, son of JA Meakins decided to make the move to Langhorne Creek in 1985 and expand his business. Brian Meakins along with his wife Anne have continued to grow the business using the original recipe. Brian and Anne together with their staff carry out all stages of production on site and have now expanded their range of products to include a beetroot relish, horseradish dip and mustards. Traditionally used with meat as a condiment but the options of where to use horseradish are endless! Add it to your sauces, dips and salad dressings to name a few. Horseradish is full of vitamin C with many people eating in its raw state to help relieve colds and sinus congestion. This business is a true example of value adding and has now entered into their 70th year of producing SA's leading horseradish products.

Catering Size Products

- 1kg Horseradish

- 2.25kg Horseradish

- 1kg Hot English Mustard

- 1kg Seeded Mustard

- 1kg Dijon



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OUR PRODUCT RANGE

Original Red Label Horseradish

A hot pungent sauce made from raw minced horseradish and mixed into a mayonnaise. Ready to use with all types of meat and fish, in sandwiches, salad dressing and dips. A trendy and sort after condiment, a pantry staple!



Horseradish Dip

A carefully balanced dip with zing! A blend of horseradish and seeded mustard combined with our secret old fashion condensed milk mayonnaise. It's not only a dip... why not use on your sandwiches, meat and veggies.



Dijon Mustard

A traditional French mustard originating from the city of Dijon. Pale in colour as it does not contain the husks. Perfect on your meats, spreads for sandwiches, great in dressings and mayonnaises.



Horseradish and Beetroot

A very tasty relish of fresh horseradish and beetroot. Can be eaten on its own or ideally used with hot and cold meats, with a little sour cream for dips and is sensational in your favourite hamburger whether it be vegetarian, chicken, turkey or beef!



Crushed Ginger

Fresh flavour ready to use Australian grown ginger in Queensland. Bought in fresh and processed here on site at Langhorne Creek. Add to soups, stir-fries, marinades or wherever a recipe calls for ginger!



Hot English Mustard

A delicious, specially formulated not over the top hot mustard but still providing quite a zing! Ideal on hot or cold meats, fresh sandwiches and cheese dishes.



Horseradish Mustard

A mix of raw horseradish and wholegrain mustard. Fantastic flavours and many uses, whether it is for a sandwich spread or basting roast meats, i.e. rack of lamb with Horseradish Mustard crust. Nice strong flavours!



Crushed Chilli-Garlic

Fresh in flavour, ready to use straight from the jar. Great to use in tomato-based dishes, soups, stir-fries and marinades. 45% garlic, 10% ginger and 45% chilli.



Seeded Mustard

Whole mustard seeds blended with spices giving a sharp taste. Ideal for all types of meat, on sandwiches, in sauces! Gives a zing and puts great colour into your salads and mayonnaises!

