
International DJ Seth Troxler Takes Over Zita's Focaccia Bar on Chapel Street

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MELBOURNE, AUSTRALIA / Saturday 24 January, 2026 – What started as a casual drop-in quickly turned into one of South Yarra's most talked-about afternoons, when international DJ and producer Seth Troxler unexpectedly took over Zita's Focaccia Bar with an unannounced DJ set.

In Melbourne following a run of appearances across Ibiza and Thailand, Troxler stopped by the Toorak Road café earlier in the day, spending time in the kitchen with the team and tasting freshly baked focaccia as part of his ongoing food-focused project Put It In My Mouth.

As the afternoon rolled on, Troxler stepped behind the decks inside the café. Word spread quickly, filling the room and spilling out onto Toorak Road.

The impromptu set ran for around two hours, bringing a stripped-back and intimate performance from an artist typically seen on large club and festival lineups. With the kitchen, DJ booth and crowd all pressed into the same space, the energy was immediate and electric.

The gathering drew locals, creatives and members of Melbourne's music community, briefly transforming the neighbourhood focaccia bar into an unexpected hub for food, music and shared energy. The moment captured what Zita's Focaccia Bar has become known for - good food and unplanned moments that turn into something special.

About Seth Troxler:

Seth Troxler (@stroxler | <https://www.instagram.com/stroxler/> | <https://soundcloud.com/sethtroxlermusic>) is an American DJ and producer with roots in Detroit's electronic music scene. Internationally recognised for his work across house and techno, Troxler's global career spans major clubs and festivals worldwide.

About Zita's Focaccia Bar:

Zita's Focaccia Bar (@zitas.focaccia | <https://www.zitasfocaccia.com>) is located on Toorak Road, South Yarra, specialising in handcrafted Italian focaccia fermented and baked fresh daily. Founded by Sara and Riccardo, Zita's blends traditional Italian technique with Melbourne's street-level food culture and has quickly become a local favourite.

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